



# THE SHAWMUT INN



## APPETIZERS

### **Bluefin Tuna Carpaccio\* ~21**

*marinated eggplant, tahini aioli, herb salad, sourdough*

### **Farmer's Greens Caesar \* ~14**

*in season hearty greens, fresh herbs, miso caesar dressing, herb crumbs*

### **Tomato Salad ~15**

*cucumber, shallot, citrus dijon dressing, olive oil croutons*

### **Mussels ~16**

*green curry coconut cream, spring onion, fresh herbs, grilled sourdough*

### **Crispy Shrimp ~16**

*beer tempura, black garlic glaze, calabrian chili aioli, Meyer lemon*

## PASTA + GRAINS

*half size or full size*

### **Kale Gnocchetti + Burrata ~21/28**

*truffle purée, BBQ spring onions, preserved lemon*

### **Mafaldine + Lobster Fra Diavolo ~26/39**

*Calabrian chili, basil garlic crumbs*

### **Risotto + Blue Crab ~21/32**

*summer vegetables, mascapone*

### **Fazzoletti + Braised Short Rib ~18/26**

*lemon ricotta, parmesan tuile*

## ENTREES

### **Roasted Cauliflower ~24**

*caramelized cauliflower purée, summer succotash, kale chips*

### **Grilled Swordfish\* ~28**

*tomato bacon butter, runner beans, heirloom tomato*

### **Umami Glazed Sea Bass\* ~36**

*creamed zucchini, snow peas, green pepper butter sauce*

### **Shawmut Inn Burger\* ~26**

*8oz, cheddar, truffle BBQ, baby gem, shaved shallot, brioche, fries*

### **Grilled Filet\* ~44**

*beef fat pommes anna, red wine braised mushrooms, herb salad*

\*May be raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy.

