

TIPSY TROUT



FINS AND
FERMENTABLES

LUNCH MENU | WINTER 22/23

starters

NEW ENGLAND CLAM CHOWDER bacon, chives, fresh clams **15**

BUTTERNUT SQUASH SOUP kombu, plankton oil, pepitas **12 GF, VEG**

FRIED BRUSSELS “OKONOMIYAKI” bonito flake, kewpie, sesame, scallion **14 GF**

CORN & TROUT DIP cotija, peppers, tajin, tortilla chips **18 GF**

CRAB & SHRIMP LOUIE SALAD bibb lettuce, tomato, egg, avocado, cucumber, onion **26 GF**

ENDIVE SALAD herb tahini, chili crunch, slopeside cheddar, pomegranate **18 GF, VEG**

BEEF TARTARE SLIDERS thai herbs, spicy mustard, hawaiian roll, fried shallot, crispy garlic **16**

CRISPY QUAIL pomegranate glaze, bayley hazen blue cheese **24**

mains

SMOKED SALMON CLUB Browne Trading Scotch Salmon, tomato, bibb, mascarpone, brown butter dijonaise, brioche **24**

TUNA FLATBREAD seared tuna, tonnato sauce, crispy prosciutto, arugula, shaved onion, pecorino **26**

LOBSTER ROLL lobster mayo or lobster butter, chive, bibb, buttered brioche bun **38**

CRISPY CHICKEN SANDWICH panko cutlet, burrata, prosciutto, tomato, maple mustard, brioche **19**

STEAK SANDWICH furikake hanger steak, wasabi aioli, shaved onion, arugula, baguette **24**

TIPSY BURGER 7oz custom blend, slopeside cheddar, tomato, bibb, seeded bun **20**

Add -Ons

Fried Oysters - **12**

Butter-Poached Lobster - **20**

Bacon - **4**

GRILLED SWORDFISH STEAK FRITES grilled atlantic line-caught swordfish, braised endive, hand cut kennebec fries, black garlic au poive **38**



SPRUCE PEAK IS COMMITTED TO SUSTAINABILITY. WE PROUDLY WORK WITH BOTH LOCAL PRODUCERS AND NATIONAL DISTRIBUTORS THAT FOCUS ON TRANSPARENT SOURCING AND SUSTAINABLE FISHERIES AND FARMS. TOGETHER WE AIM TO PROTECT THE HEALTH AND BEAUTY OF OUR OCEANS AND WATERWAYS FOR GENERATIONS TO COME.

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 ADVISE YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY CONCERNS

