

The Blue Ox

191 Oxford St 01901-1117 · +17817805722 · Updated: Jan 14, 2026

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APPETIZERS 11

Vegetable Tartine	\$16.00
Roasted peppers, zucchini, eggplant, sweet potatoes, mozzarella cheese, sweet & spicy carrot relish, piquillo pepper coulis, warm pita	
Fish Tacos	\$15.00
Two grilled flour tortillas, battered white fish, lettuce, tomato, pickled red onion, chipotle aioli	
Baked Brie	\$16.00
Cherry, figs, apricot & raspberry, crostini, candied walnuts, truffle oil	
Crispy Brussels Sprouts	\$15.00
Applewood smoked bacon, sea salt, crunchy shallots, lemon thyme aioli	
Mussels	\$18.00
Garlic, shallots, white wine, saffron, heirloom cherry tomatoes, vadouvan aioli, grilled bread	
Roasted Beets & Goat Cheese	\$17.00
Baby arugula, shaved fennel, candied walnuts, red wine vinaigrette, grilled bread	
Crispy Calamari	\$18.00
Anaheim peppers, green beans, fennel, arugula, chipotle aioli, lemon	
Ox Wings	\$16.00
Cajun rub, oak smoked, hot honey sauce, blue cheese dressing, scallions, sesame seeds	
Tuna Tartare	\$20.00
Cucumber, cilantro, scallions, chive cream, Ox chili sauce, house made potato chips	
1/2 Dozen Oysters	\$18.00
Champagne mignonette, cocktail sauce, lemon	
Braised Pork Belly	\$16.00
Scallion & sesame rice, pork cracklings, hot honey barbeque sauce	

SOUP & SALADS 5

Classic Clam Chowder	\$15.00
Bacon, tabasco, chives, oyster crackers	
Pear Salad	\$14.00
Little Leaf Farms greens, sliced pears, VT goat cheese, roasted hazelnuts, maple dressing	

Classic Caesar	\$13.00
Romaine hearts, garlic croutons, Caesar dressing, parmesan	
Chopped Salad	\$15.00
Arugula & romaine, cucumber, tomato, pickled red onion, dried cherries, bacon, radish, feta cheese, candied walnuts, red wine vinaigrette	
Add to any salad	AVAILABLE OPTIONS
grilled marinated flat iron steak, pan roasted salmon, grilled shrimp, marinated Bell & Evans grilled chicken breast	grilled marinated flat iron steak: \$18.00 pan roasted salmon: \$18.00 grilled shrimp: \$15.00 marinated Bell & Evans grilled chicken breast: \$14.00

ENTREES 5

Pan Roasted Salmon	\$32.00
Sardinian cous cous, San Marzano tomato sauce, sautéed garlic & spinach	
Panko Encrusted Icelandic Cod	\$38.00
Steamed rice with grilled corn, red bell peppers, baby carrots, charred pineapple salsa	
OX Crispy Chicken	\$30.00
Herb marinated Bell & Evans boneless half-chicken, sage red bliss smashed potatoes, sautéed garlic & spinach, chicken au jus	
14oz. Kurobuta Pork Chop	\$36.00
Broccoli rabe, frijoles charros, braised pinto beans, bacon, onions, garlic, jalapenos & tomatoes	
Grilled Marinated Flat Iron Steak	\$34.00
Herb fries, balsamic roasted mushrooms, red onions	

PASTA 4

Wild Mushroom & Red Wine Risotto	\$29.00
Artichoke hearts, caramelized red onion, mascarpone, parmesan, Calabrian chili oil	
Chicken & Orecchiette	\$29.00
Roasted chicken, sundried tomato, broccoli rabe, confit garlic, white wine, butter, parmesan	
Shrimp Fra Diavolo	\$38.00
House made linguini, tomatoes, anchovies, basil, pepperoncini, chili flake, garlic, shallots & white wine	
Rigatoni Bolognese	\$29.00
Pork, beef & lamb ragu, garlic, rosemary, cream, parmesan cheese	

BURGERS 2

House Burger	\$19.00
Hand packed patty, lettuce, tomatoes, spicy pickles	

The “Sin” Burger	\$22.00
Applewood smoked bacon, lettuce, tomatoes, truffle aioli, Swiss cheese	

