

**APPETIZERS****Mezze Platter. 12**

Lemon hummus, marinated olives, house made pickles, feta cheese, grilled pita bread

Baked Brie. 13

Cherry, figs, apricot & raspberry, crostini, candied walnuts and truffle oil

Ox Wings. 14

Cajun rub, oak smoked, hot honey sauce, blue cheese dressing and scallions

Mussels. 15

Garlic, shallots, white wine, saffron, vadouvan aioli with grilled bread

Lobster Tacos. 19

Grilled tortilla, tomatoes, scallions, avocados, chipotle aioli, lime wedges

Tarte Flambé. 13

Grilled dough, mushrooms, goat cheese, caramelized onions

Crispy Calamari. 15

Spicy marinara, vinegar peppers, lemon

***Tuna Tartare. 18**

Cucumber, cilantro, scallions, chive cream, Ox chili sauce, potato chips

***1/2 Dozen Oysters. 17**

Champagne mignonette, cocktail sauce, lemon

Island Creek Oyster Company portfolio - Ask your server for today's selections

SOUPS & SALADS**Classic Clam Chowder. 15**

Bacon, tabasco, chives, oyster crackers

Pear Salad. 13

Little Leaf Farms greens, sliced pears, Vermont goat cheese, roasted hazelnuts, maple dressing

Classic Caesar. 13

Romaine hearts, garlic croutons, Caesar dressing, parmesan

Add to any salad

*grilled marinated hanger steak +15 grilled shrimp +12 *roasted Faroe Island salmon +15
marinated Bell & Evans grilled chicken breast +9

BURGERS & SANDWICHES***House Burger. 16**

Hand packed patty, lettuce, tomatoes, spicy pickles

***The "Sin" Burger. 18**

Applewood smoked bacon, lettuce, tomatoes, truffle aioli, Swiss cheese

"Boston Magazine "Battle of the Burger" Winner 2013, 2014, 2015"

PASTA**Truffle & Wild Mushroom Ravioli. 29**

Porcini crème, sage, walnuts, pomegranate

Rigatoni Bolognese. 28

Pork, beef & lamb ragu, garlic, rosemary, cream, parmesan cheese

Lobster Fra Diavolo. 36

House made spaghetti, fresh lobster, garlic, shallots, tomatoes, chili flake, white wine, lobster stock, mascarpone, basil

ENTREES***Faroe Island Salmon. 28**

Sardinian couscous, San Marzano tomatoes, spinach

***Icelandic Cod. 28**

Roasted butternut squash & cranberry risotto, grilled apples, fennel, mint, pickled squash

OX Crispy Chicken. 28

Herb marinated with sage infused mashed potatoes, sautéed garlic & spinach, chicken au jus

***Grilled Long Bone Pork Chop. 31**

Maple sweet potato puree, grilled asparagus, red onion balsamic vinaigrette

***Grilled Marinated Hanger Steak. 29**

Herb fries, grilled asparagus, truffle butter

SIDES

Crispy Brussels Sprouts; *paprika oil, sesame seeds* 7

Sage Infused Mashed Potatoes 8

Hand Cut French Fries 7

Truffle Parmesan Fries 9

Sautéed Spinach 7

Grilled Asparagus 9

Guara Pimenta – executive chef