

APPETIZERS

AHI TUNA STACK* Seared ahi tuna, chilled rice noodles, cucumber, cabbage, diced peppers, grilled pineapple, soy ginger dressing	\$23
CORNBREAD SKILLET Housemade cornbread, honey butter, hot honey	\$10
CALAMARI FRITO Fried calamari rings and tentacles, peppers, firecracker aioli, grilled lemon	\$21
CRAB CAKES Fresh lump crab, lemon, sweet corn succotash, spicy aioli	\$23
COCONUT SHRIMP Hand-breaded butterflied shrimp, crispy coconut, Caribbean slaw, firecracker aioli, grilled lemon	\$17
THE OAR MUSSELS P.E.I. mussels, garlic saffron broth, fennel, blistered tomatoes, white wine, crusty bread	\$26
IRON DIP Pulled pork, cheddar, black beans, corn, jalapeño queso blanco, pico de gallo, avocado mash, tortilla chips	\$18
IRON WINGS Jumbo wings, celery, carrots, blue cheese or ranch. Choice of: dry rub, mango BBQ, harissa honey, or buffalo	\$18
PARMESAN & CHORIZO CLAMS Clams, Spanish chorizo, pears, garlic parmesan broth	\$24
PORK BAO BUNS Bao buns, mango BBQ pulled pork, pickled cucumber salad, scallions	\$15
MARGHERITA PIZZA Nut-free pesto, thin sliced tomatoes, fresh mozzarella, balsamic glaze, fresh basil	\$22
PEAR & BRIE PIZZA Sliced pears, apricot glaze, triple cream brie, fresh mozzarella, caramelized onions, arugula, hot honey	\$22



*These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

SOUPS & SALADS

TOMATO SOUP A 110 GRILL® signature recipe. Mildly sweet, creamy tomato soup with notes of garlic and parmesan	\$10
LOBSTER BISQUE Rich bisque with fresh New England lobster, fennel, tarragon	\$12
SOUP & SALAD DUO Choice of tomato soup or lobster bisque, paired with a half caesar, wedge, or signature salad	\$17 / \$19
OAR & IRON CAESAR Romaine hearts, petite tomatoes, parmesan, plantain crisps, housemade caesar dressing	\$16
WEDGE SALAD Iceberg wedges, crispy bacon, crumbled blue cheese, baby heirloom tomatoes, blue cheese dressing	\$17
SIGNATURE SALAD Artisan greens, red beets, shaved fennel, roasted butternut squash, sliced pears, spiced pepitas, goat cheese, sweet poppy seed dressing	\$18
STEAK SALAD* Certified Angus Beef® sirloin, artisan greens, beefsteak tomato, red onion, blue cheese crumble, crispy bacon, balsamic reduction	\$26
ENHANCEMENTS [CHICKEN \$10] [SIRLOIN* \$15] [SALMON* \$15] [SHRIMP \$12] [TUNA* \$14]	

RAW BAR*

OYSTERS (À LA CARTE, 6 OR 12) Ask your server for today's selection. Served with mignonette, Tabasco, grilled lemon	MP
CEVICHE SHOOTERS Lightly poached shrimp, bay scallops, red onion, jalapeño, citrus punch, micro cilantro	\$17
JUMBO GULF SHRIMP COCKTAIL Five poached shrimp, house cocktail sauce, grilled lemon	\$19
MIDDLE NECK CLAMS (6 OR 12) Served with mignonette, Tabasco, grilled lemon	MP
QUEEN SEAFOOD TOWER Ceviche shooters, shrimp cocktail, oysters, clams, mignonette, cocktail sauce, grilled lemon	MP
KING SEAFOOD TOWER New England lobster salad, ceviche shooters, shrimp cocktail, oysters, clams, mignonette, cocktail sauce, grilled lemon	MP

