

The Pointe Restaurant

82 Bradford St 02657-1369 · +15084872365 · Updated: Jan 14, 2026

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FROM THE GARDEN 3

Chopped Salad

\$14.00

Boston lettuce | cucumber | tomatoes | feta cheese | corn | apple cider vinaigrette dressing

Romaine Hearts

\$14.00

Organic baby romaine | ciabatta croutons | parmesan cheese | eggless caesar dressing

Garden Salad

\$14.00

Lettuce | cucumber | Tomato | Red Onion | Carrot | Ranch dressing

STARTERS 5

Our Famous Clam Chowder

\$14.00

Traditional new england style | clam broth | light cream | clams | potatoes | onion | thyme | smoked bacon

Bacon & Deviled Eggs

\$14.00

Agave glazed bacon | organic eggs

Buffalo Chicken Meat Balls

\$16.00

Stuffed with blue cheese | roasted chile sauce

Escargots Bourguignon

\$17.00

Puff pastry | garlic parsley butter

Tuna Poke

\$17.00

Sashimi Grade Tuna | Avocado | Scallion | Sesame Seed | Ponzu | Wakame Salad

MAINS 9

Roasted Chicken

\$32.00

Whole grain mustard glaze | Lettuce | Cucumber | Tomatoes | Corn | Apple cider vinaigrette dressing

Pointe Burger

AVAILABLE OPTIONS

Perfect 8oz handcrafted custom grind | lettuce slaw | special sauce | Potato Wedges

\$22.00

Aged Cheddar: \$2.00

Blue Cheese: \$2.00

Thick Cut Bacon:

\$2.00

The "Impossible" Burger	\$16.00
Impossible Meat (made entirely of plants) lettuce tomato raw onion special sauce spicy b&b pickles Potato Wedges	
Seared Cauliflower Steak	\$26.00
Blistered brussel sprouts honeyed carrots chimmichurri	
Coulette Steak	\$36.00
Coulotte strip steak Mashed Potato tarragon aioli	
Butter Poached Lobster & Pappardelle	\$42.00
Lobster butter sauce	
Steamed 2lb Lobster MP	
From the sea to our tank to your table. Served with corn on the cob & drawn butter. Our lobster is fresh from local waters	
Pan Seared Cape Halibut	\$33.00
Parmesan Risotto English Pea Sauce	
Grilled 8oz Filet Mignon	\$43.00
Potato Puree Red Wine Sauce Blue Cheese + \$2	

SIDES 4

Roasted Asparagus	\$9.00
Potato Wedges	\$8.00
Potato Puree	\$8.00
Basil oil	
Cauliflower Risotto	\$9.00

DESSERTS 4

Lemon Pie	\$12.00
whipped cream and vanilla drizzle	
Chocolate Chip Ice Cream Sandwich	\$12.00
Warm chocolate sauce	
Cheesecake	\$12.00
Whipped cream and raspberry drizzle	
Chocolate Temptation Cake	\$12.00
rich chocolate and hazelnut sensation	

FIRST COURSE 1

Roasted Butternut Bisque
Flavorful butternut squash pureed with vegetables and spices

SECOND COURSE 1

Arugula & Pear Salad

Craisins, Goat Cheese & Balsamic Vinaigrette

ENTREE'S 3

Traditional Roasted Herbed Turkey Dinner

Giblet gravy

Cauliflower Steak

Honey carrots and chimichurri sauce

Pan Seared Salmon

Saffron Cream Sauce

DESSERT 2

Cheesecake

Classic cheesecake with cranberry compote

Pumpkin Pie

The hallmark of Thanksgiving

THIRD COURSE 1

Black Truffle Fettuccine

FOURTH COURSE 4

Stuffed Pork Chop

Mustard Grain Sauce

Slow Roasted Short Rib

Red Wine Sauce

Pan Seared Salmon

Dijon Mustard Sauce

Seared Cauliflower Steak

Cast Iron Seared Gluten Free/Vegetarian

SIGNATURE COCKTAILS 10

The Cherry Rita

Patron silver tequila, Cointreau, black cherry syrup, lime juice & 7-Up

Rye Old Fashioned

Bulleit rye, rustic sugar, Angostura bitters & orange

Tequila Cosmo

Herradura silver tequila, Grand Marnier, & cranberry juice

Ginger Martini

Tito's ginger- infused vodka & Fruitlab organic ginger liqueur

Vesper Martini

Absolut Elyx, Beefeater gin, & Lillet Blanc

Cucumber Mint Martini

Ketel One Botanical cucumber & mint vodka

French Martini

Absolut Elyx, Chambord & pineapple juice

Jade Martini

Malibu rum, Midori & pineapple juice

Bees Knees Martini

Truro's Dry Line gin, honey, lemon juice & honeycomb hunk

Sazerac Classic

Sazerac rye, absinthe, Peychaud's & Angostura

BEER & CIDER ¹

Beer & Cider

Michelob Ultra Bud Light Heineken Non Alcoholic Corona Stella Artois Harpoon IPA Ptown Brewing Golden Hook Ptown Brewing Bearded Mistress IPA Ptown Brewing Crandaddy Sour Down East Cider
