

TOPPER'S LUNCH MENU

First Course

RETSYO OYSTERS*

Half-Dozen on the Half-Shell, Mignonette, Cocktail Sauce 28

SMOKED BLUEFISH PATE

Pickled Onions, Radish, Curry Lavash Crackers 14

GIOIA BURRATA CHEESE

Green Asparagus, La Quercia Prosciutto Americano, Hazelnuts, Ramp Salsa Verde 23

MIXED ORGANIC GREENS

Shaved Carrots and Radishes, Dried Cherry Tomatoes, Sherry Vinaigrette 17

Roasted Chicken Breast or Grilled Swordfish 18

LOBSTER AND CRAB CAKES

Roasted Corn Relish, Mustard Cream, Jalapeno Stuffed Olives 26

TARTE FLAMBÉ

Crème Fraiche, Onions, Cave Aged Gruyere, Bacon or Oyster Mushroom 18

TOPPER'S CHOWDER

Lobster, Littleneck Clams, Chatham Mussels, Uni,

Leeks, Peewee Potatoes, Smoked Haddock Velouté 22

Main Course

LOBSTER ROLL

North Atlantic Lobster, Meyer Lemon Mayonnaise, Bibb Lettuce, Brioche, Organic Greens 33

GRILLED BLOCK ISLAND SWORDFISH

Roasted Tomatoes, Chickpeas, Pickled Fennel, Preserved Lemon and Olive Vinaigrette 36

BUTTERMILK FRIED SOFT-SHELL CRAB SANDWICH

Pancetta, Bibb Lettuce, Avocado, Dynamite Sauce, Brioche, Organic Greens 28

THE DECK BURGER*

Wagyu Beef, Cob Smoked Bacon, Vermont Cheddar, Onion Fondue,

B&B Pickles, Brioche, Organic Greens 25

ROASTED GIANONNE CHICKEN BREAST

Mashed Fingerling Potatoes, Young Carrots, Truffle and Madeira Jus 36

50 DAY DRY AGED NEW YORK STRIP STEAK FRITES*

Old Bay Fries, Green Peppercorn and Cognac Sauce 48

Side Dishes

OLD BAY FRIES

Comeback Sauce 9

ORGANIC MIXED GREENS SIDE SALAD

Sherry Vinaigrette 9

MASHED POTATOES

Yukon Gold Fingerling Potatoes, Olive Oil 9

SPRING VEGETABLES

Ramp Salsa Verde 12

Prices do not include 7% Massachusetts sales tax or server gratuity. Prices are subject to change.

*Consuming raw or undercooked items such as meats, fish, eggs and shellfish can pose a health risk, especially to young children, pregnant women, older adults and those with compromised immune systems.

Before placing your order, please inform your server if a person in your party has a food allergy.