

# 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 or braised pork belly +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 con Panzanella

Fresh tomatoes, roasted beets, red onion, grilled bread, baby arugula, olive oil, aged balsamic **21**

## Braised Pork Belly †

Lemon grass infused risotto, snap pea, pineapple, Vadouvan aioli **17**

## Calamari "Spacek Style" †

Fried garlic, cherry peppers, sriracha hot honey sauce, scallions, lemon **18**

## 1/2 Dozen Oysters\* †

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

## Tuna Tartare\* †

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

## Signature Ox Wings

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

## Snap Pea & Mushroom Arancini

Risotto, mozzarella, parmesan & breadcrumb crust, San Marzano tomato sauce **18**

## Sausage Stuffed Mushrooms

Local hot Italian sausage, cheese, breadcrumbs, mirepoix, parsley; side petit salad, red wine vinaigrette **18**

# 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**

## Baby Spinach & Shaved Vegetables †

Asparagus, carrot, fennel, pickled red onion, crispy quinoa, fried goat cheese, red wine vinaigrette **15**

## Add to any salad

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

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

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

# ENTREES

## Pan Roasted Salmon\* †

Sardinian cous cous, San Marzano tomato sauce, sautéed garlic & spinach **32**

## Seared Icelandic Cod †

Lemon grass infused risotto, sugar snap peas, fresh pineapple salsa, crispy shallots **38**

## OX Crispy Chicken †

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

## Braised Pork Osso Buco †

Mirepoix natural jus, rosemary & parmesan polenta, gremolata **36**

## Grilled Marinated Flat Iron Steak\* †

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

## Kurobuta Pork Chop\* †

Pounded bone-in chop, panko breadcrumb crust, roasted cauliflower purée, shaved vegetable & arugula salad, red wine vinaigrette **36**

## A Blue Ox Exclusive

### 8oz. Filet Mignon\* †

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

# PASTA

## Sweet Corn & Lime Risotto †

Arborio rice, mascarpone, parmesan; topped with shaved pear & fennel, baby arugula, aged balsamic **29**

*add any protein to this dish +14-19*

## Short Rib Stuffed Ravioli

Sugar snap peas, roasted mushrooms, caramelized onion, butter, red wine **29**

## Linguine Primavera

Fresh linguini pasta, sugar snap peas, peppers, onions, cherry tomatoes, asparagus, sherry wine beurre blanc **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\* †

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** || (add truffle parmesan +3)

## Cream Style Corn † 10

*(add crispy shallots, crumbled fresh cheese, chipotle aioli +1)*

## Sautéed Garlic & Spinach † 9

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

## Roasted Sweet Potato Wedges

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

**Grilled Asparagus † 10**

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\*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.

† Can be prepared Gluten Free

A gratuity of 20% will be added for parties of nine guests or more

V.: 5.2026