



WOODS HILL

PIER 4

PRIVATE
EVENTS



Woods Hill Pier 4 is the culmination of operating owner Kristin Canty and Chef Charlie Foster's passions: food, family farms, and sustainable sourcing.

Working in tandem with The Farm at Woods Hill located in Bath, NH and other small local purveyors, Kristin and Chef Charlie Foster focus on grass-fed proteins, raw milk cheeses and organic produce in dishes that call upon the best ecologically viable ingredients available. Through careful attention to every element of an ingredient's journey from farm to plate, Chef Charlie Foster provides Woods Hill Pier 4 guests with food that is both flavorful and sustainable. All elements of the restaurant demonstrate the high quality that can only be achieved through complete dedication to both craft and thoughtful sourcing



The background of the entire page is a close-up, high-angle shot of water with a complex, wavy pattern. The water is a deep teal or dark green color, with lighter, almost white highlights where the waves catch the light, creating a shimmering, textured effect. A white rectangular box with a thin black border is positioned in the upper-left quadrant, containing text.

LOCATION

Pier 4 has a rich history of fine dining and Woods Hill Pier 4 carries on that tradition. Magnificent 180 degree waterfront views in the heart of the innovative Seaport neighborhood makes Woods Hill Pier 4 a premier destination. Holding an event at this coveted location will impress your guests and guarantee for a spectacular gathering of friends, family, or colleagues.

EVENT SPACES

The restaurant may be staged in many different configurations to best suit your special event whether you are planning an important business dinner, a birthday lunch celebration, or a beautiful wedding reception of dining and dancing. We host events from small parties of 10 people to private receptions up to 200 guests.

THE CUPOLA

The Cupola is our beautiful private dining room which seats up to 18 people for a confidential board dinner or an intimate family gathering. The name comes from the cupola that adorns the top of the barn at the Farm at Woods Hill in Bath, NH. Black and white photos from Anthony's Pier 4 decorate the walls as a nod to the by-gone days of the restaurant that once sat in the same space for 50 years and attracted the who's who of politics, business, arts and entertainment. The room has a separate entrance for ultimate privacy and access to a waterside patio in warm weather months. The space is equipped with state-of-the-art amenities such as a 64" flat screen television, high-speed internet access, and custom furnishings.

THE HARBOR ROOM

The Harbor Room encompasses the entire main dining room with sweeping water views through our floor to ceiling windows. The Harbor Room can be divided into the Inner Harbor Room and the Outer Harbor Room with a privacy wall for smaller events. The Inner Harbor Room looks back on the Boston skyline and the Outer Harbor Room observes boats and planes coming and going.



OUTDOOR PATIO

The outdoor patio wraps around the front of the restaurant along the Boston Harborwalk. This seasonal space is perfect for a fun summer outing where you can feel the sea breeze while slurping back oysters and drinking rose.

FULL RESTAURANT BUY-OUT

For special occasions, the entire Woods Hill Pier 4 restaurant can be reserved for private events. This allows exclusive use of the entire Harbor Room, the Cupola, the lounge & large bar with two garage doors that open in warm months, and the outdoor patio.

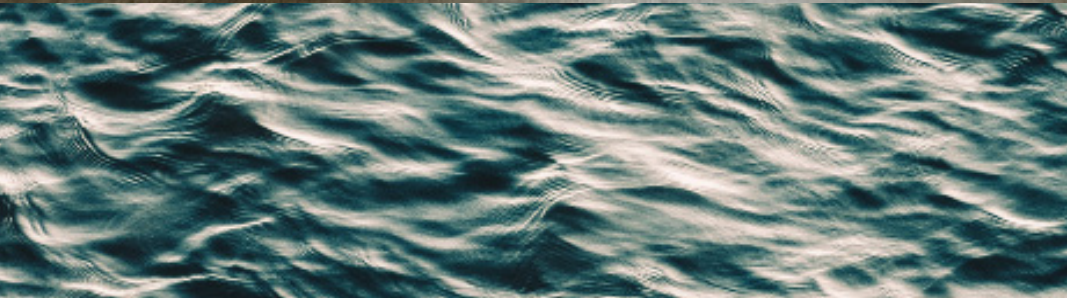
PRIVATE EVENT CAPACITIES:

ROOM	SEATED	RECEPTION
The Cupola (PDR)	20	25
Outer Harbor Room	40	50
The Cupola & Outer Harbor Room	58	70
The Harbor Room	105	125
The Harbor Room & The Cupola	125	150
Patio	60	85
Full Restaurant Buy-out	120	180

**Please inquire with our Events Manager for pricing and availability.*









EVENT MENUS



EVENT MENUS

Our food is meant to be shared among friends and family. We believe that any-time family, friends and associate gather to share food, drink and conversation, there is potential for magical things to happen and for wonderful memories to be created. Whether you are sipping craft cocktails with friends at our bar or savoring a dry aged steak from our farm while capturing the harbor views, we guarantee you will feel the love and dedication we put into every affair. We will help you create an event that people will talk about for a long time.

