

## SMALL PLATES

**SWORDFISH & PORK MEATBALLS**  
tomato, crispy shallots,  
squid ink aioli, ciabatta  
\$23

**GRILLED ASPARAGUS**  
harissa, crispy bits, mint  
\$15

**TUNA & BEEF TARTARE**  
burnt onion, marinated beet,  
pumpkin seed, chimichurri,  
ciabatta  
\$17

**PORK BELLY CLAM CHOWDER**  
mussels, clams, pork belly  
smoked potato, bacon cream  
\$18

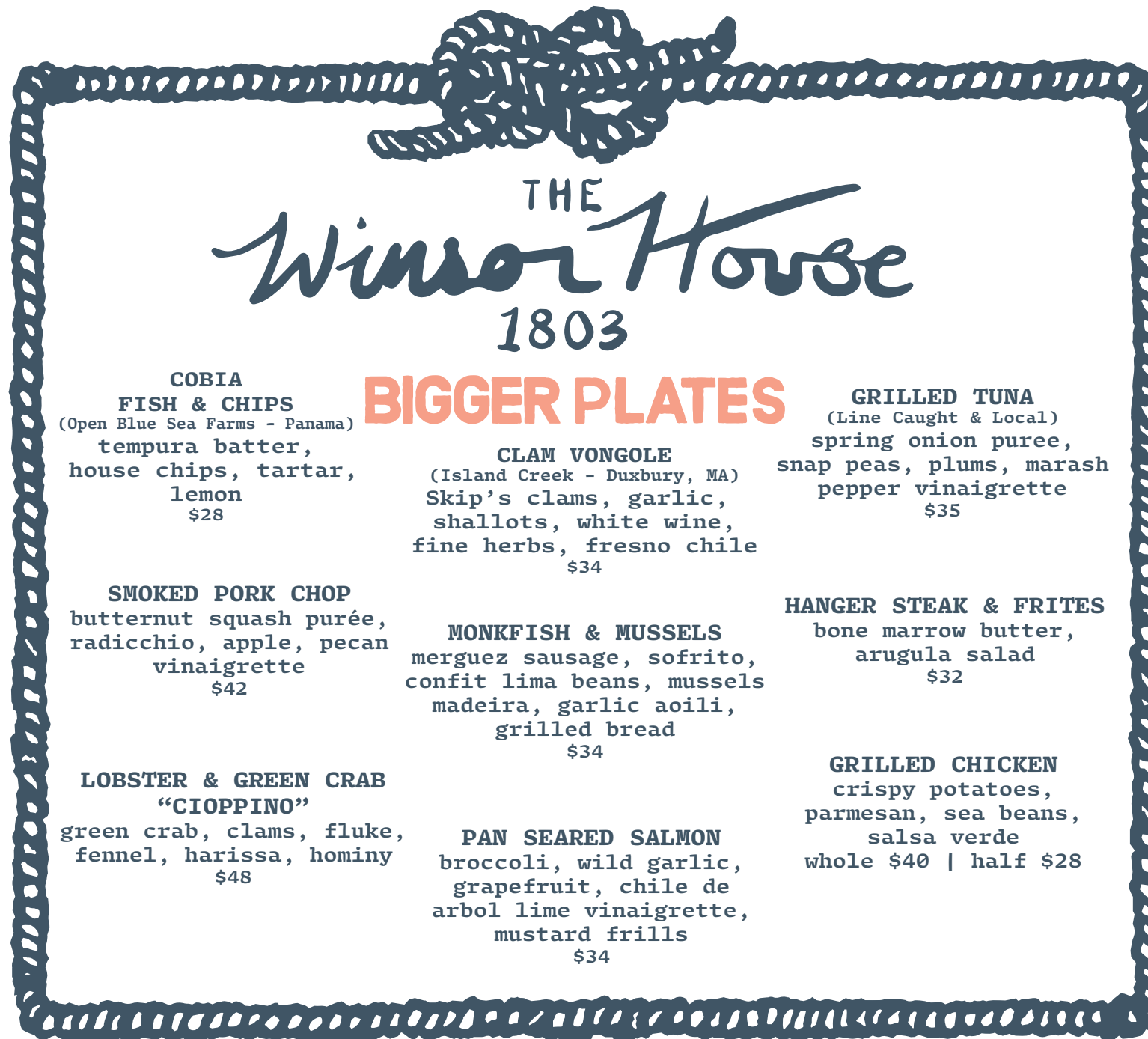
**SNAP PEA SALAD**  
radicchio, avocado, fennel,  
nora pepper, buttermilk dressing,  
aged parmesan  
\$16

