

THE ONEHUNDRED CLUB

APPETIZER

À LA MINUTE SEAFOOD TOWER AP

built-to-order tower with oysters, shrimp, lobster & jumbo lump crab served with cocktail sauce & mignonettes

TUNA TARTAR 16

sriracha oil, scallions, quick-pickled cucumber, cucumber emulsion

FRIED ARTICHOKE HEARTS 16

oven-dried tomatoes, goat feta, remoulade, smoked tomato vinaigrette

CAST IRON-SEARED CRAB CAKES 16

house remoulade, microgreens

DUCK CONFIT POUTINE 12

french fries, pineland farms cheddar cheese curds, roasted duck gravy, fried egg

SOUTHWESTERN SWEET POTATO & LOBSTER CROQUETTES 13

goat cheese crema, roasted corn & black bean salad

ON THE SHELL

OYSTERS OF THE DAY 18/half dozen
mignonette, cocktail sauce

SHRIMP COCKTAIL 12
lemon, cocktail sauce

LOBSTER COCKTAIL 24
lemon, cocktail sauce

SOUP

NEW ENGLAND CLAM CHOWDER
cup 6 // bowl 8

MOROCCAN LAMB & CHICKPEA CHILI
cup 8 // bowl 12

SALAD

ARTISAN GREENS 12

artisan greens, carrots, cucumbers, cherry tomatoes, radishes, fresh herbs, balsamic-sesame vinaigrette

BLUE CHEESE WEDGE SALAD 12

bacon, oven-dried tomatoes, 9-minute egg

RED ROMAINE CAESAR 12
parmesan and house-made garlic croutons

TUNA SALAD NIÇOISE 20
grilled 3oz tuna, tomato, olives, haricot vert, anchovies, 9-minute egg, hearts of palm, artisan greens, fines herbes vinaigrette

LUNCH

choice of fries, side salad, or vegetable pasta salad

CHICKEN & ARTICHOKE PANINI 17

artichoke hearts, arugula, basil, tomato prosciutto, smoked gouda, balsamic reduction

THE "HUNDY" CLUB 16

choice of chicken, turkey, or roast beef, cheddar, bacon, mayo, lettuce, tomato, pullman loaf

THE ONEHUNDRED CLUB BURGER 16

8oz creekstone farms ground beef, choice of cheese, lettuce, tomato, onion, brioche bun

VEAL PARMESAN 16

house breaded veal cutlet, sundried tomato marinara, fresh mozzarella, basil & balsamic drizzle on asiago-ciabatta roll

PORTER BRAISED CORNED BEEF RUEBEN 15
marble rye with sauerkraut, russian dressing, swiss cheese

GRILLED VEGETABLE "MUFFULETTA" WRAP 13
eggplant, zucchini, roasted peppers & spinach in a lavash wrap with provolone cheese, peppadew pepper & olive tapenade mayonnaise

A LA CARTE

NY STRIP 31

14oz prime sirloin

FILET MIGNON 38

10oz certified angus prime

TUNA & WASABI 31

6oz sushi grade, seared rare

SALMON 26

8oz sustainable
scottish salmon filet

HALIBUT 32

8oz canadian halibut

CRANBERRY GASTRIQUE // OHC STEAK SAUCE // CABERNET SAUCE // AU POIVRE SAUCE // LEMON CAPER BUTTER

SIDES

LOBSTER-PIMENTO MAC & CHEESE 10
bacon & breadcrumbs

WHOLE ROASTED BABY BEETS 10
asparagus purée, candied pecans

ROASTED HEIRLOOM VEGETABLES 7
carrots, gold beets & pearl onions

ASPARAGUS 7
meyer lemon vinaigrette, grated pecorino

ROASTED CAULIFLOWER 8

SAUTÉED NEW HAMPSHIRE MUSHROOMS 8
herbed worcestershire

WILTED BABY SPINACH 6
shallots & seasoning

PLAIN or **GARLIC MASHED POTATOES** 5 / 6
FRENCH FRIES or **GARLIC FRIES** 6

SWEET POTATO FRIES 6

TRUFFLE FRIES 9