

TOPPER'S DECK 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

MIXED ORGANIC GREENS

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

LOBSTER AND CRAB CAKES

Roasted Corn Relish, Mustard Cream, Jalapeno Stuffed Olives 26

TARTE FLAMBE

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 30

WAGYU BURGER*

North Country Bacon, Vermont Cheddar, Onion Fondue, B&B Pickles,
Brioche, Organic Greens 25

HALIBUT FISH & CHIPS

Cisco Beer Batter, Sweet and Sour Slaw, Truffle Tartar, Old Bay Fries 28

ROASTED GIANONNE CHICKEN BREAST

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

PRIME N.Y. STRIP STEAK FRITES*

Organic Greens, Pickled Onions, Old Bay Fries, Roasted Garlic and Herb Butter 46

Desert

CHOCOLATE PARFAIT

Dark Chocolate and Mascarpone Bavarian, Devil's Food Cake, Vanilla Crumble,
Espresso Ice Cream, Hot Chocolate Sauce 15

LEMON GATEAU

Lemon Pistachio, Blueberry Basil Compote, Pistachio Ice Cream 13

ARTISINAL CHEESES

Walnut Cinnamon Toast, Golden Raisin Chutney, Honeycomb, Candied Pecans 27

FRESH BAKED COOKIES

By Fresh, We Mean They Take
About Fifteen Minutes 9

ICE CREAMS AND SORBETS

House Made, Fresh Berries, Sugar Tuille 13

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.

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AT THE WAUWINET