

bar10

APPETIZERS

Chicken Lettuce Wrap 13 ^{gf}
bibb lettuce, hoisin grilled chicken,
orange peanut sauce, hoisin glaze

Fried Calamari 15
pickled jalapenos, fried zucchini,
squash, capers, marinara

Colossal Shrimp Cocktail 20 ^{gf}
blonde cocktail sauce, lemons,
pickled jalapenos

Slow Cooked Wings 14
crispy jumbo free range chicken wings
house buffalo sauce, dill blue cheese
sauce and celery

Tuna Tartare 16 ^{SUPERFOODS}
French baguette, guacamole,
ginger ponzu

Swordfish Taco 18 ^{SUPERFOODS}
pineapple salsa, spicy house aioli,
corn tortilla

Burrata 15 ^{gf} ^{SUPERFOODS}
creamy burrata cheese, heirloom
tomato emulsion, avocado oil, herbs

SOUPS

New England Clam Chowder 8 ^{gf}

ENTREES

Pork Ribs 24
bourbon bbq sauce, coleslaw,
sweet potato fries

King Salmon 30 ^{gf}
tomato risotto, olive tapenade,
wild mushrooms oven dried tomato,
wine reduction ^{gf} ^{SUPERFOODS}

Grilled Swordfish 30
escabeche, heirloom potato,
asparagus, limoncello sauce
^{SUPERFOODS}

SIDES

Asparagus 6 ^{gf}
Heirloom Potatoes 6

SALADS

Classic Cobb 16 ^{gf} ^{SUPERFOODS}
avocado, onions, tomatoes, chicken,
blue cheese, bacon, boiled egg, spinach,
iceberg lettuce, blue cheese dressing

Harvest House Salad 15 ^{gf} ^{SUPERFOODS}
spinach, macerated strawberries,
dry apricot, wine reduction, balsamic

Caesar 15
romaine lettuce, toasted
brioche croutons, parmesan,
creamy meyer lemon dressing

Athens Salad 15 ^{SUPERFOODS}
romaine, baby kale, olives,
feta cheese, pita bread, cucumber,
tomato, sumac dressing

***additions to salads**
chicken 6, steak 9*,
shrimp 9, salmon 9

SANDWICHES

Bar 10 Club 17
carved turkey breast, cranberry aioli,
crispy prosciutto, vine ripe tomato,
kale, triple cream brie, sourdough

Triple B Burger 18
bacon, brie, house made bbq sauce

The Golden Burger 18
wild mushroom demi glaze,
caramelized onions, aged cheddar

Avocado Burger 18 ^{SUPERFOODS}
baby kale, guacamole, fried onions,
house aioli

Turkey Burger 18 ^{SUPERFOODS}
lettuce, tomatoes, Swiss cheese,
fresh avocado, served with French fries.

FLATBREADS

Margherita 17
cured tomatoes, fresh mozzarella,
garlic confit, basil pesto,

Arribiata 16
garlic oil, pepperoni,
marinated tomato, five cheeses,
crushed red chili, fresh herb

Toscana 17
shaved parmesan & goat cheese,
marinated artichoke hearts,
arugula, white balsamic dressing

DESSERTS

Chocolate Pot de Crème 9
caramel sauce, mini gaufrettes

Castle Island Raspberry Tart 9
raspberry infused pastry cream,
toasted almonds, chocolate shavings
served with vanilla ice cream.

Espresso Coconut Panna Cotta 8
graham crackers crumble,
candied coffee beans,
whipped cream, bread sticks

Crème Brûlée 8
daily preparation of traditional
vanilla French custard

Sorbet 8 ^{gf}
seasonal selection of sorbets

B10 LOBSTER

Lobster Bisque 7

Lobster Grilled Cheese 21
lobster salad, avocado, provolone,
smoked bacon, chili paste butter,
brioche

New England Lobster Roll 21
citrus aioli, celery, bibb lettuce,
back bay seasoning dusted
potato chips

Lobster Mac & Cheese 26
oven dry tomato, truffle oil,
grilled kale

1.5lbs Boston Lobster 35
corn on the cob, baked
Idaho potato, drawn butter

^{SUPERFOODS} superfoods
^{gf} gluten-free

parties of 6 or more an 18% gratuity will be automatically added

**cooked to order. consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food-borne illness
before placing your order, please inform your server if a person in your party has a food allergy*