

GILLIGAN'S

STONE OVEN Pizza

Margherita
tomato, mozzarella
fresh basil

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Spinach Herb
goat cheese
lemon

....

Wild Mushroom
fontina, red onion
thyme

....

Prosciutto
fontina, white cheddar
gruyere, olive oil
black pepper

\$24.00

CHOPPED LOBSTER COBB

chilled Maine lobster
gem lettuce, egg, bacon
avocado, cheddar

\$28

Dessert

From:

THE SEA

○ **CHILLED SHRIMP**
5 ea / 28 half dozen

○ **EAST COAST OYSTERS**
3 ea / 18 half dozen

○ **TUNA TARTARE**
chives, olive oil, sea salt 18

Lite Fare AND Snacks

TUSCAN KALE
creamy anchovy
dressing, parmesan
breadcrumbs 17/26

**OYSTERS
ROCKEFELLER**
spinach, parmesan
garlic toast 18

BURRATA
poached pears, arugula
prosciutto, grilled bread 18

RICOTTA & PITA
blood orange, olive oil, sea salt 18

**WINTER CHOPPED
SALAD**
honey crisp apple, pecan
ginger-thyme vinaigrette 17

**NEW ENGLAND
CLAM CHOWDER**
guanciale, new potatoes 16

ADD CHICKEN 8 SHRIMP 10 STEAK 12

Wintertime SPECIALTIES

SHRIMP SPAGHETTINI garlic, chili pepper, roasted tomatoes 28
MARKET FISH brussel sprouts, fresh herbs, lemon. MP
WHOLE ROASTED BRICK CHICKEN vegetables, natural jus. 34
GRAND BURGER dry age cuts, stropshire blue, tomato jam, fries 28
WARM LOBSTER ROLL buttered roll, celery, baby wedge salad 34
GRILLED STEAK FRITES chimichurri, charred lemon 32

- **Warm Double Fudge Brownie** vanilla bean ice cream 14
- **Carmelized Banana Pot de Creme** foster sauce, lady fingers 14
- **Double Dark Hot Chocolate** house made peppermint marshmallow 10

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness. There is a 20% Service Charge for Parties of 6 or More.

Cocktails

\$17.00 Each \$65.00 Pitcher

- **HOT TODDY**
whiskey, lemon, cloves
honey, cinnamon sticks
- **SPICY SKIPPER**
jalapeño infused blanco
tequila, mezcal, lime
pineapple, cilantro, agave
- **MULLED WINE**
red wine, cognac, apple cider
anise, cloves
- **LEAVING TIJUANA**
blanco tequila, honey
lime, smoked sea salt
- **SPIKED CIDER**
whiskey, all spiced, apple cider
- **CAST AGED MANHATTAN**
rye whiskey, sweet vermouth
angostura bitters

+ * +

**TRY OUR
WARM**

*Mulled Wine &
Spiked Cider*

\$17

WINE

By the

GLASS BOTTLE

White	SAUVIGNON BLANC	16	65
	CHARDONNAY	18	70
Red	CABERNET SAUVIGNON	16	65
	PINOT NOIR	18	70
Bubbles	BILLECART-SALMON	25	125
	SPARKLING ROSE	16	65

BEER *and* CIDER

----- \$10 -----

Victory Pilsener
Flower Power IPA
Farmhouse Cider

Non-Alcoholic
Athletic Brewing Co.



RESTORATIVE COCKTAILS

Dr Feelgood

Seedlip Spice, Beet, Apple, Carrot, Ginger, Lemon, Tonic

Goddess Garden

Seedlip Garden, Cucumber, Celery, Apple, Kale, Salt

\$15

Organic Juices

- apple, beet, carrot, lemon, ginger 12
 - wheatgrass, pineapple, ginger 12
 - cucumber, celery, kale, apple, romaine 12
- ADD ORGANIC VODKA 6



--- DRINKS ---

Matcha Latte		7
Coffee		7
Tea		7
Saratoga	SM	6
(still/sparkling)	LG	9
Diet Coke · Coke		5
Ginger Ale · Sprite		5
