

LOBSTERFEST



Add the Salad Bar for \$9

LOBSTER BOWL 28
Toasted sourdough boule filled with butter-poached lobster and creamy lobster bisque

LOBSTER & SHRIMP FRITTERS 19
Golden lobster, shrimp, and fire-roasted corn fritters with spicy mayo

LOBSTER SALAD CAESAR 28
Romaine, shaved parmesan, crushed croutons, caesar dressing, and house lobster salad

LOBSTER TRIO 20
Cup of lobster bisque, lobster & shrimp fritters, and a petite lobster salad slider

LOBSTER MAC 'N CHEESE 35
Baked cavatappi, sautéed lobster, five-cheese sauce, smoked gouda, and ritz crumb

LOBSTER RAVIOLI PESTO 33
Lobster ravioli with onions, mushrooms, artichokes, tomatoes, creamy pesto, parmesan, and scallions

LOBSTER SAUTÉ 39
Butter-poached lobster with mashed potatoes, green beans, and lemon

CONNECTICUT LOBSTER ROLL 25
Warm butter-poached lobster on a split-top roll with lettuce and house chips

NEW ENGLAND LOBSTER ROLL
Chilled lobster salad on a split-top roll with lettuce and house chips

HOUSE 20 | THE DATE NIGHT 70
DOUBLE POUNDERS 130

WHOLE LOBSTERS

Served with Lemon & Drawn Butter

HARD SHELL	STEAMED/STUFFED
TWIN	25/48
TRIPL	38/68

Add the Turf to Your Surf!

PETITE SIRLOIN 12
FILET MIGNON 24

SOUPS & SALADS

SOUP OF THE DAY 7
CLAM CHOWDER 7
FRENCH ONION 10
LOBSTER BISQUE 13

FRESH WORKS SALAD BAR 18
Our signature fresh works salad bar ordered as an entrée is served with a large chilled plate.

ADD

CHICKEN: 6

SHRIMP: 14

SALMON: 15

8 OZ FILET: 27

APPETIZERS

JUMBO SHRIMP COCKTAIL 6F 19
Jumbo shrimp, shaved ice, cocktail sauce, lemon

SEAFOOD ON ICE 6F 32
Jumbo shrimp, jumbo lump crab, shaved ice, cocktail sauce, lemon

RI CALAMARI 18
Crispy calamari, pickled peppers, cowboy butter, lemon, scallions

STUFFED MUSHROOMS 18
Jumbo mushrooms, seafood stuffing, melted cheese, lemon, scallions

MOZZARELLA STICKS ★ 16
Golden fried four cheese mozzarella, robust marinara, grated parmesan

COCONUT SHRIMP 19
Golden colossal coconut-cruste

COWBOY WINGS 18
House cowboy butter, crisp chicken wings, scallions, carrots & celery

CAPRESE BURRATA 17
Whole milk burrata, pesto, diced tomato bruschetta, sourdough boule, scallions

CIDER BBQ RIBS 19
Crispy flame braised pork ribs, cider bbq sauce, scallions

SOURDOUGH BOULE 6
Oven toasted sourdough, parmesan bread oil

SANDWICHES

Sandwiches below served with house chips

MILLER'S THANKSGIVING SANDWICH 20
Oven roasted turkey, stuffing, cranberry sauce, soft roll, gravy

CHICKEN BLT 17
Ciabatta roll, grilled chicken, smoked gouda, applewood bacon, tomato, spiced aioli, lettuce

PRIME RIB DIP 21
Soft roll, shaved prime rib, sautéed mushrooms & onions, swiss, horseradish aioli, au jus

PINEAPPLE CHILI BURGER ★ 19
Grilled bun, prime patty, smoked gouda, grilled pineapple, bacon, pineapple pepper relish, lettuce, tomato

GRIST MILL BURGER 17
Grilled bun, prime patty, cheddar, lettuce, tomato, red onion
ADD: BACON \$3 | SAUTÉED ONIONS \$2 | SAUTÉED MUSHROOMS \$2

