

Carrie Nation

11 Beacon St 02108-3017 · 16172273100 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZER 7

Coastal Oysters*

Natural, Grilled or Vietnamese dressing

New England Clam Chowder

\$9.00

Our house recipe of clams, bacon, leek

Soup of the Day

\$8.00

Freshly made in-house, parker house roll and butter

Fried Salt and Pepper Squid

\$12.00

Chili, lime aioli

Tempura Local Asparagus

\$12.00

Tempura batter, confit shallot aioli

Vietnamese Chicken Tenders

\$16.00

Fried tenders tossed in house-made Vietnamese dressing

Roasted Red Pepper Croquettes

\$12.00

Spicy salsa roja

SANDWICHES 6

Classic Italian Hoagie

\$14.00

House-cooked ham, Genoa salami, provolone, lettuce, tomato, pickles

Carrie's Beef Pastrami Reuben

\$16.00

Sauerkraut, slow cooked brisket, reuben dressing

B.A.L.T.

\$14.00

American streaky bacon, avocado, lettuce, tomato, mayo, sourdough bread

Grilled Vegetable Panni

\$14.00

Mediterranean vegetables, tapenade, confit artichokes

Slow Cooked BBQ Pork

\$14.00

Coleslaw, pickled cucumber, cilantro, on brioche bun

Warm Grilled Focaccia

\$14.00

Stuffed with buffalo mozzarella, sun-dried tomato, herb pesto, arugula

SALADS 4

Salad of Heirloom Tomatoes**	\$16.00
Mixed greens, watermelon, cucumber, crispy prosciutto, citrus vinaigrette	
Kale Asparagus Faro Salad	\$16.00
Goat cheese, mixed local greens, cranberries, honey lime vinaigrette	
Grilled Zucchini Salad**	\$16.00
Watercress, cucumber, spring onion, feta, fava beans, dill and mint dressing	
Caesar Salad	\$16.00
Romaine lettuce, anchovies, croutons, caesar dressing	

ENTREES 6

The Nations Burger*	AVAILABLE OPTIONS
Ground beef patty, caramelized onions, habanero mayo, tomato, lettuce, brioche bun	\$18.00
	Add Egg: \$2.00
Carrie Nations Fish and Chips	\$22.00
Battered fresh haddock, hand cut chunky fries, tartare sauce, peas, sauce roja	
Roasted Chicken Breast**	\$24.00
Mash potato, baby carrots, chicken sauce	
Garlic Tomato Gnocchi	\$24.00
Roasted cherry tomatoes, crispy garlic, fresh basil, parmesan reggiano	
Baked Atlantic Salmon	\$26.00
Summer Zucchini, fingerling potatoes, eggplant, cilantro butter	
Grilled Baby Carrots	\$18.00
Chickpea, hummus, salad, vegan cheese	

SIDES 5

Fries + Truffle	\$8.00
Mashed Potato	\$6.00
Tender Stem Broccoli	\$6.00
Creamy Garlic Potato Gratin	\$6.00
House Side Salad	\$6.00

MAIN 5

Coastal Oysters*	
Natural, Grilled or Vietnamese dressing	
The Carrie Nation Platter	\$35.00
Buttermilk fried chicken, roasted red pepper croquettes, salt & pepper squid, truffle fries, tempura asparagus	

Seafood Platter*	\$49.00
6 Oysters, salmon ceviche, tuna tartare, shrimp cocktail	
Meat Platter	\$25.00
Section of Italian charcuterie with olives, pickles, sourdough	
Cheese Platter	\$25.00
Selection of East Coast cheese, fruit, crackers, condiments	

AFTER DINNER DRINKS 7

Espresso Martini	\$13.00
elyx vodka, chilled espresso, kahlua, simple	
Small Regular	\$11.00
elyx vodka, irish crème, chilled espresso, coffee bean	
11 Beacon	\$12.00
bourbon, chocolate liqueur, galliano, irish cream	
Julep	\$12.00
bourbon, mint, simple	
Lady Marmalade	\$25.00
grand marnier cuvée de centenaire, elyx vodka, lemon juice, grapefruit juice, orange marmalade, egg white, lime leaf; Prosecco Chaser	
Carrie's Chocolate Orange	\$45.00
grand marnier cuvée 1880, godiva dark chocolate liqueur, frozen chocolate truffle; Sparkling Rosé Chaser	
Last Word	\$13.00
london dry gin, green chartreuse, maraschino liqueur, lime juice, cherry	

COFFEE 3

Cappuccino

Latte

Espresso

GREEN TEA 2

Dragonwell

Long Jing

Caffeinated

BLACK TEA 2

Irish Breakfast

Caffeinated

Earl Grey

Caffeinated

HERBAL TEA 3

Apple Chamomile

Caffeine Free

Crimson Berry

Caffeine Free

Roibos Decorated

Caffeine Free
