



# DINNER MENU

## SOUP & SALAD

**Pelham House Clam Chowder | 11**  
Traditional New England Style

**Maple Brook Farm Burrata | 17**  
Red Belgian Endive, Heirloom Tomatoes,  
Cape Gooseberries, Radish, Balsamic  
Kefir, Grilled Country Bread

**Southwest Salad | 16**  
Baby Iceberg, Grilled Corn Salsa, Cotija  
Cheese, Tortilla Crisps, Spicy Ranch

**Heirloom Beet & Frisse Salad | 16**  
Goat Cheese Mousse, Raw Honeycomb,  
Spiced Walnuts, Beet Puree, Seasonal Citrus

## RAW BAR

**½ Dozen Dennis Oysters | 21**  
Makers Mark Mignonette

**Jumbo Poached Shrimp | 22**  
Classic Cocktail Sauce, Lemon

## CAVIAR

*Served with Traditional Blini, Pickled Red Onion, Featherbrook Farms Egg, Crème Fraiche*

**Ars Italica: Sevruga Royal 28 g. | 235**  
*Delicate, Rich, Flavors of Sea*

**Calvisius Traditional Prestige 28 g. | 110**  
*Nutty, Buttery, Clean*

**Ars Italica: Oscietra Classic 28 g. | 198**  
*Hazelnut, Butter, Sea Urchin*

## SMALL PLATES

**Surf & Turf | 22**  
Char Siu Pork Belly, Pan Seared Cape Scallops, Tofu  
Puree, Green Papaya Relish, Scallion

**Crispy Fried Brussel Sprouts | 18**  
Maple-Horseradish & Mustard Glaze, Chili-Lime Cashews

**Jerk Chicken Wings | 20**  
Pineapple Salsa, House Ranch

**Jumbo Lump Crab Cake | 28**  
Cajun Remoulade, Baby Arugula, Pickled Peppers

**Fried Asparagus Frites | 18**  
Sriracha Mayo, Unagi Sauce, Tobiko, Scallion

**Venison Carpaccio | 19**  
Lime Pickled Red Onions, Red Cabbage Foam, Plum, French  
Bread Crostini

**Cajun Shrimp Scampi | 23**  
Cajun Shrimp, Blistered Tomatoes, Spinach, Lemon Scampi  
Sauce, Grilled Ciabatta

**Featherbrook Farms Beef Meatballs | 30**  
House Marinara, Grilled Bread, Shaved Parmesan, Basil Puree

## HANDHELDS

**14 Sea Street Burger | 24**  
Feather Brook Farms Ground Beef, Onion Brioche Roll, PHR  
Pickles, Truffle Mayo, Cabot Cheddar, Choose One Side  
(Truffle Fries +9) | Add Feather Brook Farms Fried Egg 3

**PHR Lobster Roll | MKT**  
Toasted Bun, Lemon & Dill Aioli *or* Warm Buttered,  
Choose one Side (Truffle Fries +9)

**Roasted Butternut Squash & Buckwheat Vegan Burger | 19**  
Griddled Roll, Roasted Honey Crisp Apple, Red Cabbage Slaw,  
Vegan Special Sauce  
Choose One Side (Truffle Fries +9)

**Taco Special | 24**  
Ask your server about our rotating taco specials!  
Choose One Side (Truffle Fries +9)

## LARGE PLATES

**Lobster Mac & Cheese | MKT**  
Gemelli Pasta, Fresh Claw & Knuckle, Lobster Three  
Cheese Sauce, Sweet Peas, Grated Bottarga, Citrus Crust

**Pan Seared Cape Scallops | MKT**  
Delicata Squash Risotto, Sweet Potato Plantain Puree,  
'Nduja Vinaigrette

**Grilled Northeastern Halibut | MKT**  
Fried Tostones, Charred Asparagus, Sauce Vera Cruz

**Pan Seared Statler Chicken Breast | 30**  
Plimoth Gris Mill Blue Corn Polenta Cake, Fried Brussel  
Sprouts, Blue Ledge Farm Blue Cheese Cream Sauce

**Lemon & Miso Cavatelli | 30**  
Slow Roasted Japanese Eggplant, Cashew-White Miso Cream Sauce,  
Local Shiitake Mushrooms, Blistered Tomato, Walnut & Nori Crumb

**Pan Seared Statler Chicken Breast | 30**  
Plimoth Gris Mill Blue Corn Polenta Cake, Fried Brussel Sprouts,  
Blue Ledge Farm Blue Cheese Cream Sauce

**Beeler's Tomahawk Pork Chop | 36**  
Celery Root, Roasted Acorn Squash, Smoked Maple-Mustard Sauce

**Pan Seared Arctic Char | 33**  
Green Bamboo Rice, Grilled Broccolini, Ginger-Soy Glaze

### SALAD ENHANCEMENTS

Lobster Salad | MKT

Pan Seared Scallops | MKT

Grilled Spicy Chicken Breast | 9

### SIDES

French Fries | 5

Southwest Salad | 7

Russian Korean Carrot Salad | 5

Truffle Fries, Fresh Truffle, Truffle Mayo | 14