

LUNCH

Appetizers

APPLEWOOD SMOKED BOURBON BACON DEVEILED EGGS \$12

Applewood smoked bourbon bacon, crème fraîche, onion powder, turmeric, bourbon glaze

MEDITERRANEAN VEGETABLE CHIPS \$16

Crispy zucchini, yellow squash, Japanese eggplant, Greek oregano, house-made tzatziki sauce, lemon

*AHI TUNA TOSTADA \$18

Ahi tuna, wasabi aioli, honey, shallots, scallions, cilantro

THE BOSTON HOUSE CHEDDAR BACON BISCUITS \$12

Served with whipped bourbon butter

*PETITE LOBSTER ROLLS WITH CAVIAR (2) \$32

Lobster salad, celery, tarragon, shallots, chives, crème fraîche, toasted rolls

Finished with truffle oil, truffle dust, caviar

Served with truffle potato chips

*FRESH-SHUCKED EAST COAST OYSTERS \$18/\$35

½ Dozen or 1 Dozen

Served with house-made cocktail sauce and black pepper mignonette

Ask your server for today's selection

CHARCUTERIE BOARD \$35

Four curated meats, four artisan cheeses, nuts, fresh fruit, cornichons, Sweet Drop Peppers, blue cheese stuffed olives, black fig compote, tomato and Indian black peppercorn puree

Served with warm baguette

*CAVIAR PLATE \$135

Osetra caviar, shaved egg whites and egg yolks, shallots, capers, crème fraîche, chives, buckwheat blinis

Served with two splits of Prosecco

Soup

BOSTON HOUSE CLAM CHOWDER \$11

Clams, mushrooms, corn, celery, onions, herbs

Salads

THE BOSTON HOUSE SIGNATURE SALAD \$23

Mixed greens, romaine hearts, shredded kale, hearts of palm, beets, grape tomatoes, spicy salami, shrimp, Sweet Drop Peppers, Parmesan cheese, fresh herbs, torn croutons

Served with house-made sherry-shallot vinaigrette

GARDEN GREEN SALAD \$9 HALF/\$15 FULL

Mixed greens, English cucumbers, grape tomatoes, shaved shallots, beets, torn croutons

Served with your choice of house-made dressings

BURRATA AND BEETS \$18

Baby arugula, creamy burrata, braised beets, balsamic glaze, toasted sunflower seeds

Served with a toasted baguette

PIA'S SEARCH AND CAESAR \$10 HALF/\$16 FULL

Romaine hearts, shaved kale, Parmesan, torn croutons

Served with house-made Caesar dressing

Add white anchovies \$3

ADD TO ANY SALAD:

shrimp \$8, chicken \$9, steak \$15

LUNCH

Entrees

FENWAY PARK HOT DOG BOARD \$17/\$22

Choice of one or two Kayem Fenway Park Franks, toasted hot dog bun, yellow mustard, relish, ketchup, pickled red onions

Served with house-made Boston baked beans

and house-made potato chips

HEMINGWAY CLUB CRISPY OR GRILLED \$19

Crispy or grilled shrimp, applewood smoked bourbon bacon, tomatoes, baby arugula, calypso sauce

Served on toasted, buttered bread with house-made

potato chips

GILDED CATCH FISH AND CHIPS \$22

Beer-battered halibut

Served with hand-cut French fries, house-made tzatziki

sauce and lemon

*THE BOSTON BURGER \$19

8 oz chuck brisket blend

lettuce, tomato and onion by request

Served with hand-cut French fries

American, cheddar or Swiss cheese \$1 • Blue cheese

crumbles \$2 • Bacon \$2 • Egg \$2 • Caramelized onions \$2

Avocado \$3 • Foie gras \$15

OPEN-FACE AVOCADO TOAST \$17

Avocado and egg salad, toasted multigrain wheat bread, fresh herbs, red onions, tomatoes, everything bagel seasoning

Served with house-made chips

ASIAGO GNOCCHI \$21

Shitake mushrooms, crispy prosciutto, baby sweet peas, shallots, bechamel sauce, Parmesan and Romano cheese

Served with a warm baguette

CHICKEN PAILLARD – CRISPY OR GRILLED \$21

Thinly pounded chicken breast marinated in extra virgin olive oil, parsley

Topped with a house salad, candied walnuts, tomato, red onions, mozzarella, pomegranate seeds, balsamic glaze

Sides

HOUSE-MADE BOSTON BAKED BEANS \$8

GRILLED VEGETABLE MEDLEY \$9

(Zucchini, yellow squash, Japanese eggplant, scallions, chives, balsamic glaze)

HAND-CUT FRIES \$8

Add truffle, Parmesan and chives \$4

HOUSE-MADE CHIPS \$6

JASMINE RICE \$6

GRILLED ASIAN SHRIMP SKEWERS (2) \$19

Grilled shrimp marinated in Asian sauce, skewered with zucchini, yellow squash, Japanese eggplant, chives

Served with Jasmine rice

*STEAK FRITES \$32

8 oz grilled skirt steak, house-made fries, house-made chimichurri sauce

PASTA PRIMAVERA \$22

Linguine pasta, sun-dried tomatoes, yellow squash, Japanese eggplant, zucchini

Served with toasted baguette

Add Shrimp \$8, Chicken \$9, Steak \$15

OVEN-ROASTED CAULIFLOWER STEAK \$25

Smoked eggplant and tahini puree, saffron farro, golden raisins, walnuts, turmeric, shallots, Kalamata olive tapenade

Parties of 6 or more are subject to a 20% service charge.
No more than 4 checks per table

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions prior to ordering. Menu items and selections are seasonal and may vary based on availability. Prices and offerings are subject to change.



