
1ST GEAR

Antipasti Board, prosciutto di Parma, Soppressata, Mortadella, Bresaola & shaved Parmigiano, housemade breadsticks, Artichoke fritti 19.

BT's Beef Tenderloin Tartare, Quail's egg yolk, Truffle & Parmigiano crisps 16.

Two-minute flash Fried Calamari, lime & chili aioli 12.

Home-grown Mussels sautéed with tomato, Caramelized onions, garlic, basil pesto, White wine 12.

Slow roasted Pork Ribs lacquered with Our Own BBQ sauce 13.

Our Housemade Fish Cakes with fresh Halibut, Haddock & Atlantic Salmon, seared, sea-salted frites & spicy lemon aioli 16.

Jumbo Shrimp sautéed with garlic, Cognac, charred Grape tomatoes, Splash of cream 12.

Yellowfin Tuna Tartare with avocado, Sesame cucumber spaghetti, pickled ginger, Wasabi cream 15.

Seared local Scallops, panko almond crust, lemon butter Caper sauce 16.

Lobster & Corn Chowder, new potatoes, Vidalia onions, crisp double smoked Bacon 14.

Insalata Panzanella, Heirloom tomatoes, Avocado, marinated Red onions, garlic toasted croutons, fresh Mozzarella, basil pesto, E.V. olive oil, aged Balsamic vinaigrette 12.

Insalata Verde, butter lettuce, crisp Pancetta, roasted pine nuts, creamy herb dressing, shaved Pecorino 12.

HIGH GEAR

Downeast fresh Lobster Roll on an old-school split bun, lemon spiked mayo, Sea salted Frites & vinaigrette drizzled Greens 22.

Seared Steak Sandwich served medium rare, sautéed Onions & mushrooms, open-face atop toasted garlic focaccia, sea salted Frites 22.

The Infamous BT housemade chopped Tenderloin Burger, double smoked Bacon, red onion marmalata, aged Cheddar, lettuce & tomato, homemade brioche bun, sea salted frites 22.

Pistachio honey-crust Atlantic Salmon, oven roasted, wildflower honey, fresh herb Beurre Blanc, roasted rosemary potatoes & brown buttered green beans 31.

Gnocchi, sautéed wild Mushrooms, summer Truffle crema, Parmigiano 24.

Linguine all'Aragosta, local Lobster, San Marzano tomato, garlic, Vino Bianco, cream, Parmigiano 26.

Red Ravioli, Ricotta, Mascarpone, spinach & herb filling, fresh thyme & sweet butter cream sauce, Parmigiano 22.

Tagliatelle con Polpettine, house-made Meatballs, San Marzano tomato, fresh basil, Parmigiano 22.

Rigatoni con Salsiccia, roasted sweet peppers, housemade Sausage, garlic Vino Bianco San Marzano tomato sauce, fresh Ricotta 22.

Spghettini ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, roasted garlic, Vino Bianco, cream, lemon gremolata 24.

Spghettini alle Vongole, South Shore baby Clams, crisp Pancetta, E.V. olive oil, chillies, roasted garlic, Vino Bianco, Italian parsley 22.