

RAW BAR

SHRIMP COCKTAIL 19
 CRAB MEAT SALAD 19
 LOBSTER TAIL 23

COTUIT OYSTERS* 19
 WELLFLEET CLAMS* 17
 SAMPLER/GRAND SAMPLER* 59/115

APPETIZERS

CAESAR SALAD* 13
 garlic butter croutons, parmigiano
 SIMPLE GREEN SALAD 13
 rawson brook chèvre, red wine vinaigrette
 ICEBERG WEDGE 14
 bacon, bayley hazen blue, roasted shallot dressing
 LOCALLY MADE BURRATA 15
 winter citrus, pistachio butter
 NEW ENGLAND CLAM CHOWDER 13
 smoked pork, lobster, lobster infused butter

STEAK TARTARE* 18
 potato, mortadella, spring brook farm raclette
 HAMACHI TARTARE* 21
 salsa verde, avocado, apple, spice oil
 HOUSE SMOKED PORK BELLY 16
 pickled tomatillo, guajillo chile, pimento chèvre
 FRIED CALAMARI 15
 fennel, onion, pepperoncini cream
 CRAB CAKE 21
 maine crab meat, old bay, joe's mustard

FARM RAISED

BEEF TENDERLOIN* 36
 port & bayley hazen blue reduction, mashed potatoes
 STEAK FRITES 29
 prime skirt steaks, gremolata fries
 EPIC POT ROAST 27
 loaded pierogi, mushroom, horseradish cream
 BRICK PRESSED CHICKEN 29
 w/ our daily risotto

DAYBOAT SEAFOOD

LOCAL CATCH MKT
 changes daily
 CORNMEAL CRUSTED TUNA* 38
 red mole, cilantro, braised lettuce
 GOLDEN TILEFISH 35
 shiitakes, smoked shrimp chips, ninniku dashi
 FAROE ISLANDS SALMON* 37
 carrot, salsify, fried oysters, argon aioli

A LA CARTE

FILET MIGNON 10OZ 49
 TWIN FILETS 8OZ 37
 PRIME PORTERHOUSE 24OZ 57
 PRIME NEW YORK 14OZ 49

THE BEST OF THE BEST	
100 DAY AGED PRIME RIBEYE 18OZ	54
DRY AGED PRIME NEW YORK 14OZ	67
AMERICAN KOBE CAP STEAK 10OZ	69

VEAL LOIN CHOP* 18OZ 47
 LAMB LOIN CHOPS* 24OZ 47
 SWORDFISH STEAK 12OZ 36
 MAINE LOBSTER 2LB MKT

SIDES

MASHED POTATOES 9 roasted garlic butter	MAC 'N' CHEESE 10 white wine, bacon	CAULIFLOWER 10 in the style of couscous	GRILL 23 TOTS 13 sea salt, truffle oil
HASH BROWNS 10 crisped in duck fat	ONION RINGS 10 garlic herb aioli	MUSHROOMS 11 cognac, beef butter	RUBY RED BEETS 10 honey, horseradish, dill
FRENCH FRIES 8 sea salt, gremolata	TWICE BAKED POTATO 12 lazyman w/skins on the side	FRIED ASPARAGUS 13 green onion	SPINACH 13 sautéed or creamed

We at Grill 23 serve only the finest meats, from animals raised humanely, sustainably and without the use of hormones and antibiotics; the freshest seafood 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 without equal. ~JM.

* 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.

Before placing you order, please inform your server if a person in your party has a food allergy.

JAY MURRAY
executive chef

MARK MARIANO
chef de cuisine

SEAN PELLICCIA
ERIK POWERS
sous chefs