

RAW BAR

SHRIMP COCKTAIL
wild white shrimp from the sea of cortez

CHILLED LOBSTER TAIL
scituate dayboat hardshell, remoulade & cocktail sauce

JONAH CRAB CLAWS
ready-to-eat w/ housemade mustard

ISLAND CREEK OYSTERS*
soy-carrot & cucumber-mint mignonettes

SHELL SAMPLER/GRAND SAMPLER*
assortments of each

APPETIZERS

STEAK TARTARE*
bacon & eggs, molly's potato bread toasts

FRENCH ONION DUMPLINGS
*beef and pork w/ caramelized onion & gruyere,
brandy soaked cherry jus*

SIMPLE CRAB CAKES
housemade mustard & classic louie dressing

RAWSON BROOK CHEVRE CROQUETTES
*slow cooked tomato w/ chorizo, saffron &
sherry, toasted garlic pistou*

YELLOWTAIL SASHIMI*
*extra virgin olive oil, mushroom mousse,
truffled radish, pickled mushroom, chive puree*

SOUP & SALADS

CAESAR SALAD*
parmigiano, garlic butter croutons

MARKET LETTUCES & SNIPPED HERBS
rawson brook chevre, lemon oregano vinaigrette, shaved onion

LITTLE GEM LETTUCE QUARTERS
crumbled berkshire bacon, chives, ader kase dressing

NEW ENGLAND SHELLFISH CHOWDER
scituate lobster, clams & corn

ENTREES

SLOW ROASTED BEEF TENDERLOIN
*horseradish marinade, mashed potatoes,
port & gorgonzola reduction*

OUR FAMOUS MEATLOAF
*prime beef, chorizo & sweet sausage w/
mashed potatoes & mushroom jus*

PRIME FLATIRON STEAK AU POIVRE
*five pepper blend, dijon-cognac cream,
gruyere & country ham roesti*

GRILLED STEAK FRITES
prime skirt steaks, smoked paprika rub, signature gremolata fries

CHICKEN UNDER A BRICK
served w/ daily risotto

AUSTRALIAN KINGFISH*
*seven spice pepper, roasted shiitakes, pickled daikon,
crispy tofu, miso broth w/ truffle & chervil*

WILD VIRGINIA STRIPED BASS
*ragout of foraged mushrooms,
buckwheat spaetzle, herbed semolina crust*

DARK & STORMY
MAINE DAYBOAT SCALLOPS*
tostones, vanilla roasted pineapple, gosling's & ginger beer

FUSILLI ALLA BOLOGNESE
parmigiano reggiano, prime beef & berkshire pork ragu

VEGETARIAN RISOTTO
preparation changes daily

ALA CARTE

Brandt Natural Beef & More

GRILLED SWORDFISH 12oz
LOCH DUART SALMON* 10oz
MAINE LOBSTER 2lb
VEAL PORTERHOUSE* 18oz
KIDNEY LAMB CHOPS* 24oz
BACON WRAPPED SIRLOIN 10oz
NEW YORK STRIP 12oz

BONE-IN DELMONICO 20oz
DRY-AGED NEW YORK 14oz
FILET MIGNON 10oz
BONE-IN FILET 14oz
TWIN FILETS 8oz
PORTERHOUSE 24oz
KOBE CAP STEAK 10oz

DRY-AGED RIBEYE 16oz

SIDES

MASHED POTATOES
TOBACCO ONIONS
HASH BROWNS
POMMES FRITES
BUTTERED BEETS
MUSHROOMS
BROCCOLI GRATIN
GINGER BEER CARROTS
TRUFFLE TOTS
ASPARAGUS
MAC 'N' CHEESE
BLUE MASHED

Our commitment at Grill 23 is to prepare and serve only the finest meats, from animals raised humanely, sustainably and without the use of hormones and antibiotics; the freshest seafood, only from sustainable fisheries and aquaculture; and as much local and organic produce as we possibly can. Our beef comes from our friends at Brandt Natural Beef, and I believe that it is simply without equal.

JAY MURRAY

JAY MURRAY
Executive Chef

MARK MARIANO
TED VOEGELI
Sous Chefs

*These items are served raw, undercooked or cooked to your specifications. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health.