



# 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**

## LES MOULES

**MARINERE · 25**  
mussels with white wine & fresh herb

**PROVENCAL · 25**  
mussels with tomato, garlic & basil

**ESPAÑOLE · 25**  
mussels with chorizo & tomato sauce

**ADD FRIES +6**



\*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.

## 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 or 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, trumpet mushrooms, 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

## ADDITIONS

**SALTED NEW POTATOES · 12**  
charred broccolini, blood orange crème

**CRISPY BRUSSEL SPROUTS · 14**  
greek yogurt, coriander, barberries

**PARMESAN DUCK FAT FRIES · 14**

**ROASTED HONEY NUT SQUASH · 12**