



# Reef Bar

## Iced Shellfish Bar

Shucked and Prepared to Order

### OYSTERS\* *MP*

Local New England Varieties

Ask your server for today's selection

accoutrements (choose two)

Mignonette, Cocktail Sauce, Saffron Aioli, Yuzu Aioli

### JUMBO SHRIMP 2.95 each

Cocktail Sauce

### LOBSTER *MP*

½ Chilled

### CLAMS\* 1.50 each

Little Necks

### PEI MUSSELS SALAD 7.95

Mustard Vinaigrette

### SHELLFISH PLATTER\* 27.95 small | 49.95 large

Oysters, Clams, Shrimp, Mussel Salad, Lobster

## Soup

### NEW ENGLAND CLAM CHOWDER 4.95

Toasted Bagel Chips

## Charcuterie Boards


### MEAT 16.95

Prosciutto di Parma, Finocchiona, Hot Coppa Ham, Marinated Olives, Mostarda di Frutta, Baguette

### SEAFOOD 17.95

Blue Fish Pâté, Salmon Pastrami, Cod Brandade, Ocean Kimchi, House-Made Mustards, Black Sesame Crackers

### PLANT-BASED 13.95

Smoked Beet Carnitas, Mushroom Pâté, Grilled King Trumpet Mushrooms, Sliced Vegan "Sausages," Tamarind Almonds, Pickled Vegetables, Sesame Crackers 

 *Gluten Free*

 *Vegetarian*

 *Vegan*

We proudly feature ocean-friendly seafood choices based on the New England Aquarium's expertise in seafood sustainability.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.


Please Inform your server of any allergies.

## Flatbreads

### PESTO 11.00

Basil Pesto, Roasted Tomato, Genoa Salami, Ricotta, Fresh Mozzarella, Rocket Greens

### MUSHROOM 11.00

Wild Blend of Mushrooms, Roasted Garlic, Red Onions, Mozzarella, Parmesan, Balsamic 


## Sandwiches

Served with House-Made Kettle Chips and Pickle

### LOBSTER ROLL 21.95

Traditional with Mayo, Celery, Lemon, Brioche Roll

### WILD MUSHROOM AND TOMATO CHUTNEY 10.95

Macadamia Nut Ricotta, Arugula, Spinach Wrap 

### GRILLED TURKEY CUBANO 7.95

Ham, Swiss, Spicy Mustard, Chili Mayo, Ciabatta

### SPICE-CRUSTED RARE YELLOWFIN TUNA\* 10.95

Pickled Fennel, Citrus Aioli, on an Herbed Crostini

### AVOCADO TOAST

Lobster or Shrimp *MP* | Vegetarian 8.50

Sea Salt, Radish, Calabrian Chili, on Seven Grain Bread

## Salads

Add Chicken 2.95 | Add Shrimp 3.95 | Add Lobster *MP*

### COBB SALAD 10.50

Green Beans, Radish, Avocado, Tomato, Cucumber, Bacon, Hard-Boiled Eggs 

### TUSCAN KALE & QUINOA 9.50 | with Lobster *MP*

Sweet Potato Ribbon, Toasted Almonds, Tofu, Balsamic Vinaigrette  

## Kids


Ages 12 and under

Served with House-Made Kettle Chips and Veggie Sticks

### HOUSE-MADE MAC & CHEESE 6.95

Buttered-Brioche Bread Crumbs 

### CLASSIC GRILLED CHEESE 6.95

Pullman, Cabot Cheddar 

## Cocktails 11.00

### COPPER SWEEPER

Tito's Handmade Vodka, Freshly Brewed Iced Tea, Lemonade

### ROCKHOPPER

Tito's Handmade Vodka, St. Elder, Fresh Grapefruit Juice, Sparkling Rosé

### FIREBRICK STAR

Tanqueray Gin, Simple Syrup, Fresh Lemon Juice, Fresh Basil

### CUNNING CUTTLFISH

Bacardi Silver Rum, Fresh Ginger, Fresh Lime Juice, Fresh Mint

### RAYS UP

Bulleit Bourbon, St. Elder, Sweet Vermouth, Bitters, Cognac

### THE MYRTLE

Jose Cuervo Silver Tequila, Hibiscus Liqueur, Ginger Liqueur, Lime Juice

## Craft Beers

### On Tap

#### CASTLE ISLAND BREWING CO. *Candlepin* 8.50

Hoppy Session Ale 4.4%  
Norwood, MA

#### WORMTOWN *Be Hoppy* 8.50

American IPA 6.5%  
Worcester, MA

#### NOTCH *Session Pils* 8.50

Czech Pale Lager 4.0%  
Salem, MA

#### WACHUSETT *Wally Juice* 8.50

New England IPA 7.0%  
Westminster, MA

### Cans

#### JACK'S ABBY *House Lager* 8.50

American Pale Ale 6.1%  
Framingham, MA

#### CISCO BREWERS *Shark Tracker* 8.50

Light Lager 4.8%  
Nantucket, MA

#### NEWBURYPORT BREWING CO. *Plum Island* 8.50

Belgian White 5.4%  
Newburyport, MA

#### LORD HOBO *Angelica* 8.50

New England Wheat 5.5%  
Woburn, MA

#### BLUE MOON 7.50

#### SAM ADAMS SUMMER ALE 7.50

#### SAM ADAMS REBEL IPA 7.50

#### ANGRY ORCHARD HARD CIDER 7.50

#### CORONA 7.50

#### BUD LIGHT 7.50

## Wine by the Glass

### Rosé

#### ROSÉ MOURVÈDRE 9.50

*Ancient Vines, 2017*

Red Currant, Strawberry, Fresh Plum

#### FROSE 10.00

Domaine Cala Frozen Rosé, Raspberry, Elderflower

### White

#### PINOT GRIGIO 9.50

*Alois Lageder 2016, Alto Adige*

Crisp Apple, Delicate White Flower Aromas, Exotic Spices, Ripe Orchard Fruit

#### SAUVIGNON BLANC 9.50

*Frog's Leap 2017, Napa Valley*

Classic Minerality with Racy Acidity Finish

#### CHARDONNAY 9.50

*St. Supéry 2016, Napa Valley*

Refreshing Asian Pear, Nectarine, Apricot

### Red

#### CABERNET SAUVIGNON 9.00

*The Federalist 2016, Lodi*

Full Bodied, Hints of Black Cherry, Cinnamon, and Cassis

#### PINOT NOIR 9.50

*Bishop's Peak 2017, Arroyo Grande*

Bing Cherries, Dried Cranberries, Mesquite, and Bay Leaf

### Sparkling

#### CHANDON BRUT 10.00

*Domaine Chandon, Napa Valley*

Refreshing Apple, Pear, and Citrus Flavors

### Sangria

#### RED 10.50

Red Wine, Dragon Berry Rum, Orange Vodka  
Blackberry, Blood Orange Juice

#### WHITE 10.50

White Wine, Tanqueray Rangpur, Grapefruit Juice,  
Strawberry, Apple, Ginger Beer

## Non-Alcoholic

#### HOUSE-MADE ICED TEA AND LEMONADE 2.50

#### POLAR® CANNED BEVERAGES 2.75

#### MILK AND CHOCOLATE MILK 1.50