LAND

Dishes below served with a cup of chef's soup or salad bar

THE BUTCHER SHOP MKT
Quality cuts, chef's selected sides, joyous taste buds

THANKSGIVING DINNER ★ 29
Oven roasted turkey with stuffing, mashed potatoes, butternut squash, gravy, cranberry sauce

MILL'S MEATLOAF 29
House meatloaf, gravy, mashed potatoes, green beans

APPLE STUFFED CHICKEN 29
Cranberry & herb rubbed chicken breast stuffed with a fuji apple stuffing, shallot cream sauce, crushed walnuts, mashed potatoes, green beans

1/2 ROASTED CHICKEN 29
Slow roasted chicken, shallot cream sauce, mashed potatoes, green beans

BRUSCHETTA CHICKEN 6F ★ 28
Pesto grilled chicken, bruschetta tomatoes, mashed potatoes, balsamic glaze, scallions

FILET MIGNON 6F 48
Grilled center cut filet, mashed potatoes, asparagus

GRILLED RIBEYE 6F 41
Grilled ribeye, mashed potatoes, asparagus

PRIME RIB
Slow roasted prime rib, au jus, mashed potatoes, green beans
10 OZ: 34 | 16 OZ: 39 | 22 OZ: 52 | 44 OZ: 98

ADD

BAKED STUFFED SHRIMP (3) 17
BACON & BLEU 7
MUSHROOMS 5
ONIONS 5
LUMP CRAB NEWBURG 19
SAUTÉED LOBSTER 24

PASTAS

SMOKED GOUDA MAC 'N CHEESE 24
Baked cavatappi, five cheese sauce, shredded smoked gouda, crushed ritz

SHRIMP SCAMPI ★ 33
Shrimp, linguine, fresh herbs, roasted tomatoes, scampi sauce, scallions

CHICKEN PICCATA 29
Pan fried chicken, lemon caper sauce, linguine and fresh herbs

GARDEN FRA DIAVOLO 28
Chick peas, onions, mushrooms, peppers, marinated tomatoes, fresh herbs, fiery marinara, linguine, scallions

SEA

Dishes below served with a cup of chef's soup or salad bar

MARKET FISH MKT
Freshly caught, chef inspired, delicious

SIMPLE SALMON 31
Grilled salmon, mashed potatoes, asparagus, lemon

FISH & CHIPS 29
Crisp day boat cod, crisp fries, coleslaw, scallions, lemon, ketchup & tartar

BAKED STUFFED SOLE 38
Sole fillets stuffed with a crab & scallop seafood stuffing, shallot cream sauce, lemon, mashed potatoes, green beans

SWEET HEAT SWORDFISH ★ 37
Grilled pineapple and swordfish, pineapple pepper relish, arborio rice, green beans, lemon, scallions

BOSTON BAKED SEAFOOD
Seafood of choice baked with butter, white wine and crushed ritz, mashed potatoes, green beans, lemon
SCALLOPS: 38 | COD: 29 | STUFFED SHRIMP: 33 | TRIO SEAFOOD PLATTER: 39

SEAFOOD PAELLA RISOTTO 6F
Lobster, shrimp, scallops, calamari, chorizo, arborio rice, sautéed onions, garlic, saffron & spices, asparagus, roasted tomatoes, scallions

FOR ONE: 42 | FOR TWO: 72 | FOR FOUR: 122

THE GRAND NEW ENGLAND FEAST

★ SERVED FAMILY STYLE ★

All You Care to Enjoy
\$36 ADULTS | \$19 UNDER 12

 *First to the Table*
CINNAMON BREAD
A CUP OF CHEF'S SOUP OR SALAD BAR

 *The Main Platter*
OVEN ROASTED TURKEY
MILL'S MEATLOAF
CIDER BBQ RIBS
GRAVIES & CRANBERRY

 *Accompanied Sides*
GARLIC MASHED POTATOES
MAC 'N CHEESE
GREEN BEANS
HOUSE STUFFING

 *Desserts*
CINNAMON BREAD PUDDING
VANILLA ICE CREAM
WHIPPED CREAM


MINIMUM OF 2 GUESTS
NO MODIFICATIONS,
TAKEOUT OR DOGGY BAGS