

GRAY HAWK GRILL

TO SHARE _____

Buffalo Cauliflower, bleu cheese on the side	15.
Truffle-Parmigiano Fries, Truffle Aioli	14.
Crispy Brussels Sprouts	12.
Garlic Hummus & Pita, sesame	12.

RAW BAR

Shrimp Cocktail, ½ dz.	22.
Littleneck Clams, ½ dz.	16.
Oysters, ½ dz.	22. / 26.
Wellfleet Petite East Coast	
Kumamoto West Coast	

STARTERS _____

bread & butter served on request

Soup of the Day	14.
Baked Clams Oreganata, Parmigiano-Reggiano, lemon	18.
Yellowfin Tuna Tartare, avocado, wasabi-soy-mustard vinaigrette, taro chips	22.
Crabcake, Maryland blue crab, herb breadcrumb, orange dressing, garlic-lemon aioli	26.
Grilled Spanish Octopus, fingerling potato, green olive, romesco sauce	20.
Housemade Meatballs, beef, pork & veal blend, marinara	16.
Chopped Salad, Romaine lettuce, tomato, hearts of palm, red onion, corn, red pepper, cucumber, feta cheese, chick pea, carrot, pea, lemon vinaigrette	17.
Classic Caesar Salad, Romaine lettuce, Parmigiano-Reggiano, herb crouton, anchovy	16.
Fresh Burrata, marinated heirloom tomato, frisée, basil, balsamic crema, basil oil, toast	16.

SALAD ADDITIONS _____							
Grilled Chicken	10.	Grilled Shrimp (4)	14.	Salmon Filet	16.	10oz. Hangar Steak	22.

ENTREES _____

Rigatoni, spicy tomato sauce, burrata cheese, basil	26.
Shrimp Scampi, capellini, white wine, red pepper flake, garlic, cherry tomato, pecorino	32.
Miso Black Cod, jasmine rice, baby bok choy	40.
Bran zino, sauteed spinach, extra virgin oil, sea salt, lemon	34.
Blackened Yellowfin Tuna Steak, spinach & Champagne cous-cous salad, mango-avocado salsa	32.
Pan Seared Norwegian Salmon, sauteed spinach	30.
Chicken Paillard, spinach, frisée, dried cherry tomato, shaved pecorino, lemon-thyme vinaigrette	24.
Roasted Chicken, sauteed spinach, whipped potato, chicken jus	28.
Steak Frites, 10oz. hangar steak, au poivre, fries	39.
Filet Mignon, Center Cut - 8oz. whipped potatoes	52.
NY Strip Steak, USDA Prime - Dry Aged, 14oz.	58.
Double Truffle Burger, USDA Prime - 8 oz. Dry Aged Beef, sottocenere al tartufo cheese, crispy shallots, Boston lettuce, tomato, house-made truffle aioli, Parmigiano Reggiano truffle fries	30.
GH Burger, USDA Prime - 8 oz. Dry Aged Beef Blend, yellow & white cheddar cheese, crispy shallots, Boston lettuce, tomato, GH sauce, brioche roll, fries	24.

Please inform your server of all food allergies. Gray Hawk Grill is a Nut-Free Restaurant.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.