

APPETIZERS

Lemon Hummus †

House made with feta, pomegranate seeds, candied pepitas, grilled pita **15**

Fish Tacos

Two grilled flour tortillas, battered white fish, lettuce, tomato, pickled red onion, chipotle aioli **15**
substitute with grilled shrimp +2

Baked Brie †

Cherry, figs, apricot & raspberry, crostini, candied walnuts, truffle oil **18**

Mussels †

Garlic, shallot, white wine, saffron, heirloom cherry tomatoes, Vadouvan aioli, grilled ciabatta **19**
serve over fresh linguine or rigatoni pasta +12

Burrata †

Roasted Brussels sprouts, pomegranate seeds, olive oil, balsamic reduction, grilled bread **21**

Braised Pork Belly †

Ginger, scallion & sweetpea risotto, cracklings, hot honey BBQ **17**

Crispy Calamari †

Anaheim peppers, green beans, fennel, arugula, chipotle aioli, lemon **18**

1/2 Dozen Oysters* †

Champagne mignonette, cocktail sauce, lemon **18**

ENTREES

Pan Roasted Salmon* †

White bean ragout with mirepoix, garlic & tomato, sautéed baby kale **32**

Miso Marinated Icelandic Cod †

Served with a ginger, scallion & English pea risotto, roasted Romanesco **38**

OX Crispy Chicken †

Herb marinated Bell & Evans boneless half-chicken, sage red bliss smashed potatoes, sautéed garlic & spinach, chicken tarragon au jus **30**

Burgundy Braised Short Rib †

Mashed sweet potatoes, sauteed spinach, roasted carrots, fried leeks **36**

Tuna Tartare* †

Cucumber, cilantro, scallions, chive cream, Ox chili sauce, house made potato chips **21**

Ox Wings

Cajun rub, oak smoked, hot honey sauce, blue cheese dressing, scallions, sesame seeds **17**

SOUP & SALADS

Classic Clam Chowder

Bacon, tabasco, chives, oyster crackers **15**

Pear Salad †

Little Leaf Farms greens, sliced pears, VT goat cheese, roasted hazelnuts, maple dressing **15**

Classic Caesar †

Romaine hearts, crushed croutons, Caesar dressing, parmesan crisps **14**

Chopped Salad †

Arugula & romaine, cucumber, tomato, pickled red onion, dried cherries, bacon, radish, feta cheese, candied walnuts, red wine vinaigrette **15**

Brussels Sprouts & Kale Salad †

Shaved Brussels sprouts, baby kale, roasted hazelnuts, parmesan, verjus dressing **14**

Add to any salad

grilled marinated flat iron steak* † **19**

pan roasted salmon* † **18** grilled shrimp † **15**

marinated Bell & Evans grilled chicken breast † **14**

8oz. Filet Mignon* †

Oak wood cold-smoked, butter & sage mashed potatoes, grilled asparagus, port wine demi glace **54**

16oz. Bone-In Ribeye* †

Sweet potato wedges, roasted Brussels sprouts, Chef's compound butter **59**

Grilled Marinated Flat Iron Steak* †

Hand cut herb fries, grilled asparagus, Chimichurri **36**

Kurobuta Pork Chop* †

Panko breadcrumb crust, sweet potato wedges, sauteed broccolini, garlic & lemon zest, hot honey cider glaze **36**

PASTA

Winter Squash Risotto †

Roasted butternut squash, dried cherries, mascarpone, parmesan, baby arugula, Hubbard squash puree **29**
add any protein to this dish +14-19

Short Rib Stuffed Ravioli

Roasted mushrooms, caramelized onion, butter, red wine **29**

Linguine Amatriciana

Fresh linguini pasta, applewood smoked bacon, tomato, onion, chili flake, parmesan **29**
add any protein to this dish +14-19

Rigatoni Bolognese

Pork, beef & lamb ragu, garlic, rosemary, cream, parmesan cheese **30**

Substitute gluten free penne pasta +3

BURGERS

House Cheeseburger* †

Hand packed patty, Swiss cheese, lettuce, tomatoes, spicy pickles **21**

The "Sin" Burger* †

Applewood smoked bacon, lettuce, tomatoes, truffle aioli, Swiss cheese **23**

"Boston Magazine 'Battle of the Burger' Winner 2013, 2014, 2015"
"Northshore Magazine 'Best of North Shore' Winner 2023"

SIDES

Hand Cut French Fries **11** (add truffle parmesan +3)

Roasted Brussels Sprouts †

Applewood smoked bacon, crispy shallots, lemon **15**

Sautéed Garlic & Spinach † **9**

Grilled Bacon-Wrapped Asparagus † **15**

Sage & Butter Infused Red Bliss Smashed Potatoes † **9**

Roasted Sweet Potato Wedges

Spicy smoked paprika honey, blue cheese **10**

Sauteed Broccolini †

Lemon, parmesan, chili flake **10**

the blue
OX