

DINNER MENU

RAW BAR

***½ DOZEN DENNIS OYSTERS | 21**
MAKERS MARK MIGNONETTE

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

SOUP & SALAD

PELHAM HOUSE CLAM CHOWDER 8 | 11
TRADITIONAL NEW ENGLAND STYLE

MAPLE BROOK FARMS BURRATA | 21
CHARRED PEACHES, CUCUMBERS, ARUGULA AND BASIL PESTO, TOASTED PINE NUTS, CHERRY SAUCE, GRILLED COUNTRY BREAD

SUMMER SALAD | 16
MIXED GREENS, SUNFLOWER CRUMBLE, SEASONAL VEGETABLES, CALAMANSI VINAIGRETTE

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

ENHANCEMENTS

*LOBSTER SALAD | MKT

*PAN SEARED SCALLOPS | MKT
GRILLED SHRIMP | 15

*GRILLED SPICY CHICKEN BREAST | 9
PAN SEARED LOCAL CATCH | MKT

SMALL PLATES

MEDITERRANEAN HUMMUS | 18
ROASTED GARLIC- SUMAC HUMMUS, MAPLE BROOK FARMS MARINATED FETA CHEESE, ZA'ATAR SPICED CRACKERS, ASSORTED VEGETABLES

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

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

MUSSELS | 20
MOZAMBIQUE SAUCE, FINE HERBS, BAGUETTE, GARLIC BUTTER

JUMBO LUMP CRAB CAKE | MKT
SMOKED ONION REMOULADE, SLICED RADISH, PICKLED CABBAGE SLAW

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

SMOKED BEEF TARTAR | 22
WORCESTERSHIRE VINAIGRETTE, FINE HERBS, SHALLOTS, CAPERS, 67°C YOLK SAUCE, ALFALFA SPROUTS, CRISPY ANCIENT GRAIN

***PELHAM CRUDO | MKT**
ROTATING LOCAL CATCH, PEACH SAUCE, PICKLED BLUEBERRY, PLUMS, CUCUMBER, CITRUS GARUM VINAIGRETTE, CHIVES

SIDES

*HOUSE FRIES | 5
CHICORY CAESAR | 8
*SIDE SALAD | 8

*TRUFFLE FRIES | 15
FRESH TRUFFLE, TRUFFLE KETCHUP

HANDHELDS

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

14 SEA STREET BURGER 2.0 | 24

8 OZ CBS PATTY, HOUSE MADE BUN, CARAMELIZED ONION & BACON JAM, TRUFFLE KETCHUP, PHR PICKLES, CABOT CHEDDAR CHEESE
ADD FRIED EGG +2 | ADD APPLEWOOD SMOKED BACON +5

