

20% gratuity added for room charges
**Sparkling & Rose** NV Borgoluce Prosecco Valdobbiadene IT 10 ǀ40
 2019 Saint Hilaire Sparkling Chardonnay Languedoc FR 9ǀ40
NV Moet & Chandon Champagne, FR | 95
NV Chandon Brut Sparkling Wine Napa, CA 10|65
2021 Summer Water, Sparkling Rose, Loire, FR 14|44
2020 Reuilly, Pinot Gris, Loire, FR 14|52
2020 Routas Rose Provence, FR 12ǀ45

 **White Wine**
2020 Lavis Pinot Grigio Italy 13|50
2020 Sauvetage Sauvignon Blanc FR 14ǀ56
2020 Jean-Marc Brocard Chablis FR 18ǀ63
2020 Le Crema Chardonnay 13|60
2020 Markus Huber Gruner Veltliner AU 16ǀ56
 2021 Leitz Dragonstone Riesling 11 |54

2020 Anheuser Schlossbockelheimer Riesling, GR 10 | 40
 **Red Wine**

 2018 Bernadino Nebbiolo D’Alba IT 14|52

 2019 Bibbiano Chianti Classico, Sangiovase, Tuscany 16 | 58
 2020 Decoy Cabernet, CA 375ml or bottle -- |24 | 56
2016 Chateau Blaignan Merlot Bordeaux FR 12 | 56
 2020 Chop Shop, Cabernet, Napa 13 | 48

 2019 Annabella Cabernet Sauvignon CA 15 | 48

 2017 El Coto Tampranillo, Rioja, CA 12ǀ40

 2017 Bergamota - Dao DOC, Portugal Red | 55

 2019 Catena Malbec, Argentina 12 |45



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**Signature Cocktails 15
Moonlight Martini**Empress Gin, Saint Germaine, grapefruit juice, prosecco, lemon twist

**Motif #1 Spritz**Aperol, Sparkling Wine/Prosecco, orange twist

 **French 75**

Knockabout Gin with sparkling wine and lemon juice

**Hot & Dirty Martini**

Jalapeno infused Tito’s vodka with jalapeno stuffed olives.

**Rita on The Atlantic Path**

Top Shelf Tequila with Elderflower liqueur and fresh lime

**Craft and Imported Beers 8**Rockport Brewery Rockport, MA
*Whales Cove White Ale | Jetty Juice IPA | Twin Lights Double IPA
Hatchet Session IPA | Double Hatchet | McAtear Stout*

Ipswich Flagship Ale, Ipswich | Heineken, Netherlands

Hoegaarden, Belgium

**Other Great Beverages**

Chimay Cinq Cents, Belgium **11**

Bud, Coors Light

Far from the Tree NOVA Hard Cider, Salem 7



**Bistro Menu**20% gratuity added for room charge – Signature Required

 **Marinated Mediterranean Olives 7**

**Our Chips and Caramelized Onion Dip 10**

 **Baked Brie 12**

*Roasted Figs, Pecans with pieces of baguette*  **Pigeon Cove Clam Chowder 12**

*Creamy creation made here, served traditionally with oyster crackers.*

***Soup of the Day 10***

 **Jumbo Shrimp Cocktail 14**

*Three jumbo shrimp served with house made cocktail sauce.* **Mezza Platter 15**

*Roasted pita bread, crudité, house made hummus and tzatziki dips.*

 **Lobster Sliders 29**

*Freshly shucked lobster, lightly tossed with mayonnaise on two small rolls.*

**Please Inform your server of any known allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**



**Bistro Menu**

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**Chilled Summer Plates**

Add-On: Grilled Chicken 9 | Shrimp 12 | Fresh Lobster Salad 23

**Greek Salad 15**

*Baby heirloom tomatoes, hot house cucumbers, peppers, red onion, olives, Feta cheese and our special dressing*

**Emerson Tuxedo Caesar Salad 16**

*Half a heart, herbed croutons, parmesan, and traditional dressing*

**Provencal Platter 18**

*Zucchini, summer squash, eggplant, artichoke, and onion*

**Mis En Cocottes**

*Traditional French casseroles, served with duchess potatoes and mixed greens.*

***Beef Bourguignon 22*** *Classically served marinated with a red wine sauce with mushrooms*

***Fruits de Mer Gratiné 28****Shrimp and locally caught scallops and lobster*

**Desserts**House Key Lime Pie 9 | Chocolate Mousse Parfait 9 | Tiramisu 10 | Mixed Berry or Lemon Sorbet 9

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