

# BATTERY WHARF

## GRILLE

In the heart of the historic North End, Battery Wharf Grille brings culinary cache to Boston's Battery Wharf Hotel. Featuring stylish seating area for sipping, savoring and celebrating indoors and out, this elegant waterfront eatery reinvents local New England favorites and local cuisine where the Ocean meets the Land. Enjoy New England-sourced seafood and local organic ingredients against the breathtaking backdrop of Boston Harbor.

## Appetizer

### Chefs Local Oyster MP

Please ask your server for today's style

### Halloumi Goujons 14

Avocado Basil Pesto

### Crab Cakes 18

Cilantro Lime Tartar, Tigerslaw

### Twisted New England

#### Clam Chowder 14

Littleneck Clams, Smoked Bacon Lardon, Blue Potatoes, Chive Oil

## Sharing Plates

### Truffle Fries 12

House Cut Fries, Regianno Parmigiano, White Truffle, Fresh Chives

### Mediterranean Hummus 16

Tabbouleh, Hummus, Stuffed Vine Leaves, Tahini  
Marinated Chick Peas, Kalamata Olives,  
Macadamia Feta Cheese, Rosemary Pita

### Sea-Cuterie 28

Sautéed Garlic Prawns, Trout Pate, Smoked Salmon,  
Baccala Salad, Smoked Mussels, Marinated  
Octopus, Gravalax, Calamari Salad

### Charcuterie Board 26

Cured Meats: Copocola, Fennel Salami, Bresaola  
Artisan Cheeses: Manchego Sheep's Cheese, Black  
Truffle Cheddar, Pecorino Toscana

## Farm to Table

### Battery Salad 12

Baby Spinach, Kale, Seasonal Leaves  
Dijon Maple Vinaigrette, Heirloom Cherry Tomato,  
Parmesan Frisco, Shaved Almonds, Cucumber,  
Parsnip Chips, Mini Herbs

### Grille Caesar 12

Sundried Tomato Aioli, Charred Pork Belly  
Garlic Parmesan Ciabatta, Shaved Asiago Cheese

### Power Salad 16

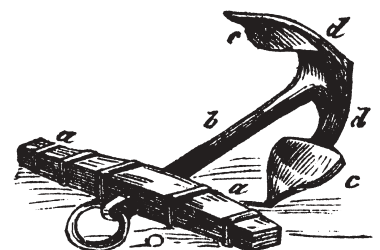
Quinoa, Avocado, Macedonian Feta Cheese,  
Pistachios, Shaved Brussels Sprouts, Peppered Fig  
and Orange Vinaigrette

### Insalata Caprese 16

Burrata, Heirloom Cherry Tomato, Fresh Basil,  
Balsamic Reduction, Basil Oil

### Additions for your Salad

Grilled Chicken Breast 12  
Pan Seared Sea Scallops 14  
Flat Iron Steak 14  
Grilled Salmon Filet 12  
Crab Cakes 14



If there is a preferred item that is not on our menu, please ask your server and we will do our best to accommodate your request.

\*Please inform your server if anyone in your party has allergies

These items are served raw or cooked to order. The consumption of raw or undercooked meat, poultry, seafood, shellfish and/or eggs may increase the risk of food borne illness.

## Sandwiches

### **Wharfside Black Angus Burger 18**

Black Angus Beef, Aged Vermont Cheddar, Crisp Bacon, Toasted Brioche Bun, Calypso Sauce, Burger Garnish

### **Chicken Caprese BLT 18**

Marinated Chicken Breast, Vine Ripe Tomatoes, Ovolini Mozzarella, Basil Pesto, Balsamic Reduction, Crisp Bacon, Olive Focaccia

### **Cape Lobster Roll 26**

Hand Shucked Lobster, Avocado, Bibb Lettuce, Chives

**Choice of:** French Fries, Sweet Potato Fries, Side Caesar, or Side House Salad

## The Feast

### **Chicken Supreme 28**

Sage Butter, Fingerling Potatoes, Roast Cipolini Onions, Demi Glace

### **Charred Duck Breast 32**

Sweet Potato Mash, Cranberry Jus Lie, Haricot Vert

### **12oz Dry Aged Prime Rib Eye 42**

Lobster Smashed Potatoes, Vanilla Bean, Rapini Spears, Pan Jus

## Vegan / Vegetarian

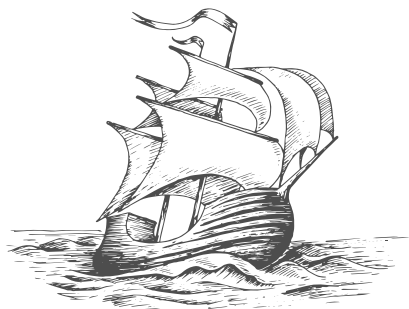
### **Vegan Tacos Pineapple Salsa 18**

Lima Beans, Farro Avocado Pilaf, Roast Corn, Radicchio Salad, Pear Cider Vinaigrette, Nutritional Yeast

### **Sweet Potato Apple Latkes**

#### **Lentil Salisbury 18**

Tahini Lemon, Marsala Sauce, Toasted Rapini Spears, Parsley Pesto



## Ocean Flavors

### **Hand Harvested Bay Scallops 36**

Cod Brandade, Baby Frisee, Toasted Pine Nuts, Red Wine Emulsion

### **Cape Cod Seafood Cacciucco 36**

Scallops, Halibut, Prawns, Mussels, Little Neck Clams, Chorizo Tomatoes, Saffron Broth

### **Seared Halibut 38**

Warm Red Potato, Citrus Hollandaise, Seaweed Salad

### **Crispy Skin Salmon 34**

Heirloom Carrots, Mascarpone Whipped Potatoes Confit Fennel & Roast Sweet Peppers, Beurre Blanc, Micro Herbs

## Pasta Blends

### **Ribbon Noodles 26**

Button Mushroom, Cremini Mushrooms, Leeks, White Wine

### **Gnocchi Bolognese 28**

Herb Gnocchi, Braise Veal Cheeks & Oxtail

### **Lobster Ravioli 32**

Lobster Stuffed Ravioli, Fresh Lobster, Saffron Cream Sauce, Wilted Spinach

## Flatbreads

### **Caprese 22**

Burrata, Marinara Sauce, Fresh Basil, Bail Oil, Regianno Parmigiano, Balsamico

### **Seafood 26**

White Sauce, Shrimp, Clams, Salmon, Spinach, Garlic, Olive Oil, Parsley

### **Mediterranean 22**

Spanish Chorizo, Ricotta, Arugula

### **Additional Toppings 3**

Tomatoes, Onions, Asparagus, Peppers, Mushrooms, Spinach, Ham, Chorizo, Bacon, Cheddar, Mozzarella