SIDES 7

Hand Cut French Fries	\$10.00
(add truffle parmesan +3)	
Grilled Corn (off the Cob)	\$9.00
Sautéed Spinach	\$9.00
Garlic Broccoli Rabe	\$10.00
Sage Infused Red Bliss Smashed Potatoes	\$9.00
Roasted Sweet Potato Wedges	\$9.00
Spicy smoked paprika honey, blue cheese	
Frijoles Charros	\$10.00
Braised pinto beans, bacon, onions, garlic, jalapenos & tomatoes	

COCKTAILS 16

Cranberry Crush	\$14.00
Tequila, cranberry Bianco, lime, citrus sugar	
New England Pisco Sour	\$16.00
Pisco Suvo, cranberry, lemon, Super syrup, chocolate bitters	
Growing Pines	\$14.00
House citrus vodka, rose, pine syrup, lemon, citrus sugar	
Negroni Rosa	\$15.00
Bluecoat gin, cranberry Bianco, plum infused Lillet	
Red Velvet Manhattan	\$16.00
Rye, House Luxardo cherry vermouth, cacao, orange bitters	
Maple Mai Tai	\$15.00
Rum blend, maple, winter spices, lime, cinnamon sugar	
Cold Night in Mexico	\$16.00
Mezcal Vago, Ox-lua coffee liqueur, dry curaçao, demerara sugar, orange bitters	
Winter Spritz	\$14.00
Cranberry Bianco, plum infused Lillet, prosecco, soda	
Bacon & Legs	\$14.00
Bacon washed Evan Williams bourbon, VT maple syrup, Angostura bitters, flamed orange	

Barrel-Aged Negroni	\$14.00
Campari, gin, Carpano Antica - Oak barrel aged two months	
Barrel-Aged Manhattan	\$14.00
Whiskey barrel aged two months	
Blood Orange Old Fashioned	\$15.00
Blood orange infused Elijah Craig bourbon, rosemary, orange bitters, torched rosemary sprig	
The Demon Seed	\$14.00
Scorpion pepper, ginger & maple infused whiskey, Falernum, lemon, cherry bitters	
Dirty & Hot	\$14.00
New Amsterdam gin, sriracha, spicy pickle juice, house made pickle	
Gina's Killer Margarita	\$14.00
Campo Bravo Reposado tequila, orange liqueur, lemon, lime, orange, frosty pint	
Coco Loco	\$14.00
Tequila, coconut, rosemary, lemon	

FERMENTED 9

Modelo Especial Pilsner	\$8.00
México 4.4%	
Allagash Brewing White Belgian Wheat	\$8.50
Fiddlehead IPA	\$9.00
Shelburne, VT 6.2%	
Maine Beer Co. Lunch IPA	\$10.00
Freeport, ME 7%	
Bent Water Premium Lager	\$8.50
Lynn, MA 4.7%	
Ox Guest Tap	
A rotating selection of seasonal & unique brews	
Stormalong Red Skies at Night Passionfruit Hibiscus Cider	\$8.50
Sherborn, MA 16oz	
F.T.T.T. Macachusetts Dry Cider	\$8.00
Salem, MA 16oz	
Downeast Unfiltered Cider	\$8.00
Boston, MA 12oz	

BOTTLES & CANS 12

Mighty Squirrel Sour Face Seasonal Sour	\$8.00
Waltham, MA 16oz	
Medusa Duchovni Czech Pilsner MA 16oz	\$8.00
Bent Water Sluice Juice N.E. IPA	\$9.00
Lynn, MA 16oz	
Mighty Squirrel Cloud Candy IPA MA 16oz	\$8.00
Lawson's Sip of Sunshine DIPA VT 16oz	\$10.00
Delirium Tremens Belgian Pale Ale 16oz	\$10.00
Guinness Irish Stout	\$8.00
Ireland 16oz nitro	
Budweiser or Bud Light St. Louis, MO 12oz	\$6.00
Coors Light Golden, CO 12oz	\$6.00
Michelob Ultra St. Louis, MO 12oz	\$6.00
Corona Light Mexico 12oz	\$6.00
Stella Artois Belgium 12oz	\$7.00

NON-ALCOHOLIC 7

Not a Cosmo	\$8.00
Cranberry, lime, citrus sugar (add vodka or tequila)	
Winter Mule	\$8.00
Lime, pine syrup, ginger beer (add vodka or bourbon)	
Citrus & Gold	\$8.00
Cranberry, lemon, honey, citrus salt (add vodka or gin)	
Maine Root Beer 12oz	\$4.50
Maine Ginger Beer 12oz	\$4.50
Athletic Brewing Co. Run Wild N/A IPA CT 12oz	\$6.00
Heineken 0.0 Amsterdam 12oz	\$6.00