

— LUNCH MENU —

STARTERS

LAMB MEATBALLS

spaghetti squash, vegetable bolognese,
whipped feta, basil oil 13.5

BEETS + BURRATA

"Chef's Garden" roasted heirloom beets 15

RAW OYSTERS ON THE HALF SHELL*

1/2 dozen; ask for today's selection 15

FIRECRACKER SHRIMP

tempura battered;
creamy sweet chili glaze 10.9

SHRIMP COCKTAIL

five jumbo shrimp;
house made cocktail sauce 15

DYNAMITE SCALLOPS

crab encrusted, basil oil 14

MARYLAND STYLE CRAB CAKE

classic rouille & roasted red pepper sauce 15.5

CALAMARI FRITTO MISTO

flash fried with pickled peppers,
chipotle aioli, honey-sriracha glaze 12

ALMOND ENCRUSTED BRIE

warm apple chutney, crostini 12

SOUPS

BUTTERNUT SQUASH BISQUE

vegetarian; goat cheese, buttered
crouton, brown butter 7

NEW ENGLAND CLAM CHOWDER

traditional new england style 7.5

CHARLEY'S CHOWDER

mediterranean-style fish chowder 6.7

SALADS

KALE + ARUGULA SALAD

butternut squash, roasted beets, toasted hazelnuts,
parmesan, white balsamic vinaigrette 8

ICEBERG WEDGE

point Reyes blue cheese, tomato,
applewood smoked bacon, red onion;
blue cheese dressing 9

MARTHA'S VINEYARD SALAD

pine nuts, blue cheese, red leaf, bibb,
red onion; maple-raspberry vinaigrette 8.5

CLASSIC CAESAR

house made dressing, parmesan,
croutons, anchovy 9.5

ENTREES

TUSCAN SCALLOPS + SHRIMP

sundried tomato relish, basil oil, roasted campari tomato risotto 26

SMOKED GOUDA STUFFED CHICKEN

roasted root vegetables, natural jus 22

MAPLE GLAZED ORA KING SALMON

creamed mushroom farro, rainbow swiss chard, hot bacon vinaigrette 29

APPLEJACK SEA BASS

sweet bourbon reduction, apples, sun-dried cherries, wild rice risotto 37

JUMBO SHRIMP SCAMPI

roasted grape tomatoes, spinach, angel hair pasta, white wine garlic sauce 18

MARYLAND STYLE CRAB CAKE

classic rouille, roasted red pepper sauce; coconut ginger rice, asparagus; twin cakes..... 29.9

COCONUT SHRIMP

mango salsa, sweet thai chili butter; coconut ginger rice, fresh vegetables 19.5

LEMON CHICKEN

artichoke hearts, mushrooms, lemon beurre blanc, smashed redskins 15

TOURNEDOS + SHRIMP*

filet medallions, sautéed shrimp, casino butter, smashed redskins, asparagus 29

ENTREE SALADS

OCEAN COBB

chilled lobster, shrimp & crab "louie", bacon, egg, avocado, red onion,
point Reyes blue cheese, white balsamic 21

CHICKEN CAESAR

traditional caesar; grilled chicken breast 12

CHOPPED BBQ CHICKEN SALAD

roasted corn, black beans, cucumber, tomato, tortilla strips, ranch dressing 14

TENDERLOIN SALAD*

grilled medallions, toasted walnuts, sundried tomatoes, blue cheese, baby greens,
balsamic vinaigrette, chipotle aioli 17

SANDWICHES

all sandwiches are served with french fries

PRIME RIB FRENCH DIP

caramelized onions, au jus, horseradish sour cream 13.5

ISLAND FISH TACOS

avocado, pico de gallo, mango salsa, pepper jack cheese, dynamite sauce 13.5

BLUE CRAB CLUB

lump crab, boursin, field greens, tomatoes, smoked bacon 15.8

BISTRO CHICKEN SANDWICH

goat cheese, sun-dried tomatoes, field greens, balsamic vinaigrette, grilled focaccia 11

BACON CHEDDAR BURGER*

1/2 lb grilled to your specification 11.9

CHILI DUSTED TUNA SANDWICH*

chargrilled; bacon, pepper jack, honey-jalapeño aioli 15

CRAB CAKE SANDWICH

tomato, melted cheddar, english muffin; mustard sauce 16.8

Lisa Cavlovich - General Manager | Dean Santucci - Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

*Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.
Grand Concourse is a wholly owned subsidiary of Landry's, Inc.

—Power Lunch— Fast + Fresh

*Two Courses • Only \$16
Please, No Substitutions*

— CHOOSE A STARTER —

MARTHA'S VINEYARD SALAD

CAESAR SALAD

CHARLEY'S CHOWDER

NEW ENGLAND CLAM CHOWDER

— CHOOSE A MAIN PLATE —

LAMB MEATBALLS

spaghetti squash, vegetable bolognese,
whipped feta, basil oil

SHRIMP + ARTICHOKE LINGUINE

provencale tomato sauce

IPA FISH + CHIPS

IPA beer battered; french fries, coleslaw