



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

OYSTER BAR

Grand Seafood Tower* - 48
Jumbo Shrimp Cocktail - 15

Beer and Bourbon Gravlax with
Pickled Apples, Cabbage Slaw,
Orange Cream and Brown Bread
- 16

Tuna Tartare with Pomegranates
and Beets and Blood Orange
Vinaigrette* - 19

OYSTERS ON THE HALF SHELL*

~ 3.50 Each
1/2 Dozen - 19
Dozen - 35

CLAMS ON THE HALF SHELL*

~ 2.50 Each
1/2 Dozen - 14
Dozen - 24

CHOICE OF SAUCES

Juniper Gin Red Onion Relish, Cocktail Sauce,
Spicy Chili-Mint Sauce, Orange-Tabasco Sauce

SMALL BITES

EACH ITEM - 3.50

Selection of Olives with
Herbs and Olive Oil
Egyptian Style Hummus
Harvard Beets

Feta with Olive Oil, Herbs,
Bay Leaf and Pink Peppercorns
End of the Garden Pickled Mix
"Strange Flavored" Eggplant
Spicy Peanuts

White Beans with Pancetta and
Oregano Vinaigrette
Wok Seared Chile Edamame
Mark's Kim Chee

APPETIZERS

Yam Fries with Aioli - 9
Lobster Shortcake with Lime Vanilla Sauce and Curried Shallots - 15
Maine Shrimp Jiaozi with Chili-Orange Dipping Sauce - 12
Clark's Crab Cakes with Remoulade and Cole Slaw - 15
Spiced Oranges with Local Blue Cheese, Grilled Toast, Toasted Walnuts - 15
Avocado with Goat Cheese, Basil, Tomatoes and Creamy Polenta - 15
Arrows Classic Peking Duck with Hoisin and Traditional Condiments - 15
Flatbread with Tasso Ham, Local Apples, Red Onions and Cheddar Cheese - 13
Lobster Quesadilla with Yellow Tomato, Poblano Peppers, Jack Cheese, and Hazelnuts - 15
Three Potato Soup with Pepper Bacon and Cheddar Croutons - 11

SALADS

- SW Salad Bowl with Herbs and a Selection of Vinegars and Oils - 10
Garden Chopped Salad with Three Lettuces, Avocado, Jack Cheese, Cucumber, Tomatoes, Chick Peas, Sunflower Seeds, Red Wine Vinaigrette - 10
Garden Romaine Lettuce with Massachusetts Blue Cheese - 9.50 (Add Arrows' Spicy Pecans - 4.00)
Frisee Salad with Creamy Mustard Vinaigrette and Colby Cheese Beignets - 10
Burmese Salad with Three Noodles, Fried Split Peas, Fried Shallots, Peanuts, Tea Leaves and a Creamy Chili Vinaigrette - 14
Arrows Smoked Trout with Warm Spinach, Bacon and Apple Salad and Horseradish Cream - 11

MAIN COURSES

- Kobe Burger with Truffle Aioli* - 20
Plank Roasted Fish with Herbs* - 29
Steamed Maine Lobster with Drawn Butter - 34
Mac and Cheese - 19 (Add Half a Maine Lobster - 15)
SW Duck "A L'Orange" with Confit Leg and Sauteed Breast - 26
Braised "Pin Wheel" Beef Short Rib - 29
MC Whole Fried Trout with Scallions and Chinese Black Beans - 26
Mark's Feijoada with Pork Loin, Bacon, Smoked Pork Sausage, and Black Beans - 26
Ginger and Coconut Marinated Fried Chicken with Northern Thai Red Curry - 24

GRILLED MAINS

- Rib Eye* - 35
Filet Mignon* - 33
New York Strip Steak* - 34
Yellowfin Tuna* - 30
Arctic Char* - 29

STARCHES

- Chive Mashed Potatoes
Mom's Corn Custard
Scallion Pancake
Onion Rings
French Fries
Jasmine Rice

SAUCES

- Spicy Chimichuri
Justin's Steak Sauce
Hollandaise of the Day
Numb and Hot
Mom's Sauce
Roasted Red Onion, Bacon and Rosemary

VEGETABLE SIDES

- Warm Brussels Sprouts "Salad" - 8
Herb Roasted Medley of Carrots - 8
Winter Squash Puree - 8
Baby Bok Choy with Garlic - 8
Escarole with Bacon - 8
Creamed Spinach - 8

**These items may be served raw, undercooked, or may be cooked to your specifications.
The consumption of raw or undercooked meats/fish may increase your risk of foodborne illness.*

Host your special events at Summer Winter where we can accommodate up to 35 of your guests in our Private Dining Room. **To book your next event with us please call 781-221-6643**