BURGERS & SANDWICHES

Served with choice of side	
OAR & IRON BURGER* 8 oz. blend of brisket, short rib, and chuck, lettuce, tomato, onion, choice of cheese, toasted brioche bun	\$18
THE IRON BISON BURGER* 8 oz. bison burger, balsamic onion jam, arugula, tomato, garlic aioli, toasted brioche bun	\$24
NEW ENGLAND LOBSTER ROLL Cold water lobster served chilled with citrus aioli or warm with butter, fresh greens, toasted brioche roll	MP
STEAK & CHEESE Certified Angus Beef®, caramelized onions, peppers, white American cheese, toasted hoagie roll	\$18
HOT HONEY CHICKEN SANDWICH Fried chicken breast, Cajun seasoning, pickles, arugula, hot honey, rustic white bread	\$16
GROUPER SANDWICH Fried seasoned grouper, Caribbean slaw, Creole aioli, pickled red onions, toasted brioche bun	\$24
FONTINA GRILLED CHEESE Rustic white bread, mozzarella, aged fontina, prosciutto, date aioli, served with tomato soup	\$16
TOPPINGS [BACON \$2] [FRIED EGG \$2] [CARAMELIZED ONIONS \$2] [SAUTÉED MUSHROOMS \$2]	

IRON CUTS*

Certified Angus Beef® served with choice of side	
8 OZ. FILET MIGNON	\$58
14 OZ. NEW YORK STRIP	\$48
16 OZ. BONELESS RIBEYE	\$54
IRON COMPANIONS [CARAMELIZED ONIONS \$2] [SAUTÉED MUSHROOMS \$2] [BACON & BLUE GREMOLATA \$4] [SCAMPI SHRIMP \$6] [LOBSTER CREAM \$10]	

CONSUMER INFORMATION
"There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician."

BY THE CHEF

[Half caesar, wedge, & signature salad available \$8]	
SEARED AHI TUNA* Cajun seared ahi tuna, chilled rice noodles, marinated shiitakes, snow peas, carrots, cabbage, soy ginger dressing	\$32
BLACKENED MAHI MAHI Cajun mahi, cilantro-lime jasmine rice, steamed broccolini, grilled pineapple salsa, herb oil	\$38
GROUPER & CLAM RISOTTO Seared grouper, middle neck clams, corn, tomato and bacon risotto, arugula	\$42
GRILLED SALMON* Grilled salmon, cilantro-lime jasmine rice, green beans, harissa honey glaze	\$32
FISH & CHIPS Fried North Atlantic cod, French fries, Caribbean slaw, tartar sauce, grilled lemon	\$24
STEAK FRITES* Thin sliced Cajun sirloin, chimichurri, seasoned fries	\$38
MANGO BBQ RIBS Mango BBQ glazed St. Louis ribs, jalapeño corn muffins, Caribbean slaw	\$28
ROASTED CHICKEN Roasted and fried half chicken, honey butter crispy sprouts, whipped garlic potatoes, chicken cream sauce	\$28
APRICOT GLAZED PORK CHOP* Grilled bone-in pork chop, apricot glaze, whipped garlic potatoes, sweet corn succotash	\$46
CHICKEN CAPRESE Lightly fried chicken breast, mozzarella, basil, roasted tomato, nut-free pesto, artisan greens, shaved parmesan, balsamic reduction	\$26
SHORT RIB GNOCCHI Braised short rib, potato gnocchi, asparagus, mushrooms, tomatoes, marsala cream sauce, parmesan	\$38
BUCATINI Lemon cream sauce, asparagus, tomatoes, Italian herbs, shaved parmesan [CHICKEN \$24] [SHRIMP \$26] [VEGGIE \$21]	

SIDES

[SINGLE \$6] [SHARE \$12]
HONEY BUTTER CRISPY SPROUTS
CILANTRO-LIME JASMINE RICE
STEAMED BROCCOLINI
GREEN BEANS
WHIPPED GARLIC POTATOES
ASPARAGUS
FRENCH FRIES
SWEET POTATO FRIES