



DINNER MENU

Available daily Sunday-Thursday 3-9pm, Friday & Saturday 3-10pm

APPETIZERS

WARM ROSEMARY FOCACCIA · 12
spicy tomato oil

OYSTERS ON THE HALF SHELL · MP
barberry mignonette, cocktail sauce

OLD CHATHAM "FONDUE" · 16
hudson valley camembert, cranberry & red onion chutney, crostini

TOMATO SOUP & GRILLED CHEESE TOASTIES · 16
basil oil, gruyère, sourdough

SHRIMP CEVICHE · 20
mango, avocado, cherry tomato, plantain chips, aji verde sauce

LOBSTER DUMPLINGS · 22
miso glaze, chili oil, black & white sesame seeds

CLOTHESLINE BACON · 24
thick-cut, maple glazed, cracked black pepper

TUNA TACOS · 22
seared yellowfin, sesame seaweed salad, pickled ginger, sriracha aioli

HIPSTER FRIES · 18
chili oil, crispy manchego, bacon, peppadew, lingonberry catsup

NEW ENGLAND CLAM CHOWDER · 16
quahog clams, oyster crackers

SALT & PEPPER CALAMARI · 22
tomato & pepper compote, sweet soy sauce

STICKY PORK SPARE RIBS · 23
sweet chili glaze

GRILLED FLATBREAD · 28
accompanied by chef's seasonal selection of hummus & dips

KOREAN FRIED WHOLE CHICKEN WINGS · 19
mala sauce

ADDITIONS

SALTED NEW POTATOES · 12
charred broccolini, blood orange crème

CRISPY BRUSSEL SPROUTS · 14
greek yogurt, coriander, barberries

DUCK FAT FRIES · 14
parmesan

ROASTED HONEY NUT SQUASH · 12
honey, pomegranate

RECEIVED &
DISTRIBUTED
— 01.23.25 —

John Morrissey

SALADS

MORRISSEY'S CAESAR · 16
gem lettuce, tasso, black garlic caesar dressing, sourdough nuggets

WARM LOBSTER SALAD · 26
maine lobster, artichoke, blood orange, radicchio, hazelnut

BABY BEET SALAD · 19
burrata, prosciutto, green beans, pickled blackberries, almonds

MORRISSEY'S HOUSE SALAD · 15
gem lettuce, green goddess dressing, blueberries, candied walnuts, ricotta salata

ADD CHICKEN +9 | ADD SHRIMP +10 | ADD STEAK +13

HOUSE-MADE PASTA

AGNOLOTTI · 28
prosciutto, honey nut squash, bosc pear

BOLOGNESE · 30
garganelli pasta, three meat ragu, parmigiana

SEAFOOD RISOTTO · 50
lobster, scallop, shrimp, parmesan

LARGE PLATES

MORRISSEY'S STEAK BURGER · 24
caramelized onion, secret sauce, choice of cheese
add wild mushroom +\$5 | add bacon +\$5

ROASTED HALF CHICKEN · 35
porcini mushrooms, whipped potatoes, broccoli rabe, sauce diane

WHOLE ROASTED BRANZINO · 40
saffron garlic sauce, cashew gremolata, citrus salad

SEARED SEA SCALLOPS · 44
butternut squash, black trumpet mushroom, brussels sprouts, golden raisin

BRAISED BISON SHORT RIB · 38
creamy heirloom polenta, pickled honey nut rings, wilted winter spinach

MUSSELS & CHICKEN PAD THAI · 32
spicy peanut sauce, udon, snow pea

MOROCCAN STYLE LAMB SHANK · 38
red wine, tomato, harrisa, almonds, mint, couscous, currants

CHICKEN AND SHRIMP POT PIE · 38
chicken thighs, rock shrimp, puff pastry

STEAK FRITES · 55
8oz filet, duck fat fries, sauce au poivre

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. *automatic 20% gratuity will be added to parties of 6 or more.