

OUTLOOK KITCHEN

Tatiana Rosana, Executive Chef

SNACKS & APPS

BLUE HILL BAY MUSSELS* \$18

Thai Coconut Curry, Grilled Sourdough Bread

CHARRED BRUSSELS SPROUT CAESAR \$13

Parmesan Dressing, Pumpkin Seeds,
Sourdough Croutons

JONAH CRAB CHOWDER \$14

Fennel, Herbs, Black Pepper Biscuit

TUNA TATAKI* \$17

Soy Braised Daikon Radish, Yuzu Kosho Aioli,
Crunchy Chili Garlic, Dashi

MARGHERITA FLATBREAD \$16

Vine-Ripe Tomatoes, Buffalo Mozzarella, Basil

GRILLED SALMON COLLAR* \$16

Sweet Soy, House Pickles, Togarashi

SESAME CRUSTED FETA \$12

Thyme Honey, Fleur de Sel, Warm Naan Bread

PEAS AND CARROTS \$14

Burnt Carrot Puree, Crispy Spiced Chick Peas,
Burrata, Honey

GREENS AND GRAINS SALAD \$12

Feta Cheese, Pomegranate Seeds,
Lemon Poppyseed Dressing

SALT ROASTED BEETS \$12

Roquefort, Brown Butter Pistachios, Poppy Seed
and Buttermilk, Toasted Cornbread

COGNAC MAC AND CHEESE \$16

Smoked Gouda, Aged Cheddar, Garlic Bread Crumbs
Add Lobster: \$12

SAUSAGE AND GARLIC FLATBREAD \$17

Mozzarella Cheese, Roasted Garlic, Italian Sausage

ENTRÉE

YUCCA GNOCCHI* \$28

Sweet Shrimp, Saffron, Calabrian Chilies, Fennel,
Cotija Cheese

GEORGES BANK SCALLOPS* \$37

Lobster Bisque, Fregola, White Asparagus,
Pearl Onions

ROASTED PORK LOIN* \$35

Soy Braised Eggplant, Basil, Onion Creme,
Puffed Barley

LAMB CHOP FRITES* \$38

Harissa, Feta and Parsley Fries, Yogurt Sauce,
Garden Salad

MAINE FAMILY FARMS CHICKEN* \$30

White Beans, Roasted Garlic, Parmesan, Braised Leek,
Fresh Herb Salad, Salt and Pepper Rice Crisp

PINELAND FARMS FILET MIGNON* \$45

Sunchokes, Roasted Baby Vegetables,
Gaufrette Potatoes, Coffee, Cocoa

BROWN BUTTER MONKFISH* \$34

Romesco, Marcona Almonds, Rainbow Chard,
Heirloom Carrots

WINTER SQUASH CARBONARA \$25

Sage, Wilted Greens, Parmesan Cheese

* Before placing your order, please inform your server if a person in your party has a food allergy.

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.