**STEAMED MUSSELS**  
(Moosabec Mussels - Jonesport, ME)  
jalapeno sofrito, white wine,  
green crab, baguette  
\$19

**KING CAESAR**  
little gem, parmesan,  
fried oysters  
\$18



**\$30**  
**SUNDAY FRIED CHICKEN DINNER**  
COME JOIN US!



## BIGGER PLATES

**COBIA FISH & CHIPS**  
(Open Blue Sea Farms - Panama)  
tempura batter,  
house chips, tartar,  
lemon  
\$28

**SMOKED PORK CHOP**  
butternut squash purée,  
radicchio, apple, pecan  
vinaigrette  
\$42

**LOBSTER & GREEN CRAB "CIOPPINO"**  
green crab, clams, fluke,  
fennel, harissa, hominy  
\$48

**CLAM VONGOLE**  
(Island Creek - Duxbury, MA)  
Skip's clams, garlic,  
shallots, white wine,  
fine herbs, fresno chile  
\$34

**MONKFISH & MUSSELS**  
merguez sausage, sofrito,  
confit lima beans, mussels  
madeira, garlic aioli,  
grilled bread  
\$34

**PAN SEARED SALMON**  
broccoli, wild garlic,  
grapefruit, chile de  
arbol lime vinaigrette,  
mustard frills  
\$34

**GRILLED TUNA**  
(Line Caught & Local)  
spring onion puree,  
snap peas, plums, marash  
pepper vinaigrette  
\$35

**HANGER STEAK & FRITES**  
bone marrow butter,  
arugula salad  
\$32

**GRILLED CHICKEN**  
crispy potatoes,  
parmesan, sea beans,  
salsa verde  
whole \$40 | half \$28

## SNACKS & SIDES

**CRISPY BROCCOLI**  
yogurt, spiced honey, mint  
\$15

**UGLY SLIDERS**  
fried Island Creek oysters,  
horseradish aioli, tarragon  
pickles, eel sauce, shrettuce,  
bacon, Hawaiian Roll  
\$11

**HOUSE BREAD SERVICE**  
Parker House style,  
seaweed butter  
\$8

**FAVA BEAN HUMMUS**  
salsa verde, cumin, lemon,  
ciabatta  
\$15

**WINSOR FRIES**  
tallow-fried, ketchup,  
garlic mayo  
[add ICO Caviar bump +\$10]  
\$6

**WINSOR BURGER**  
two smashed patties, caramelized  
onion, American cheese, McWinnie  
sauce, english muffin  
[add fried Island Creek Oyster +\$4]  
\$10.99

## CHEF'S MENU

AVAILABLE FRIDAYS & SATURDAYS

(PARTICIPATION OF THE WHOLE TABLE IS REQUIRED)  
*Let us do the thinking for you!*  
A 7-8 dish family style menu created by  
Chef Ben Fisher  
\$85

OPTIONAL BEVERAGE PAIRING  
\$45



\*We apply a 8% Heart of House Administrative fee. This Administrative fee is not a gratuity, tip or service charge. We use this fee to supplement the wages of our back of house employees who legally cannot be included in the tip pool, including employees shucking oysters, and supporting all elements of Winsor House food prep. Would you like to opt out of this fee? We can remove it from your check if you prefer.



**"SOME'S GOOD,  
MORE'S BETTER."**

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

WIFI PASSWORD: Win4Guests!