

APPETIZERS

CHILLED SHRIMP \$14

served with both a traditional cocktail sauce and a horseradish crème fraîche

SEAFOOD CAKES \$12

served with an apple, cabbage, poppy and mustard seed slaw

COUNTRY PATE \$10

served with grain mustard, capers, red onion jam and toast points

STUFFED IPSWICH QUAHOG CLAMS \$10

EGGPLANT NAPOLEON \$14

eggplant layered with oven roasted tomatoes and fresh mozzarella, drizzled with pesto

SPRING ROLLS \$10

chicken and vegetables served with a sweet chili dipping sauce

PAN ROASTED OYSTERS \$14

served with sautéed baby spinach and smoked bacon finished with a pernod cream sauce

ESCARCOTS \$12

sautéed and served with a grilled crustini, finished with a garlic parsley sauce

ARTICHOKE GRATIN \$10

artichokes and cheeses baked and served with toasted pita chips

STEAMED MUSSELS \$14

with garlic, fennel, tomatoes, herbs and white wine

FRIED CLAMS \$market

Served with tartar

SALADS

MIXED BABY GREENS

served with Vermont goat cheese, pears and toasted walnuts finished
with an apple cider vinaigrette

\$9

WATERMELON and FETA SALAD

mixed field greens, sunflower seeds, cucumber,
basil and a lemonade vinaigrette

\$12

THE WEDGE

crisp iceberg lettuce topped with blue cheese and apple smoked
bacon

\$9

*HEARTS of ROMAINE CAESAR SALAD

tossed with croutons and parmesano-reggiano

\$9

SOUPS

NEW ENGLAND CLAM CHOWDER

thin cream base with bacon, clams and potatoes

\$8

1640 WHITE SEAFOOD CHOWDER

shrimp, scallops and haddock in a thick, rich white chowder

\$10

LOBSTER CORN CHOWDER

roasted corn, potatoes and cream with lobster

\$10

ONION SOUP GRATIN

croutons and gruyere cheese

\$8

ENTREES

CHICKEN POT PIE

traditional chicken pie with a puff pastry crust

\$19

*PAN ROASTED SALMON with LOBSTER

served with sticky rice and baby spinach, finished with lobster and a lobster basil sauce

\$28

*ROSEMARY and GARLIC LAMB RACK

roasted lamb rack served with asparagus and mashed potatoes, finished with a roasted shallot demi glaze

\$30

BAKED HADDOCK

finished with traditional crumbs, served with roasted summer vegetables and mashed red potatoes

\$24

*STEAK AU POIVRE

grilled New York strip finished with brandy and cream, served with asparagus and fried potatoes

\$29

*SESAME CRUSTED TUNA

pan seared, served with baby greens and sticky rice, finished with a sesame, soy and honey vinaigrette

\$27

*NEW YORK STRIP

served with mashed potatoes and asparagus finished with a red wine demi glaze

\$29

HART HOUSE CHICKEN

sautéed with artichokes, scallions, mushrooms and tomatoes, tossed with fresh pasta

finished with a white wine parmesan cream sauce

\$23

* SEARED DUCK BREAST AND ROAST LEG

served with sticky rice and pea shoots finished with spiced rhubarb gastrique

\$27

BAKED SCALLOPS

finished with traditional crumbs, served with roasted summer vegetables and mashed red potatoes

\$26

MIXED BEEF SAMPLER

petite filet mignon, 8 oz New York strip steak and marrow bone

served with mashed potatoes and asparagus, finished with a side of red wine demi glaze

\$30

*PAN SEARED SALMON

served over mixed greens with sticky rice and a sesame, honey and soy vinaigrette

\$24

EGGPLANT LASAGNA

pasta, spinach, and eggplant, baked with a 3 cheese white sauce, finished with a roasted tomato and basil sauce
\$20

SLOW ROASTED PORK

served with rice pilaf and corn on the cob, finished with a caramelized Asian bbq sauce
\$20

SHRIMP AND SCALLOP SAUTÉ

with fresh pappardelle pasta, fresh thyme and asparagus, finished with a sherry lobster sauce
\$27

CURRY DUSTED HALIBUT

served with sticky rice and an Asian slaw, finished with a coconut herb sauce
\$29

SUMMER HARVEST RAVIOLI

roasted artichokes, corn, sundried tomato and cheese stuffed ravioli finished with a pesto cream, ricotta salada and pea shoots
\$25

***GRILLED TENDERLOIN of BEEF**

finished with gorgonzola and a red wine demi glaze, served with mashed red potatoes and asparagus
\$30

SEAFOOD RISOTTO

lobster, shrimp, and scallops cooked with rich risotto rice, cream, asiago cheese and fresh herbs served with asparagus
\$29

ROASTED CHICKEN

lemon and herb rubbed chicken served with mashed potato and roasted summer vegetables, finished with natural pan juices
\$19

PARMESAN CRUSTED SOLE

served with mashed red potatoes and asparagus finished with a lemon caper sauce
\$23

SEAFOOD BOUILLABAISSE

shrimp, scallops, mussels and potatoes in a tomato saffron fennel broth, served with a crostini
\$28

Friday and Saturday night only

***ROAST PRIME RIB OF BEEF**

Served with mashed red potatoes and vegetables

English Cut \$27 Regular Cut \$30

ALL ENTREES ARE SERVED WITH A GARDEN SALAD

* These menu items may be served raw or undercooked.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGIES