



# SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER  
Chef de Cuisine Tyson Podolski

## OYSTER BAR

Grand Seafood Tower\* - 48

Jumbo Shrimp Cocktail - 15

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

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

## 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 - 26

## CHOICE OF SAUCES

Juniper Gin Red Onion Relish  
Cocktail Sauce

Spicy Chili-Mint Sauce  
Orange-Tabasco Sauce

## SMALL BITES

### INDIVIDUAL OR "PICNIC BASKET"

EACH ITEM - 3.50

Selection of Olives with  
Herbs and Olive Oil

Feta with Olive Oil, Herbs,  
Bay Leaf and Pink Peppercorns

White Beans with Pancetta and  
Oregano Vinaigrette

Egyptian Style Hummus

End of the Garden Pickled Mix

Wok Seared Chile Edamame

Harvard Beets

"Strange Flavored" Eggplant

Mark's Kim Chee

Spicy Peanuts

## MEDIUM BITES

- Yam Fries with Aioli - 9  
Clark's Crab Cakes with Remoulade and Cole Slaw - 13  
Spiced Oranges with Local Blue Cheese, Grilled Toast, Toasted Walnuts - 12  
Arrows Classic Peking Duck with Hoisin and Traditional Condiments - 11  
Flatbread with Tasso Ham, Local Apples, Red Onions and Cheddar Cheese - 13  
Maine Shrimp Jiaozi with Chili-Orange Dipping Sauce - 12  
Three Potato Soup with Pepper Bacon and Cheddar Croutons - 11

## SALAD BITES

- 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 Creamy Chili Vinaigrette - 14  
Arrows Smoked Trout with Warm Spinach, Bacon and Apple Salad and Horseradish Cream - 11

## BIG BITES

- Olive Oil Poached Tuna Salad Sandwich on a Baguette with Spiced Onions, Remoulade and French Fries - 11  
Turkey and Avocado Sandwich with Bacon, Jack Cheese, Mango Chutney and French Fries - 12  
Chiang Mai Style Chicken Curry with Fried Noodles, Peanuts, Fried Shallots and Asian Herbs - 14  
Lobster Quesadilla with Yellow Tomato, Poblano Peppers, Jack Cheese, and Hazelnuts - 15  
Grilled Cheese and House Made Cream of Tomato Soup - 10  
BBQ Beef Shoulder on a Soft Roll with Chipotle Mustard BBQ Sauce, Cole Slaw and French Fries - 12  
Fish Tacos with Salsa and Ancho Mayonnaise - 12  
Plank Roasted Fish with Mom's Sauce and French Fries - 19  
SW Cheeseburger with French Fries\* - 11  
SW Lobster Roll with French Fries - 19.5  
Kobe Burger with Truffle Aioli and French Fries\* - 20

**Don't have time for two courses??**  
**Substitute a small Garden Chopped Salad or a cup of our Three Potato Soup**  
**for your French Fries for only \$4!!**

*\*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*