SO-CAL VEGAN BURGER (V) | 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, CORNBREAD CRUMBLE, BLACK JACK BBQ SAUCE

FRIED CAPE HADDOCK | 29

HOUSE SALT & VINEGAR CHIPS, ROOT VEGETABLE SLAW, TARTAR SAUCE, CHARRED LEMON

*F/V MIDNIGHT OUR DAY BOAT SCALLOPS | 37

CARROT RISOTTO, BROWN BUTTER GLAZED CARROTS, PANCETTA - PISTACHIO RELISH

*ROASTED EGGPLANT (V) | 30

SEASONAL EGGPLANT, KAFFIR COCONUT BROTH, PEANUT CRUNCH, MANGO CILANTRO SALAD, MINT OIL, LIME

*GRILLED CHILEAN SEA BASS | MKT

FRIED TOSTONES, SAUCE VERA CRUZ, CRISPY N'DUJA, AVOCADO

MISO MARINATED HALIBUT | 43

TAMARIND MUSHROOM BROTH, SOBA NOODLES, BOK CHOY, BRAISED MUSHROOM, BLACK GARLIC AIOLI

MAINE LOBSTER RAVIOLI ALLE VODKA | MKT

LOBSTER, CHARRED CORN, CORN PUREE, PICKLED ZUCCHINI, ROASTED PATTYPAN, VODKA TOMATO CREAM

*BRANDT FARMS STRIPLOIN | 41

PELHAM POTATO TOT, GREEN ONION SOUBISE, GRILLED BROCCOLI RABE, PICKLED PEARL ONION, TRUFFLE BEEF JUS

PANKO CHICKEN PAILLARD | 32

CARROT-POTATO MASH, PICKLED GREEN PAPAYA, SALSA BRAVA

BEELER'S TOMAHAWK PORK CHOP | 44

FONDANT POTATOES, CRISPY SHALLOTS, ARUGULA, MUSHROOM- ADOBO SAUCE

SPLIT FEE | +5

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

BLUEBERRY DREAMS | 17

LIMONCELLO, BLUEBERRY PURÉE, CHAMPAGNE & SODA

SUMMER SANGRIA | 17

KETEL ONE PEACH & ORANGE BLOSSOM VODKA, ROSÉ, STRAWBERRY PURÉE & GINGER ALE

STRAWBERRY FIELDS | 17

GREY GOOSE STRAWBERRY & LEMONGRASS VODKA, STRAWBERRY PURÉE, LEMON & SODA

THE PURPLE WHALE | 17

GRAY WHALE & EMPRESS GIN, CHINOLA PASSIONFRUIT LIQUEUR, LEMON & TONIC

SOLAR FLARE | 17

BACARDI MANGO CHILE RUM, ANCHO REYES, MANGO PURÉE & LIME

HOTTER MELON MARGARITA | 18

TANTEO JALAPEÑO TEQUILA, WATERMELON LIQUEUR, AGAVE & LIME

HIBISCUS MARGARITA | 18

BRIBON SILVER TEQUILA, BAUCHANT, HIBISCUS SIMPLE & LIME

PELHAM HOUSE PUNCH | 17

TAFER'S BROWN BUTTER BOURBON, BACARDI RUM, PINEAPPLE, ORANGE JUICE & GRENADINE

MARTINIS

ISLAND TIME MARTINI | 21

BACARDI TROPICAL RUM, GINGER & LYCHEE LIQUEUR, SIMPLE & LEMON

CROP TOPS & FLIP FLOPS MARTINI | 21

KETEL ONE CUCUMBER & MINT VODKA, ELDERFLOWER LIQUEUR, SIMPLE & LIME

TICKLED PINK MARTINI | 21

GUNPOWDER CITRUS GIN, ITALICUS, GUAVA PURÉE, LIME & PROSECCO

HOLD THE HANGOVER

MOCKTAILS | SPIKE IT +\$4

COCONUT CRUSH | 12

COCONUT PURÉE, LIME, SODA & ANGOSTURA BITTERS

PEACHY KEEN | 12

PEACH PURÉE, LEMON & ICED TEA

LEI'D BACK | 12

ORANGE JUICE, PINAPPLE JUICE & GRENADINE

WINE BY THE GLASS

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, CHARDONDDAY, SONOMA COAST, CALIFORNIA 15 | 56

LUMEN, CHARDONNAY, SANTA MARIA VALLEY, CALIFORNIA 19 | 72

FROM AROUND THE WORLD

ALOIS LAGEDER, PINOT BIANCO, SUDTIROL ALTO ADIGE, ITALY 16 | 60

EROICA, RIESLING, COLUMBIA VALLEY, WASHINGTON 17 | 64

VILLA SPARINA, GAVI DE GAVI DOCG, PEIDMONT, ITALY 16 | 60

PAGO DEL CIELO, CELESTE VERDEJO, RUEDA, SPAIN 16 | 60

BUBBLES

PERLAGE, "CANAH" PROSECCO, SUPERIORE DOCG BRUT, VENETO, ITALY 14 | 52

NV DOMAINE 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

REDS

PINOT NOIR

PAVETTE, PINOT NOIR, CALIFORNIA 15 | 56

HOLLORAN VINEYARDS, PINOT NOIR, WILLAMETTE VALLEY, OREGON 18 | 68

ALSACE BY SOPHIE SCHAAL, PINOT NOIR, ALSACE, FRANCE 18 | 80

CABERNET SAUVIGNON

PAVETTE, CABERNET SAUVIGNON, CALIFORNIA 15 | 56

BONANZA BY CAYMUS, CABERNET SAUVIGNON, CALIFORNIA 18 | 68

LEVIATHAN BY ANDY ERICKSON, CALIFORNIA 22 | 84

FROM AROUND THE WORLD

TERRAZAS, MALBEC, ARGENTINA 16 | 60

ZOE, RED BLEND, PELOPONNESE, GREECE 16 | 60

DOMAINE BRUSSET, CÔTES DU RHONE ROUGE, RHONE VALLEY, FRANCE 16 | 60

CHATEAU PEY LA TOUR, BORDEAUX, BORDEAUX, FRANCE 18 | 68

PAITIN, STARDA LANGHE NEBBIOLO, PIEDMONT, ITALY 17 | 64

ROSÉ

LANDHAUS MAYER, ROSÉ, NIEDEROSTERREICH, AUSTRIA 15 | 56

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

PLEASE SEE OUR WINE LIST FOR OUR COMPLETE LIST OF OFFERINGS

ON DRAFT

BEACH BLONDE ALE | CAPE COD BEER, HYANNIS, MA 4.9% | 9

HANDLINE KÖLSCH | DEVILS PURSE, DENNIS, MA 5% | 9

SUMMER ALE | SAM ADAMS, BOSTON, MA 5.3% | 10

BLUE MOON BELGIAN WHITE | DENVER, CO 5.4% | 10

GRIPAH | CISCO BREWERS, NANTUCKET, MA 5.5% | 10

OUTERMOST IPA | HOG ISLAND, ORLEANS, MA 6.2% | 9

CLOUD CANDY NE IPA | MIGHTY SQUIRREL, WALTHAM, MA 6.5% | 12

HAIR RAISER DBL IPA | EXHIBIT A, FRAMINGHAM, MA 8% | 14

BLUEBERRY HONEY ALE | TIMBERYARD BREWING CO, BROOKFIELD, MA 8.3% | 13

GUINNESS | GUINNESS BREWING, DUBLIN, IE 4.2% | 12

BOTTLES & CANS

BUDWEISER | 7

BUD LIGHT | 7

COORS LIGHT | 7

CORONA EXTRA | 9

MILLER LITE | 7

MICHELOB ULTRA | 8

STELLA ARTOIS | 9

DOWNEAST CIDER | 8

HIGH NOON SELTZERS | 11

PINEAPPLE, WATERMELON, PEACH, MANGO

ATHLETIC BREWING N/A | 7

UPSIDE DAWN, RUN WILD IPA

HEINEKEN ZERO N/A | 7