

**APPETIZERS****Mezze Platter. 14**

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

Baked Brie. 15

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

Burrata Caprese. 16

Fresh burrata with heirloom tomatoes, basil, cucumber-champagne vinaigrette, balsamic glaze

Ox Lobster Tacos. 19

Freshly shucked local lobster, tomato, scallion, avocado, chipotle aioli, grilled flour tortillas

Mussels. 16

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

Truffle Parmesan Fries. 12

Hand-cut aged potatoes, herbs, white truffle oil, parmesan

Crispy Calamari. 15

Peri peri sauce, banana & peppadew peppers, arugula, radish, lime aioli

Ox Wings. 14

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

***Tuna Tartare. 19**

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

***1/2 Dozen Oysters. 18**

Champagne mignonette, cocktail sauce, lemon

Ask your server for today's selections

SOUP & 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

Wedge Salad. 14

Iceberg lettuce, diced tomatoes & avocado, pickled red onions, bacon, house made blue cheese dressing & crumbled blue cheese

Add to any salad

*grilled marinated hanger steak +16 grilled shrimp +13 *miso & orange marinated salmon +16
marinated Bell & Evans grilled chicken breast +10

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**Cheese Stuffed Ravioli. 26**

Artichokes, spring ramps, asparagus, English peas, capers, garlic, anchovy, mint, parmesan; lemon & white wine butter sauce

Lobster Scampi. 38

House made linguini, cherry tomatoes, garlic, shallots, parmesan, white wine, lemon & butter sauce

Rigatoni Bolognese. 28

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

ENTREES***Miso & Orange Marinated Salmon. 29**

Lemon orange potatoes, cucumber, cilantro & pickled ginger salad, sesame lime vinaigrette

***Icelandic Cod. 29**

Corn lime risotto, fennel & arugula salad, saffron corn crème

OX Crispy Chicken. 28

Herb marinated Bell & Evans boneless half-chicken w/sage red bliss smashed potatoes, sautéed garlic & spinach, chicken au jus

***Blackened 12oz. Korubuta Pork Chop. 33**

Succotash, roasted potatoes, mango passion fruit salsa, peri peri sauce

***Grilled Marinated Hanger Steak. 31**

Herb fries, grilled asparagus, green Chimichurri

SIDES

Roasted Sweet Potato Wedges; *spicy smoked paprika honey, blue cheese* 9

Blistered Shishito peppers; *salt, lime* 9

Sage Infused Red Bliss Smashed Potatoes 9

Hand Cut French Fries 8

Grilled Broccoli; *parmesan cheese & lemon* 9

Sautéed Spinach 8

Grilled Asparagus 9

Anthony Caturano –Chef/Owner

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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.