

DINNER MENU

RAW BAR

*½ DOZEN DENNIS OYSTERS | 21
MAKERS MARK MIGNONETTE

*½ DOZEN JUMBO POACHED SHRIMP | 23
CLASSIC COCKTAIL SAUCE, LEMON

SOUP & SALAD

BUTTERNUT LOBSTER BISQUE | 12 / 14
FENNEL-SEAFOOD SAUSAGE CRUMBLE, CANDIED PUMPKIN SEEDS, GARLIC- BUTTER CROUTON

MAPLE BROOK FARMS BURRATA | 21
HAZELNUT-MISO VINAIGRETTE, WARM SWEET POTATO, ROASTED HAZELNUTS, COMPRESSED APPLES, GRILLED COUNTRY BREAD

***AUTUMN SALAD | 16**
MIXED GREENS, DUKKHA, SEASONAL VEGETABLES, CALAMANSI VINAIGRETTE

FALL CHICORY CAESAR | 17
ANCHOVY RYE CRUMBLE, PECORINO, ALEPPO CHILI, TRADITIONAL DRESSING

ENHANCEMENTS

*LOBSTER SALAD | MKT *GRILLED SPICY CHICKEN BREAST | 9
*PAN SEARED SCALLOPS | MKT *PAN SEARED LOCAL CATCH | MKT
*GRILLED SHRIMP | 15

SMALL PLATES

***FRIED TRI-COLORED CAULIFLOWER | 19**
BBQ SPICED, CHIPOTLE-LIME AIOLI

CRISPY POINT JUDITH CALAMARI | 20
PICKLED PEPPERS, LEMON AIOLI, GRILLED LIME

***SNOW CRAB LOUIE | MKT**
LOUIE DRESSING, HEN EGG, CHERRY TOMATOES, GRILLED BROCCOLINI, AVOCADO, GREENS

***JUMBO LUMP CRAB CAKE | MKT**
OLD BAY REMOULADE, FENNEL - ASIAN PEAR SLAW, POTR BUN

SQUASH HUMMUS | 18
SMOKED PAPRIKA SQUASH HUMMUS, SPICED BENNE AND PUMPKIN SEEDS, GRILLED PITA BREAD, ASSORTED VEGETABLES

(3) PHR BEEF MEATBALLS FOR TWO | 31
CBS BLEND, MARINARA, GRILLED COUNTRY BREAD, HOUSE MADE RICOTTA, PARMESAN, BASIL

***SMASHED FINGERLING POTATOES | 19**
KEWPIE MAYO, TOGARASHI ONION SALT, BONITO FLAKES

***PELHAM CRUDO | MKT**
YELLOWFIN TUNA, HOUSE WORCESTERSHIRE, PICKLED ONION, AVOCADO-JALAPENO MOUSSE, FINES HERBS, SOY PEARLS

HANDHELDS

CHOOSE ONE SIDE (TRUFFLE FRIES +6) *ALL SANDWICHES CAN BE PREPARED ON GLUTEN FREE BREAD

14 SEA STREET BURGER 3.0 | 24
8 OZ CBS PATTY, POTR BUN, CARAMELIZED ONION, HOUSE SAUCE, PHR PICKLES, CABOT CHEDDAR CHEESE
ADD FRIED EGG +2 | ADD APPLEWOOD SMOKED BACON +5

SO-CAL VEGAN BURGER | 22
SWEET POTATO, CARROT AND RED BEAN VEGGIE BURGER, POTATO ROLL, JICAMA GREEN CABBAGE SLAW, VEGAN CURRY AIOLI

PHR LOBSTER ROLL | MKT
TOASTED BUN, LEMON & DILL AIOLI OR WARM BUTTERED

LARGE PLATES

PH MAC N' CHEESE | 33
BRAISED SHORT RIB, GEMELLI PASTA, THREE CHEESE SAUCE, POBLANO PEPPER, CRISPY BACON, CORN BREAD CRUMBLE, BLACK JACK BBQ SAUCE

FRIED CAPE HADDOCK | 29
HOUSE SALT & VINEGAR CHIPS, ROOT VEGETABLE SLAW, TARTAR SAUCE, CHARRED LEMON

***LOCAL PAN SEARED SCALLOPS | MKT**
VANILLA BEAN PARSNIP RISOTTO, ROASTED PARSNIP, PARSNIP CRISPS, BACON AND WALNUT RELISH