HORS D'OEUVRES PLATTERS

Platters priced for 8-10 people

Shellfish Tower*

*lobster, selection of crudo and ceviche, east coast oysters,
littleneck clams, steamed mussels with old bay aioli,
poached shrimp* GF, DF, NF 175

Wild Caught Gulf Shrimp Cocktail

(18 pieces) traditional accoutrements GF, NF, DF 52

Vegetable Crudit 

green goddess dressing GF, NF, VEG
chickpea hummus dip GF, DF, NF, VEGAN 40

New England Raw Cheese Board*

traditional accoutrements VEG 60

Mini Lobster Popovers

local lobster, creme fraiche, celery, red onion, warm popover NF 60

Crab Beignets

remoulade NF 45

Island Creek Caviar Service*

warm popovers, chive, creme fraiche, shallot NF 260

PASSED HORS D'OEUVRES

choose 4

20 per person per hour

5 extra per person for addition selections
only available for parties of 12 guests or more

Sweet Potato Tater Tots, Avocado & Lime Crema GF, DF, NF, VEGAN

Eggplant Crostini, Semolina Bread, Curried Raisin
Chutney, Pine Nuts DF, VEGAN

Gruyere Gougeres NF, VEG

Saffron Arancini, Mozzarella, Tomato NF, VEG

Salmon Poke Cone, Sesame, Seaweed Kimchi, Apple* DF, NF

Shrimp Aguachile Tostada, Lime, Jalapeno, Cilantro,
Red Onion GF, DF, NF

Pancetta Wrapped Dates, Blue Cheese, Marcona Almond GF

Polpette with Marinara NF

Steak Tartare on Toast* DF, NF

Crispy Chicken Karaage, tamari, Ginger, Lime Aioli GF, DF, NF

Popover, Island Creek Caviar, Creme Fraiche, Chive* NF

12 SURCHARGE



SHARED DINNER MENU

The Farmhouse Menu 90

FIRST COURSE

choose 4

East Coast Oysters*

mignonette, cocktail sauce, lemon GF, DF, NF

Tuna Crudo*

hibiscus ponzu, chipotle marinated bok choy, sesame & jalapeno

Local Fluke Ceviche*

winter citrus, aji amarillo, fresno chili, puffed rice GF, DF, NF

Salad of Mixed Greens

*roasted beets, shaved carrots, quark cheese gougères,
puffed buckwheat, golden balsamic vinaigrette* NF, VEG
prepared vegan upon request

Chicory Salad

*mandarin & pomegranate, spiced walnuts, goat cheese,
maple vinaigrette* GF, VEG

Smoked Ham Hock Croquettes

garlic aioli, honey & aleppo gastrique, scallions, NF

Grass Fed Steak Tartare*

*rosemary and tallow aioli, fried shallots, quail egg,
warm baguette* DF, NF

Woods Hill Farm Pork Belly*

buttermilk fried oysters, celery slaw, stewed hot peppers NF

Crispy Lamb Ribs

urfa pepper and red wine glaze, crispy bits, torn herbs GF, DF, NF

Tagliolini Pasta

local clams, celery, white wine, 'nduja breadcrumbs NF

ADD A PASTA COURSE

choose 2

\$17 SURCHARGE PER PERSON

Creste de Gallo

mushroom brodo, roasted red peppers, arugula, ricotta salata NF, VEG

Tagliolini Pasta

local clams, celery, white wine, 'nduja breadcrumbs NF

Squid Ink Casarecce

*lobster & crab ragu, confit tomatoes,
broccoli rabe, lemon breadcrumbs* NF

Bucatini all'amatriciana

*Woods Hill Farm house-cured guanciale,
tomato, chili flake, basil, pecorino* NF



SECOND COURSE

Entrées choose 3

Sunflower Risotto

*artichokes, pickled sweet potatoes,
oyster mushrooms, crucolo cheese* GF, NF, VEG

