

Central House Dinner

Salads:

Heirloom Lettuces – 10

Radish-herbs & Dijon vinaigrette

Caesar Wedge – 13

Romaine-parmesan-pickled red onion-cROUTONS
& house made dressing

Stone Fruit Burrata Salad – 18

Pomegranate glaze & olive oil

Lobster Corn Salad – 26

Tomato-red onion-watercress & red wine
vinaigrette

Oysters:

Wellfleet Oysters

Blueberry-jalapeño mignonette

Half dozen – \$ 16 ----- Dozen - \$30

Pasta & Grains:

Linguini & Clam– 28

Garlic-shallots-chilies-clams-white wine-butter & herbs

Fettuccini – 25

Heirloom tomato-basil-parmesan

Spicy Lobster Pappardelle – 34

Chilies-garlic-basil-mascarpone

Baked Lobster Mac N' Cheese – 32

Fontina-cheddar-gruyere-parmesan-local lobster

{Available without lobster – 23}

Veggie Bowl – 23

Barley-summer vegetables-beans-herbs

No Substitutions Please

Soups:

Soup of the Day – 9

Seasonal

Clam Chowder – 11

Charcuterie & Cheese:

Cured Meats –

Cheese –

One for \$6 or three for \$17

Fish:

Poached Split Lobster – 38

Potato-Squash gratin-Swiss chard-vanilla bean butter

Seared Scallops – 32

Basil cream corn-shallots-crispy prosciutto

Cioppino – 36

Shrimp-clams-mussels-fish-scallops-

San Marzano & roasted pepper broth

Grilled Swordfish – 29

Tomato chutney-potato gratin

Market Fish – MP

Day boat special

Executive Chef: Michele Ragussis

Sous Chef: Edwin Amaro

Before placing your order please inform your server if a person in your party has a food allergy.
Be advised that consuming under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

Small Plates:

Chilled Seafood Platter – 35

3 oysters-3 clams-3 shrimp-2 ounces lobster-
mignonette-cocktail sauce-lemon

Steamed Littlenecks - 16

Chorizo-corn-garlic-white wine

Beer Battered Onion Rings – 15

Truffle ketchup-horseradish sauce

Crispy Cauliflower – 13

Parmesan-truffle oil

Local Mussels – 18

Thai chili coconut basil-garlic-shallots-wine

Tuna Tartar – 18

Sesame-ginger-horseradish-avocado-crispy wontons

Mexican Shrimp Cocktail – 18

Avocado-cucumber-cilantro-tortilla chips

Meats:

Grilled Rib Eye – 39

Potato Squash gratin-

bone marrow butter-Swiss chard

Bar Steak – 29

Daily cut, herb fries-chipotle aioli

Chicken Saltimbocca – 28

Barley risotto-prosciutto-gruyere

Pork Milanese – 29

Arugula-pickled onions-radish salad

Pat Lafrieda Grass Fed Burger – 18

Lettuce-tomato-red onion-pickles

{Veggie Burger Available}