SPICED CAULIFLOWER STEAK | 28
SQUASH & FARRO SALAD, MOROCCAN SPICED CHICKPEA CURRY, FINE HERBS

***GRILLED CHILEAN SEA BASS | MKT**
ROASTED CELERIAC, BRAISED FENNEL, CARROTS, LITTLENECK CLAMS, FENNEL FUMET, CHIVE AND GARLIC AIOLI

***BROWN BUTTER BASTED HALIBUT | 43**
POMMES PAVÉ, WHITE TURNIPS, CHARRED CIPOLLINI, TARRAGON BEURRE BLANC

MAINE LOBSTER RAVIOLI | 38
LOBSTER, ROASTED DELICATA, PICKLED BUTTERNUT SQUASH, WINTER SQUASH PUREE, VODKA TOMATO CREAM

JUNIPER GLAZED SMOKED DUCK BREAST | 39
DUCK CONFIT ARANCINI, ROASTED SUNCHOKE, SUNCHOKE PUREE, WATERCRESS, NATURAL JUS

PISTACHIO LAMB NOISETTE | 45
LAMB LOIN, FENNEL-PISTACHIO CRUMBLE, TRUFFLE-RICOTTA AGNOLOTTI, BRAISED MUSHROOM, SHALLOT-MUSHROOM CREAM

***GRILLED STRIPLOIN | MKT**
AU GRATIN, GREEN ONION SOUBISE, GRILLED BROCCOLINI, PICKLED PEARL ONION, TRUFFLE BEEF JUS

SIDES *HOUSE FRIES | 5 CHICORY CAESAR | 8 *SIDE GREEN SALAD | 7 *TRUFFLE FRIES, FRESH TRUFFLE, TRUFFLE KETCHUP | 15

ITEMS MARKED * = FREE OF GLUTEN

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.

