



THE SHAWMUT INN

APPETIZERS

Tuna Crudo* ~23 - GF, DF

lightly torched tuna, grilled pineapple relish, shiso, crispy shallot

Farmer's Greens Caesar ~14 - GF, Veg

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

Spring Leaf Salad ~14 - Veg, GF

butter cake lettuce, granny smith apple, celery, crispy rice noodles, madras curry vinaigrette

Spring Peas & Hummus ~17 - GF, DF, VEGAN

assortment of spring peas, white beans hummus, harissa cucumbers, lemon oil, puffed wild rice

Crispy Shrimp ~16 - GF, DF, CS

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

Heirloom Tomato Carpaccio ~19 - Veg

heirloom tomato, burrata, strawberry vinaigrette, croutons, olive oil

PASTA + GRAINS

Porcini Angel Hair + White Miso ~27 - Veg, SF

yuzu white miso butter, scallions, shiitake furikake

Lemon Pappardelle + Diver Scallops ~32 - SF

garlic cream sauce, basil, meyer lemon

Spring Risotto + Blue Crab ~31 - GF

assortment spring vegetables, blue crab, creme fraiche

(can be made VEGAN without crab and dairy)

Gnocchetti + Duck Bolognese ~30 - SF

sundried tomato, parmesan

ENTREES

Miso Roasted Cod ~36 - DF, GF

wild rice salad, cucumber, edamame, yuzu dressing, asian crests

Golden Seafood Bouillabaisse* ~32 - DF

seasonal seafood, smoked golden tomato, turmeric broth, house aioli

Brick Chicken ~29 - GF

baby carrot, spring peas, lemon roasted potato, mustard cream sauce

Shawmut Inn Burger* ~26

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

Prime Bavette Steak* ~39 - DF

confit potatoes, creamed kale, red wine sauce, crispy shallot

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.

