



THE SHAWMUT INN

APPETIZERS

Grilled Octopus ~19

scallion hush puppies, shiso chimichurri, tangerine gel, Thai basil

Farmer's Greens Caesar ~14 - GF, Veg

seasonal hearty greens, fresh herbs, miso caesar dressing, herb crumbs

Whipped Goat Cheese ~17 - Veg

honey whipped, olive jam, fried capers, citrus, herb salad, curry vinaigrette, grilled sour dough

Crispy Shrimp ~16 - GF, DF, CS

beer tempura, black garlic glaze, Calabrian chili aioli, Meyer lemon

Roasted Acorn Squash ~16

heirloom tomato, cucumber, marinated zucchini, olive oil croutons, basil, sea salt

PASTA + GRAINS

Semolina Gnocchetti + Fennel Sausage ~28

fennel cream sauce, leeks, parmesan, chili oil

Lemon Pappardelle + Diver Scallops ~34

garlic cream sauce, basil, meyer lemon

Summer Risotto + Blue Crab ~32 - GF

*assortment summer vegetables, blue crab, creme fraiche
(can be made VEGAN without crab and dairy)*

Mushroom Rigatoni + Artichoke ~28 - Veg

spicy tomato sauce, mozzarella

ENTREES

Grilled Lamb Chops ~34

parsnip puree, grilled broccolini, marinated olives, port red wine jus

Swordfish a la Plancha ~29

braised turnip, charred savoy cabbage, parsnip chips, white truffle, yuzu buerre blanc

Brick Chicken ~29 - GF

baby carrot, broccolini, lemon roasted potato, mustard cream sauce

Shawmut Inn Burger* ~26 - CS

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

Steak Frites* ~39 - GF

skirt steak, kombu fries, fine herb butter, watercress salad

DF - Dairy Free / GF - Gluten Free / CS - Contain Soy / Veg - Vegetarian

**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.