DINNER DRINKS

SIGNATURE COCKTAILS

FALLING FOR YOU SANGRIA | SPICED RUM, RED WINE, APPLE CIDER, MAPLE CINNAMON SIMPLE SYRUP & GINGER ALE | 18

APPLE OF MY EYE | VAN GOGH DUTCH CARAMEL VODKA, APPLE CIDER & GINGER ALE | 17

SECOND SUMMER SMASH | GUNPOWDER CITRUS GIN, POMEGRANATE, LIME, SIMPLE, MINT, BERRIES & GINGER BEER | 17

BOG-ARITA | MI CAMPO REPOSADO TEQUILA, BAUCHANT, SAGE SIMPLE, CRANBERRY & LIME | 19

BLOOD ORANGE WITH HEAT MARGARITA | TANTEO JALAPEÑO TEQUILA, BAUCHANT, BLOOD ORANGE SIMPLE & LIME | 19

HARVEST SOUR | REDEMPTION RYE, APPLE CIDER, LEMON, SAGE SIMPLE, FEE FOAM & BITTERS | 17

AUTUMN OLD FASHION | TAFFER'S BROWNED BUTTER BOURBON, BANANA LIQUEUR, MAPLE CINNAMON SIMPLE, CHOCOLATE BITTERS | 19

MARTINIS

BERRIES & BUBBLES | BELVEDERE BLACK BERRY & LEMONGRASS, SIMPLE, LEMON, CRANBERRY COMPOTE & CHAMPAGNE | 22

PUMPKIN SPICE | REDEMPTION RYE, PUMPKIN CREAM LIQUEUR, MAPLE CINNAMON SIMPLE & FEE FOAM | 21

BEE'S KNEES | GRAY WHALE GIN, BAUCHANT, LEMON, SIMPLE & HONEY | 21

FALL FROM THE TREE | LAIRD'S APPLEJACK BRANDY, MAPLE CINNAMON SIMPLE, LEMON & SPARKLING CIDER | 21

PERFECT PEAR | GREY GOOSE PEAR, GINGER LIQUEUR, SIMPLE & LEMON | 21

MOCKTAILS

SPIKE IT! ADD TITO'S VODKA OR REDEMPTION BOURBON +4

CRANBERRY CIDER | APPLE CIDER, CRANBERRY, SAGE SIMPLE & CINNAMON SUGAR RIM | 12

BERRY BLAST | BERRIES, MINT, LEMON, HONEY, & GINGER BEER | 12

SOUTHERN BELLE | ICED TEA, LEMON, & PEACH PURÉE TOPPED WITH SODA | 12

WINE BY THE GLASS

BUBBLES

PERLAGE, "CANAH" PROSECCO, DOCG, VENETO, ITALY 14 | 52
ARNAUD LAMBERT, CREMANT DE LOIRE, LOIRE VALLEY, FRANCE 17 | 64
VEUVE CLIQUOT, BRUT, CHAMPAGNE, FRANCE 21 | 80
VEUVE CLIQUOT, BRUT ROSE, CHAMPAGNE, FRANCE 21 | 80

WHITES

PINOT GRIGIO
RIFF, PINOT GRIGIO, DELLE VENEZIE, VENETO, ITALY 14 | 52
SAUVIGNON BLANC
FOURNIER PERE & FILS, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE 15 | 56
RONGOPAI, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 17 | 64
DOMAINE DE VILLARGEAU, LES ABEILLES, "BABY SANCERRE", FRANCE 22 | 84
CHARDONNAY
MACROSTIE, CHARDONNAY, SONOMA COAST, CALIFORNIA 15 | 56
LUMEN, CHARDONNAY, SANTA MARIA VALLEY, CALIFORNIA 19 | 72
FROM AROUND THE WORLD
EROICA, RIESLING, COLUMBIA VALLEY, WASHINGTON 17 | 64
VILLA SPARINA, GAVI DE GAVI DOCG, PEIDMONT, ITALY 16 | 60

REDS

PINOT NOIR
PAVETTE, PINOT NOIR, CALIFORNIA 15 | 56
HOLLORAN VINEYARDS, PINOT NOIR, WILLAMETTE VALLEY, OREGON 18 | 68
CABERNET SAUVIGNON
PAVETTE, CABERNET SAUVIGNON, CALIFORNIA 15 | 56
BONANZA BY CAYMUS, CABERNET SAUVIGNON, CALIFORNIA 18 | 68
FROM AROUND THE WORLD
TERRAZAS, MALBEC, ARGENTINA 16 | 60
ZOE, RED BLEND, PELOPONNESE, GREECE 16 | 60
CHATEAU PEY LA TOUR, BORDEAUX, BORDEAUX, FRANCE 18 | 68
PAITIN, STARDA LANGHE NEBBIOLO, PIEDMONT, ITALY 17 | 64

ROSÉ

CHATEAU PEYRASSOL, ROSÉ, CÔTE DE PROVENCE, FRANCE 18 | 68

ASK ABOUT OUR ROTATING ENOMATIC POURS
& BOTTLE WINE LIST!

ON DRAFT

HANDLINE KÖLSCH | DEVIL'S PURSE, DENNIS, MA 5% | 8
BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 8
SAM SEASONAL | SAM ADAMS, BOSTON, MA 5% | 10
CLOUD CANDY NE IPA | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 11
BLUE MOON BELGIAN WHITE | DENVER, CO 5.4% | 9
OUTERMOST IPA | HOG ISLAND, ORLEANS, MA 6.2% | 9
KING SUE | TOPPLING GOLIATH, DECORAH, IA 7.8% | 13
ROTATING SELECTION | JACK'S ABBEY | FRAMINGHAM, MA | 10
GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 10
ROTATING SEASONAL SELECTION | 10

BOTTLES & CANS

BUDWEISER | 7
BUD LIGHT | 7
COORS LIGHT | 7
CORONA EXTRA | 9
MILLER LITE | 7
MICHELOB ULTRA | 8
SAM ADAMS BOSTON LAGER | 8
STELLA ARTOIS | 9
DOWNEAST CIDER | 8
HIGH NOON SELTZERS | 11
PINEAPPLE, PEACH

NON ALCOHOLIC

ATHLETIC BREWING N/A | 7
UPSIDE DAWN, RUN WILD IPA
HEINEKEN ZERO N/A | 7