DINNER

Appetizers

FIRE ROASTED PURCELL OYSTERS \$24

East coast oysters, garlic herb-butter, Tabasco, lemons
Served with warm baguette

*TRUFFLE CAVIAR DEVEILED EGGS \$16

Caviar, crème fraîche, onion powder, turmeric, truffle dust, truffle oil

TOMATO AND TOAST WITH MANCHEGO CHEESE \$15

Vine-ripe tomatoes, Indian black peppercorn, Manchego cheese, warm baguette, extra virgin olive oil, Maldon Sea Salt

*AHI TUNA TARTARE \$24

Ahi tuna, English cucumbers, avocado, scallions, cilantro, Asian sauce
Served with wonton chips

THE BOSTON HOUSE CHEDDAR BACON BISCUITS \$12

Served with whipped bourbon butter

*PETITE LOBSTER ROLLS WITH CAVIAR (2) \$32

Lobster salad, celery, tarragon, shallots, chives, crème fraîche, toasted rolls
Finished with truffle oil, truffle dust, caviar
Served with truffle potato chips

*FRESH-SHUCKED EAST COAST OYSTERS \$18/\$35

½ Dozen or 1 Dozen
Served with house-made cocktail sauce and black pepper mignonette
Ask your server for today's selection

CHARCUTERIE BOARD \$35

Four curated meats, four artisan cheeses, nuts, fresh fruit, cornichons, Sweet Drop Peppers, blue cheese stuffed olives, black fig compote, tomato and Indian black peppercorn puree
Served with warm baguette

*CAVIAR PLATE \$135

Osetra caviar, shaved egg whites and egg yolks, shallots, capers, crème fraîche, chives, buckwheat blinis
Served with two splits of Prosecco

Soup

BOSTON HOUSE CLAM CHOWDER \$11

Clams, mushrooms, corn, celery, onions, herbs

Salads

THE BOSTON HOUSE SIGNATURE SALAD \$23

Mixed greens, romaine hearts, shredded kale, hearts of palm, beets, grape tomatoes, spicy salami, shrimp, Sweet Drop Peppers, Parmesan cheese, fresh herbs, torn croutons
Served with house-made sherry-shallot vinaigrette

GARDEN GREEN SALAD \$9 HALF/\$15 FULL

Mixed greens, English cucumbers, grape tomatoes, shaved shallots, beets, torn croutons
Served with your choice of house-made dressings

BABY GEM LETTUCE AND CRISPY GNOCCHI \$16

Baby gem lettuce, crispy gnocchi, wasabi aioli, truffle oil, candied pecans, Parmesan cheese, crispy leeks, dry miso seasoning

PIA'S SEARCH AND CAESAR \$10 HALF/\$16 FULL

Romaine hearts, shaved kale, Parmesan, torn croutons
Served with house-made Caesar dressing
Add white anchovies \$3

ADD TO ANY SALAD:

shrimp \$8, chicken \$9, steak \$15

DINNER

Entrees

CHICKEN UNDER A BRICK \$35

½ Chicken, blistered carrots, garlic mashed potatoes, au jus

PAN-SEARED FRESH CATCH \$46

Ask your server for today's selection
Oven-roasted spaghetti squash, saffron, sherry sauce, turmeric, curry, pumpkin seeds, apple

MUSHROOM LASAGNE WITH BECHAMEL SAUCE \$32

Shitake, cremini and button mushrooms, mushroom broth, onions, garlic, kale, mascarpone, ricotta, Parmesan cheese
Finished with whipped ricotta, fresh basil
Served with toasted baguette

MM SEAFOOD GUMBO \$48

Lump crab, shrimp, scallops, mussels, fish, andouille sausage
Served over Jasmine rice with Boston House bacon cheddar biscuits

BRAISED SHORT RIBS \$48

Creamy Parmesan polenta, red wine demi-glace, broccolini

CHESHIRE FARMS BONE-IN PORK CHOP \$42

Cheshire Farms dry-aged pork chop, house made Boston baked beans, braised red cabbage, crispy onions, apples

LOBSTER BUCATINI \$52

Fresh lobster, San Marzano tomato sauce, carrots, onions

*10 OZ WAGYU SIRLOIN \$52

Whipped garlic mashed potatoes, grilled vegetables, compound herb butter, Boston House steak sauce

*12OZ NY STRIP STEAK \$62

Garlic mashed potatoes, grilled vegetables, compound herb butter, Boston House steak sauce

Sides

HOUSE-MADE BOSTON BAKED BEANS \$8

HAND-CUT FRIES \$8
Add truffle, Parmesan and chives \$4

GARLIC MASHED POTATOES \$8

GRILLED VEGETABLE MEDLEY \$9
(Zucchini, yellow squash, Japanese eggplant, scallions, chives, balsamic glaze)

BLISTERED CARROTS \$8

BROCCOLINI \$8

JASMINE RICE \$6

*22 OZ PORTERHOUSE \$MKT

Fingerling potatoes, grilled vegetables, pickled cocktail onions, compound herb butter, Boston House steak sauce

OVEN-ROASTED CAULIFLOWER STEAK \$25

Smoked eggplant and tahini puree, saffron farro, golden raisins, walnuts, turmeric, shallots, Kalamata olive tapenade

*ANCHOR AND FLAME \$MKT

Choice of steak served with choice of seafood
Ask your server for today's selections
Served with choice of two sides

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No more than 4 checks per table

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