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## DINNER

### RAW BAR

CHEF'S SELECTION OF OYSTERS 1/2 dozen 18 dozen 34

🍷 SHRIMP COCKTAIL 3/ea.

COUNT NECK CLAMS 2/ea.

STEAMERS 17

10 clams steamed in white wine and butter

CRAB LEGS mrkt price/ea.

🍷 TUNA POKE 14

seaweed salad, sesame seeds, pickled ginger  
lime-chili chips

### CHARCUTERIE & CHEESE

CURED MEATS 7/ea. or 3 for 19

& ARTISANAL CHEESES

*served with house pickles, compote, crostini*

CURED SALMON 10

caper berries, crème fraiche, fingerling potato salad

### SALADS

**add chicken, salmon, or shrimp** 8

🍷 CAESAR SALAD 10

romaine, garlic-anchovy dressing, parmesan

🍷 CUCUMBER & FETA SALAD 13

grape tomatoes, kalamata olive, basil vinaigrette,  
spanakopita

🍷 ARUGULA & FENNEL SALAD 14

orange slices, sunflower seed, cured black olives  
lemon vinaigrette

🍷 SIMPLE GREENS 9

mixed greens, carrot, tomato, cucumber, herbed ranch

### SOUPS & APPS

🍷 CHILLED CARROT, FENNEL & ORANGE 6/9

🍷 TOMATO BISQUE chive oil, parmesan 6/9

POLENTA AND MUSHROOMS 12

truffle ricotta cheese, quick tomato sauce, parmesan

SEARED CRAB CAKE 16

chipotle corn relish, tomato jam, garlic aioli

🍷 CHILLED ARTICHOKE & SPINACH DIP 11

roasted red peppers, cream cheese, warm pita chips

HOT WINGS 1/2 dozen 12 dozen 22

hot sauce, celery sticks, blue cheese dressing

FRIED GARBANZO BEAN FRITTERS 11

cucumber dill sauce

🍷 QUINOA SALAD 9

dried fruits, herbs, maple lime dressing

### FLATBREADS

THE SICILIAN 14

hot italian sausage, roasted red peppers, broccolini,  
basil ricotta & mozzarella cheese

THE CAPRESE 12

fresh mozzarella, grape tomatoes, house made pizza sauce

BBQ CHICKEN & SMOKED PROVOLONE CHEESE 13

house made bbq sauce, pickled onions

### ENTRÉES

ALL NATURAL GRASS FED BEEF BURGER 16  
lettuce, tomato, cheddar, red pepper aioli, pub chips

GRILLED NEW YORK STRIP STEAK 42

roasted fingerling potatoes & carrots, steak butter

🍷 MEAT LOAF 17

mushroom gravy, mashed potatoes, sautéed kale

🍷 PASTA BOLOGNESE 16

beef & rustic vegetable tomato sauce, pappardelle noodles

🍷 PESTO PASTA 16

nut free basil pesto sauce, thin cut pasta  
roasted grape tomatoes, burrata cheese

SPINACH AND MUSHROOM RISOTTO 20

fennel, herbs, parmesan & butter

GRILLED LAMB CHOPS 27

baba ganoush, broccolini, salad of shallot, tomatoes, olives

ROASTED PORKLOIN 23

fingerling potato salad, country baked beans,  
whiskey barbeque sauce

🍷 ROASTED HALF DUCK 29

soba noodles & vegetable slaw, orange gastrique

🍷 FAROE ISLAND SALMON 25

green bean salad, cucumber sauce, olive oil

NEW ENGLAND STYLE FISH & CHIPS 18

white fish, coleslaw, fried potatoes, tartar sauce

🍷 Theater Menu Selections to get you to the show on time.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*