Potato Gnocchi

artichokes, aged pecorino, mushrooms NF, VEG

Sea Scallops a la Plancha*

lemon butter emulsion, baby bok choy GF, NF

Norwegian Trout a la Plancha *

brussels sprouts, cider glaze GF, NF

Pork Tenderloin & Potato Gnocchi

confit artichokes, smoked ham broth, pecorino NF

Grass Fed Hanger Steak*

steak sauce, caramelized onions GF, NF

Free Range Roasted Chicken Breast

grilled lemon GF, DF, NF

Woods Hill Farm Pork Shoulder

hot honey, sunchoke, ancho chili aioli NF

Grilled Grass Fed Lamb Shoulder*

labneh & tapenade GF, NF

Butter Poached Lobster

chanterelle mushrooms GF, NF

15 SURCHARGE

Dry Aged Duck Breast*

natural jus GF, DF, NF

15 SURCHARGE

Grass Fed NY Strip Steak*

steak sauce, caramelized onions GF, NF

15 SURCHARGE

SIDES

choose 3

Charred Broccoli

*cheddar & smoked garlic aioli,
broccoli leaf pistou, crispy leeks* GF, NF, VEG

Fingerling Potatoes Lyonnaise

onion sofrito, parsley, lemon GF, DF, NF, VEGAN

Braised Greens

brown butter, garlic breadcrumbs NF, VEG

Braised Green Beans

tomato, chili GF, DF, NF, VEGAN

continued >



Crispy Brussels Sprouts
maple balsamic vinaigrette GF, DF, NF, VEGAN

Pommes Puree
GF, NF, VEG

French Fries
GF, DF, NF, VEGAN

DESSERTS

choose 2

Chocolate Hazelnut Cheesecake
pineberries, granola, chocolate crisp GF

Cornbread Pudding
*pecan caramel corn, banana crème anglaise,
pineapple, vanilla ice cream* VEG
prepared nut free upon request

Olive Oil Cake
poppy seeds, winter citrus, whipped crème fraîche NF

Warm Beignets
chocolate sauce, seasonal fruit sauce NF, VEG

Lemon Sorbet
GF, DF, NF, VEGAN

Ask us about our custom cakes.

Orders must be placed one week before event date.

PLATED DINNER MENU

The Lodge Menu 105

Available to groups of 20 guests or less

*Pre-select 3 options per course for
your guests to choose from upon arrival*

FIRST COURSE

East Coast Oysters*
mignonette, cocktail sauce, lemon GF, DF, NF

Tuna Crudo*
*hibiscus ponzu, chipotle marinated bok choy,
sesame & jalapeno* DF, NF

Local Fluke Ceviche*
winter citrus, aji amarillo, fresno chili, puffed rice GF, DF, NF

Salad of Mixed Greens
*roasted beets, shaved carrots, quark cheese gougères,
puffed buckwheat, golden balsamic vinaigrette* NF, VEG
prepared vegan upon request

Chicory Salad
*mandarin & pomegranate, spiced walnuts, goat cheese,
maple vinaigrette* GF, VEG

Smoked Ham Hock Croquettes
garlic aioli, honey & aleppo gastrique, scallions, NF

continued >



Smoked Ham Hock Croquettes

garlic aioli, honey & aleppo gastrique, scallions, NF

Grass Fed Steak Tartare*

rosemary and tallow aioli, fried shallots, quail egg,

warm baguette DF, NF

Woods Hill Farm Pork Belly*

buttermilk fried oysters, celery slaw, stewed hot peppers NF

Crispy Lamb Ribs

urfa pepper and red wine glaze, crispy bits, torn herbs GF, DF, NF

Tagliolini Pasta

local clams, celery, white wine, 'nduja breadcrumbs NF

ADD A PASTA COURSE

\$17 SURCHARGE

Creste de Gallo

mushroom brodo, roasted red peppers, arugula, ricotta salata NF, VEG

Tagliolini Pasta

local clams, celery, white wine, 'nduja breadcrumbs NF

Squid Ink Casarecce

*lobster & crab ragu, confit tomatoes,
broccoli rabe, lemon breadcrumbs NF*

Bucatini all'amatriciana

*Woods Hill Farm house-cured guanciale,
tomato, chili flake, basil, pecorino NF*

SECOND COURSE

Sunflower Risotto

*artichokes, pickled sweet potatoes,
oyster mushrooms, crucolo cheese GF, NF, VEG*

Potato Gnocchi

artichokes, aged pecorino, mushrooms NF, VEG

Sea Scallops a la Plancha*

shaved pancetta, whipped parsnips, bok choy, pickled crosnes GF, NF

continued >



Norwegian Trout a la Plancha *
*cauliflower puree, brussels sprouts, golden raisins,
green apple, cider glaze* GF, NF

Grilled Woods Hill Farm Pork Shoulder
*sunchoke & potato rosti, apple slaw, maitake mushrooms,
hot honey* NF

