

LITTLE BOSTON

B · I · S · T · R · O

DINNER MENU

Appetizers

Artichoke & Spinach Dip

Warm Creamy Artichoke and Spinach Dip served with Toasted Petite Naan Bread

12

Pan Fried Pacific Northwest Oysters

Cheddar Grits and Smoked Tabasco Cream

15

Soup and Salad

Little Boston Seafood Chowder

Clams, Shrimp, Bay Scallops, Smoked Geoduck, True Cod

GF Cup 6 Bowl 9

Little Boston Caesar Salad

Romaine Hearts, Grilled Fry Bread Croutons, Shaved Parmesan Cheese,
House Cracked Pepper Caesar Dressing

7

House Salad

Romaine Blend, Shredded Carrots, Cherry Tomatoes, Sliced English Cucumber and
Choice of Dressing

6

Steaks are cooked to order. Consuming undercooked Meats may increase your risk of food borne illness

Entrees

Butternut Ravioli

Sage Brown Butter Sauce, Candied Butternut & Fried Sage

20

Long Bone Short Rib

Slow Braised Sous Vide Short Rib with Aged White Cheddar Yukon Mashed Potatoes,
Sautéed Brassica Greens, Natural Jus

32

Down by the Bay

Bay Scallops served in a Creamy Parmesan Sauce over Angel Hair Pasta and
Grilled Asparagus topped with Tomato Concasse

23

Dueling Tail Maine Lobster

Two 6oz Butter Poached Tails, Drawn Butter, Garlic Marble Potatoes
& Grilled Asparagus

50

Frutti Di Mare “Fruit of the Sea”

Tiger Prawns, Mussels, Clams, Calamari, Lobster, White Wine and Tomato Broth
served over Gluten Free Rice Noodles

27



Steak House Selections



*Steak House Selections start with Fresh Baked Bread. Served with White Cheddar
Yukon Mashed Potatoes and Sautéed Squash Medley*

Substitutue White Cheddar Mashed Potatoes for Loaded 1lb. Baked Potato 4

Top Sirloin	8oz.	23	
Certified NW Black Angus Filet Mignon	5oz.	30	8oz. 37
USDA New York Strip	12oz.	33	
Prime USDA Rib Eye	14oz.	36	

Add: 6oz. Lobster Tail 22 1/2lb Red King Crab 22