

110 Grill

At the start.

Tomato Mozzarella Salad

Artisan greens tossed with red wine vinaigrette, topped with red and yellow grape tomatoes, fresh mozzarella and cucumbers, finished with a balsamic drizzle.

\$11

Fried Clams

Lightly fried whole belly clams, served with coleslaw and tartar sauce.

\$16

Between the bread.

Lobster Roll

Maine lobster knuckle and claw meat salad, served in a butter toasted brioche bun and tossed in 110 lemon aioli, served with choice of one side.

\$23

From the chef.

Grilled Kielbasa Kabobs

Kielbasa, cremini mushrooms, onions, peppers and roasted tomatoes, served with grilled corn on the cob with BBQ compound butter and drizzled with a Dijon aioli.

\$16

Fried Clam Entree

Lightly fried whole belly clams, served with tartar sauce, coleslaw and French fries.

\$24

To drink.

Strawberry Punch

Muddled strawberries, Bacardi Dragonberry, blackberry syrup, grapefruit, pineapple and lemon juice with a splash of Chambord.

\$8

110 Grill Rose

France

From the Southeast region of France along the Mediterranean coast. Flavors of red fruit, flower, citrus and melon.

\$10 / can

Before placing your order, please inform your server if anyone in your party has a food allergy.

** These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness. served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness.*