Pork Tenderloin & Potato Gnocchi
confit artichokes, smoked ham broth, pecorino NF

Free Range Roasted Chicken Breast
pommes dauphine, gooseberry compote, caulilini, natural jus NF

Grass Fed Steak Frites*
steak sauce, mixed greens, caramelized onions, french fries GF, NF

Grilled Grass Fed Lamb Shoulder**
labneh, tapenade, baby romaine, crispy chickpeas GF, NF

Butter Poached Lobster Tail
*chanterelle mushrooms, celtuce, crispy sunchokes,
sherry sabayon* GF, NF

15 SURCHARGE

Dry Aged Woods Hill Farm Duck Breast*
pommes dauphine, gooseberry compote, caulilini, natural jus NF

15 SURCHARGE

DESSERTS

Chocolate Hazelnut Cheesecake
pineberries, granola, chocolate crisp GF

Cornbread Pudding
*pecan caramel corn, banana crème anglaise,
pineapple, vanilla ice cream* VEG
prepared nut free upon request

Olive Oil Cake
poppy seeds, winter citrus, whipped crème fraîche NF

Warm Beignets
chocolate sauce, seasonal fruit sauce NF, VEG

Lemon Sorbet
GF, DF, NF, VEGAN

Ask us about our custom cakes.
Orders must be placed one week before event date.

*All food and beverage is subject to 7% tax, 6% administrative fee, and 18% gratuity.

**These are sample menus and prices and items are subject to change.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please notify us of any allergies.



GF



NF



DF



VEG



BRUNCH



BRUNCH/LUNCH PLATTERS

Brunch Saturday & Sunday Only

Platters priced for 8-10 people

Island Creek Caviar Service* 260

warm popovers, chive, creme fraiche, shallot NF

Shellfish Tower* 175

lobster, selection of crudo and ceviche, east coast oysters, littleneck clams, steamed mussels with old bay aioli, poached shrimp GF, DF, NF

Wild Caught Gulf Shrimp Cocktail 52

(18 pieces) traditional accoutrements GF, DF, NF

Mini Lobster Popovers 55

local lobster, creme fraiche, celery, red onion, warm popover NF

Crab Beignets 45

remoulade NF

Vegetable Crudité 40

green goddess dressing GF, NF, VEG
chickpea hummus dip GF, DF, NF, VEGAN

New England Raw Cheese Board* 60

traditional accoutrements VEG

Smoked Salmon Platter* 120

woods hill farm hard boiled eggs, cucumbers, red onion, capers, creme fraiche, dill GF, NF

Seasonal Organic Fruit Plate 90

woods hill farm honey, granola, yogurt, orange zest GF, NF, VEG

Patisserie Basket 75

mini popovers, apple cinnamon turnovers, maple brown sugar biscuits, chocolate & pistachio scones, maple whipped butter & orange honey marmalade & berry jam VEG

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THE STARBOARD BRUNCH MENU

Brunch Saturday & Sunday Only

Family Style Shared Menu 55

FIRST COURSE

choose 3

East Coast Oysters*

mignonette, cocktail sauce, lemon GF, DF, NF

Bulgar Wheat Bowl

*oat milk soaked grains, candied walnuts & pomegranate,
citrus segments, WHF maple, mint* VEGAN

Salad of Mixed Greens

*roasted beets, shaved carrots, quark cheese gougères,
puffed buckwheat, golden balsamic vinaigrette* NF, VEG
prepared vegan upon request

Chicory Salad

*mandarin & pomegranate, spiced walnuts, goat cheese,
maple vinaigrette* GF, VEG
prepared vegan upon request

Charred Broccoli

*cheddar and smoked garlic aioli,
broccoli leaf pistou, crispy leeks* GF, NF, VEG

Warm Beignets

cajeta sauce, seasonal fruit sauce NF, VEG

Grass Fed Steak Tartare*

*rosemary and tallow aioli, crispy shallots, quail egg,
warm baguette* DF, NF

Mini Lobster Popovers

local lobster, creme fraiche, celery, red onion, warm popover NF

4 SURCHARGE PER PERSON

SECOND COURSE

choose 3

Salad of Mixed Greens

*roasted beets, shaved carrots, quark cheese gougères,
puffed buckwheat, golden balsamic vinaigrette* NF, VEG
add chicken, grilled shrimp, or steak

Eggs Benedict Three Ways*

*organic slow poached eggs with hollandaise on english muffins
served with braised spinach, woods hill farm ham, and local lobster* NF

Frittata

choose one

spinach, broccoli, mushroom, gruyere, sofrito GF, NF, VEG
spanish tortilla with sofrito, potato GF, NF, VEG
ham, bacon, gruyere GF, NF

Cinnamon Swirl French Toast

*blueberry compote, whipped maple butter,
woods hill farm maple syrup* NF, VEG

Grilled Cheese

tomato jam & semolina bread NF, VEG



Cubano

*woods hill farm ham, gruyere, dijon, dill pickles,
buttered baguette* NF

Chicken and Waffles

*crispy chicken thigh, buttermilk waffles,
peach-habanero maple syrup* NF

Smoked Duck & Sweet Potato Hash

*poached eggs, sundried tomato & calabrian chili jam, hollandaise,
grilled semolina bread* NF
gluten free available upon request

Shakshouka

*smoked pork sausage, roasted vegetables, tomato sauce,
organic slow poached farm eggs, whole wheat toast* DF, NF
prepared vegetarian &/or gluten free upon request

Lobster Popover

local lobster, creme fraiche, celery, red onion, warm popover GF NF
10 SURCHARGE PER PERSON

SIDES

choose 3

Home Fries GF, DF, NF, VEG

French Fries GF, DF, NF, VEG

Old Bay Chips GF, DF, NF, VEG

Side Salad GF, DF, NF, VEG

Popovers NF, VEG

Scrambled Eggs* GF, NF, VEG

Bacon GF, DF, NF,

Breakfast Sausage GF, DF, NF

DESSERTS

choose 2

Warm Beignets

cajeta sauce, seasonal fruit sauce NF, VEG

Mini Vanilla Bean Cheesecake

seasonal fruit NF, VEG

Chocolate Hazelnut Cheesecake

pineberries, granola, chocolate crisp GF

Cornbread Pudding

*pecan caramel corn, banana crème anglaise,
pineapple, vanilla ice cream* VEG
prepared nut free upon request

Olive Oil Cake

poppy seeds, winter citrus, whipped crème fraîche NF

Lemon Sorbet

GF, DF, NF, VEGAN

Ask us about our custom cakes.

Orders must be placed one week before event date.



THE PORT BRUNCH 55

Brunch Saturday & Sunday Only

Individually Plated Menu

Available to groups of 18 guests or less

*Pre-select 3 options per course for
your guests to choose from upon arrival*

FIRST COURSE

East Coast Oysters*

mignonette, cocktail sauce, lemon GF, DF, NF

Tuna Crudo*

hibiscus ponzu, chipotle marinated bok choy, sesame & jalapeno DF, NF

Bulgar Wheat Bowl

*oat milk soaked grains, candied walnuts & pomegranate,
citrus segments, WHF maple, mint* VEGAN

Salad of Mixed Greens

*roasted beets, shaved carrots, quark cheese gougères, puffed buckwheat,
golden balsamic vinaigrette* NF, VEG
prepared vegan upon request

Grass Fed Steak Tartare*

rosemary and tallow aioli, crispy shallots, quail egg, warm baguette DF, NF

Warm Beignets

cajeta sauce, seasonal fruit sauce NF, VEG

SECOND COURSE

Salad of Mixed Greens

*roasted beets, shaved carrots, quark cheese gougères, puffed buckwheat,
golden balsamic vinaigrette* NF, VEG
add chicken, grilled shrimp, or steak

Eggs Benedict Three Ways*

*organic slow poached eggs with hollandaise on english muffins
served with braised spinach, woods hill farm ham, and local lobster* NF

10 SURCHARGE FOR LOBSTER

Cinnamon Swirl French Toast

blueberry compote, whipped maple butter, woods hill farm maple syrup NF, VEG

Croque Madame*

*shaved woods hill farm ham, organic farm egg, toasted sesame pullman,
bechamel, mixed greens & french fries* NF

Burgers *

*double stacked grass fed patties on a sesame sourdough bun
served with french fries
choose one*

The Classic- cheddar cheese, lettuce, tomato, onion, mayo NF

The WHP4- cheddar cheese, dill pickles, special sauce NF

The Aldo- burger, bacon, mushroom, egg, steak sauce NF

5 SURCHARGE FOR THE ALDO

gluten free option available upon request

continued >



Short Rib Patty Melt

*red wine braised short rib, crucolo, caramelized onions,
sautéed mushrooms dijonnaise, french fries* NF

Cubano

*woods hill farm ham, gruyere, dijon, dill pickles,
buttered baguette* NF

Chicken and Waffles

*crispy chicken thigh, buttermilk waffles, fried farm egg,
peach-habanero maple syrup & mixed greens* NF

Smoked Duck & Sweet Potato Hash

*poached eggs, sundried tomato & calabrian chili jam, hollandaise,
grilled semolina bread* NF

gluten free available upton request

Shakshouka

*smoked pork sausage, roasted vegetables, tomato sauce,
organic slow poached farm eggs, whole wheat toast* DF, NF

prepared vegetarian &/or gluten free upton request

Lobster Popover

local lobster, creme fraiche, celery, red onion, warm popover NF

10 SURCHARGE

DESSERTS

choose 2

Warm Beignets

cajeta sauce, seasonal fruit sauce NF, VEG

Chocolate Hazelnut Cheesecake

pineberries, granola, chocolate crisp GF

Cornbread Pudding

*pecan caramel corn, banana crème anglaise,
pineapple, vanilla ice cream* VEG

prepared nut free upon request

Olive Oil Cake

poppy seeds, winter citrus, whipped crème fraîche NF

Lemon Sorbet

GF, DF, NF, VEGAN

Ask us about our custom cakes.

Orders must be placed one week before event date.

**All food and beverage is subject to 7% tax, 6% administrative fee, and 18% gratuity.*

**These are sample menus and prices and items are subject to change.*

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please notify us of any allergies.*



GF



NF



DF



VEG



LUNCH



HORS D'OEUVRES PLATTERS

Platters priced for 8-10 people

Shellfish Tower*

*lobster, selection of crudo and ceviche, east coast oysters,
littleneck clams, steamed mussels with old bay aioli,
poached shrimp* GF, DF, NF 175

Wild Caught Gulf Shrimp Cocktail

(18 pieces) traditional accoutrements GF, NF, DF 52

Vegetable Crudit 

green goddess dressing GF, NF, VEG
chickpea hummus dip GF, DF, NF, VEGAN 40

New England Raw Cheese Board*

traditional accoutrements VEG 60

Mini Lobster Popovers

local lobster, creme fraiche, celery, red onion, warm popover NF 60

Crab Beignets

remoulade NF 45

Island Creek Caviar Service*

warm popovers, chive, creme fraiche, shallot NF 260

PASSED HORS D'OEUVRES

choose 4

20 per person per hour

5 extra per person for addition selections
only available for parties of 12 guests or more

Sweet Potato Tater Tots, Avocado & Lime Crema GF, DF, NF, VEGAN

Eggplant Crostini, Semolina Bread, Curried Raisin
Chutney, Pine Nuts DF, VEGAN

Gruyere Gougeres NF, VEG

Saffron Arancini, Mozzarella, Tomato NF, VEG

Salmon Poke Cone, Sesame, Seaweed Kimchi, Apple* DF, NF

Shrimp Aguachile Tostada, Lime, Jalapeno, Cilantro,
Red Onion GF, DF, NF

Pancetta Wrapped Dates, Blue Cheese, Marcona Almond GF

Polpette with Marinara NF

Steak Tartare on Toast* DF, NF

Crispy Chicken Karaage, tamari, Ginger, Lime Aioli GF, DF, NF

Popover, Island Creek Caviar, Creme Fraiche, Chive* NF

12 SURCHARGE



THE SEAPORT LUNCH MENU

Lunch Monday- Friday

Family Style Shared Menu 55

FIRST COURSE

choose 3

East Coast Oysters*

mignonette, cocktail sauce, lemon GF, DF, NF

Tuna Crudo*

*hibiscus ponzu, chipotle marinated bok choy,
sesame & jalapeno* DF, NF

Local Fluke Ceviche*

winter citrus, aji amarillo, fresno chili, puffed rice GF, DF, NF

Grass Fed Steak Tartare*

*rosemary and tallow aioli, crispy shallots, quail egg,
warm baguette* DF, NF

Salad of Mixed Greens

*roasted beets, shaved carrots, quark cheese gougères,
puffed buckwheat, golden balsamic vinaigrette* NF, VEG

Salad Niçoise

*olive oil poached trout, baby greens, potato, olives,
red onion, fried capers, lemon vinaigrette* GF, DF, NF

Wedge Salad

iceberg lettuce, all the toppings, blue cheese dressing GF

SECOND COURSE

choose 3

*All sandwiches served with
housemade french fries & old bay chips*

Salad of Mixed Greens

*roasted beets, shaved carrots, quark cheese gougères,
puffed buckwheat, golden balsamic vinaigrette* NF, VEG
add grilled shrimp, chicken breast, or steak

Salad Niçoise

*olive oil poached trout, baby greens, potato, olives,
red onion, fried capers, lemon vinaigrette* GF, DF, NF

Crispy Artichoke Sandwich

garlic aioli, argula, pequillo jam, baguette DF, NF, VEG

Fried Chicken Sandwich

buttermilk brined chicken, coleslaw, ranch, sesame bun NF

Cubano

woods hill farm ham, dijon, dill pickles, buttered baguette NF

Lobster Popover

local lobster, celery, red onion, crème fraiche, warm popover NF



DESSERTS

choose 3

Warm Beignets

cajeta sauce, seasonal fruit sauce NF, VEG

Chocolate Hazelnut Cheesecake

pineberries, granola, chocolate crisp GF

Cornbread Pudding

pecan caramel corn, banana crème anglaise,

pineapple, vanilla ice cream VEG

prepared nut free upon request

Olive Oil Cake

poppy seeds, winter citrus, whipped crème fraîche NF

Lemon Sorbet

GF, DF, NF, VEGAN

Ask us about our custom cakes.

Orders must be placed one week before event date.

PIER 4 LUNCH MENU 55

Lunch Monday- Friday

Individually Plated Menu

Available to groups of 30 guests or less

*Pre-select 3 options per course for
your guests to choose from upon arrival*

FIRST COURSE

East Coast Oysters*

mignonette, cocktail sauce, lemon GF, DF, NF

Tuna Crudo*

hibiscus ponzu, chipotle marinated bok choy,

sesame & jalapeno DF, NF

Local Fluke Ceviche*

winter citrus, aji amarillo, fresno chili, puffed rice GF, DF, NF

Grass Fed Steak Tartare*

rosemary and tallow aioli, crispy shallots, quail egg, warm baguette DF, NF

Salad of Mixed Greens

roasted beets, shaved carrots, quark cheese gougères, puffed buckwheat,

golden balsamic vinaigrette NF, VEG

Salad Niçoise

olive oil poached trout, baby greens, potato, olives,

red onion, fried capers, lemon vinaigrette GF, DF, NF

Wedge Salad

iceberg lettuce, all the toppings, blue cheese dressing GF



SECOND COURSE

choose 3

All sandwiches served with french fries

Salad of Mixed Greens

*roasted beets, shaved carrots, quark cheese gougères,
puffed buckwheat, golden balsamic vinaigrette* NF, VEG
add grilled shrimp, chicken breast, or steak

Salad Niçoise

*olive oil poached trout, baby greens, potato, olives,
red onion, fried capers, lemon vinaigrette* GF, DF, NF

Crispy Artichoke Sandwich

garlic aioli, argula, pequillo jam, baguette DF, NF, VEG

Fried Chicken Sandwich

buttermilk brined chicken, coleslaw, ranch, sesame bun NF

Cubano

woods hill farm ham, dijon, dill pickles, buttered baguette NF

WHP4 Burger

*double stack grass fed patties, cheddar cheese, dill pickles,
special sauce, sesame sourdough bun* NF

Lobster Popover

local lobster, celery, red onion, crème fraiche, warm popover NF

12 SURCHARGE

DESSERTS

choose 3

Warm Beignets

cajeta sauce, seasonal fruit sauce NF, VEG

Chocolate Hazelnut Cheesecake

pineberries, granola, chocolate crisp GF

Cornbread Pudding

*pecan caramel corn, banana crème anglaise,
pineapple, vanilla ice cream* VEG
prepared nut free upon request

Olive Oil Cake

poppy seeds, winter citrus, whipped crème fraîche NF

Lemon Sorbet

GF, DF, NF, VEGAN

Ask us about our custom cakes.

Orders must be placed one week before event date.

**All food and beverage is subject to 7% tax, 6% administrative fee, and 18% gratuity.*

**These are sample menus and prices and items are subject to change.*

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GF



NF



DF



VEG



WATERFRONT LUNCH MENU 65

Lunch Monday- Friday

Family Style Shared Menu

FIRST COURSE

choose 3

East Coast Oysters*

mignonette, cocktail sauce, lemon GF, DF, NF

Tuna Crudo*

hibiscus ponzu, hipotle marinated bok choy, sesame & jalapeno DF, NF

Local Fluke Ceviche*

winter citrus, aji amarillo, fresno chili, puffed rice GF, DF, NF

Grass Fed Steak Tartare*

rosemary and tallow aioli, crispy shallots, quail egg, warm baguette DF, NF

Salad of Mixed Greens

roasted beets, shaved carrots, quark cheese gougères, puffed buckwheat, golden balsamic vinaigrette NF, VEG

Salad Niçoise

olive oil poached trout, baby greens, potato, olives, red onion, fried capers, lemon vinaigrette GF, DF, NF

Wedge Salad

iceberg lettuce, all the toppings, blue cheese dressing GF

SECOND COURSE

choose 3

All entrees from the Seaport lunch menu also available

Sunflower Risotto

artichokes, pickled sweet potatoes, oyster mushrooms, crucolo cheese GF, NF, VEG

Bucatini all'amatriciana

Woods Hill Farm guanciale, tomato, chili flake, basil, pecorino NF

Squid Ink Casarecce

lobster & crab ragu, confit tomatoes, broccoli rabe, lemon breadcrumbs NF

Norwegian Trout a la Plancha*

crispy brussels leaves, cider glaze GF, NF

New England Suquet

Spanish style seafood stew with local fish & shellfish, tomato & red pepper sofrito, saffron potatoes DF, NF

Woods Hill Farm Pork Shoulder

hot honey, sunchoke, ancho chili aioli NF

Grass Fed Hanger Steak*

steak sauce, caramelized onions GF, NF

continued >



SIDES

Charred Broccoli

*cheddar & smoked garlic aioli,
broccoli leaf pistou, crispy leeks* GF, NF, VEG

Fingerling Potatoes Lyonnaise

onion sofrito, parsley, lemon GF, DF, NF, VEGAN

Braised Greens

brown butter, garlic breadcrumbs NF, VEG

Braised Green Beans

tomato, chili GF, DF, NF, VEGAN

Crispy Brussels Sprouts

maple balsamic vinaigrette GF, DF, NF, VEGAN

Pommes Puree

GF, NF, VEG

French Fries

GF, DF, NF, VEGAN

DESSERTS

choose 3

Warm Beignets

cajeta sauce, seasonal fruit sauce NF, VEG

Chocolate Hazelnut Cheesecake

pineberries, granola, chocolate crisp GF

Cornbread Pudding

*pecan caramel corn, banana crème anglaise,
pineapple, vanilla ice cream* VEG
prepared nut free upon request

Olive Oil Cake

poppy seeds, winter citrus, whipped crème fraîche NF

Lemon Sorbet

GF, DF, NF, VEGAN

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MARINA LUNCH MENU 65

Lunch Monday- Friday

Individually Plated Menu

Available to groups of 30 guests or less

Pre-select 3 options per course for your guests to choose from upon arrival

FIRST COURSE

choose 3

East Coast Oysters*

mignonette, cocktail sauce, lemon GF, DF, NF

Tuna Crudo*

hibiscus ponzu, hipotle marinated bok choy, sesame & jalapeno DF, NF

Local Fluke Ceviche*

winter citrus, aji amarillo, fresno chili, puffed rice GF, DF, NF

Grass Fed Steak Tartare*

rosemary and tallow aioli, crispy shallots, quail egg, warm baguette DF, NF

Salad of Mixed Greens

roasted beets, shaved carrots, quark cheese gougères, puffed buckwheat, golden balsamic vinaigrette NF, VEG

Salad Niçoise

olive oil poached trout, baby greens, potato, olives, red onion, fried capers, lemon vinaigrette GF, DF, NF

Wedge Salad

iceberg lettuce, all the toppings, blue cheese dressing GF

SECOND COURSE

choose 3

All entrees from the Seaport lunch menu also available

Sunflower Risotto

artichokes, pickled sweet potatoes, oyster mushrooms, crucolo cheese GF, NF, VEG

Bucatini all'amatriciana

Woods Hill Farm guanciale, tomato, chili flake, basil, pecorino NF

Squid Ink Casarecce

lobster & crab ragu, confit tomatoes, broccoli rabe, lemon breadcrumbs NF

Norwegian Trout a la Plancha *

cauliflower puree, brussels sprouts, golden raisins, green apple, cider glaze GF, NF

New England Suquet

Spanish style seafood stew with local fish & shellfish, tomato & red pepper sofrito, saffron potatoes DF, NF

Woods Hill Farm Pork Shoulder

sunchoke & potato rosti, apple slaw, maitake mushrooms, hot honey NF

Grass Fed Hanger Steak*

steak sauce, mixed greens, caramelized onions, french fries GF, NF



DESSERTS

choose 3

Warm Beignets

cajeta sauce, seasonal fruit sauce NF, VEG

Chocolate Hazelnut Cheesecake

pineberries, granola, chocolate crisp GF

Cornbread Pudding

*pecan caramel corn, banana crème anglaise,
pineapple, vanilla ice cream* VEG
prepared nut free upon request

Olive Oil Cake

poppy seeds, winter citrus, whipped crème fraîche NF

Lemon Sorbet

GF, DF, NF, VEGAN

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GF



NF



DF



VEG

