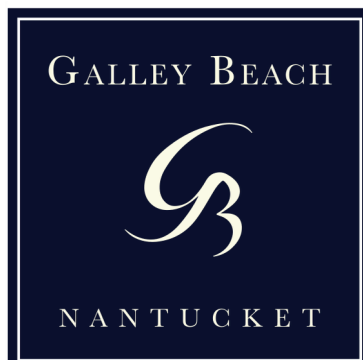


vive ut vivas



Galley Beach would like to express our gratitude to all of the exceptional farmers, growers, producers & suppliers we have the opportunity to work with on a daily basis. Because of them and their dedication to quality, we are able to bring you exceptional culinary delights and libations, thank you!

Smoking/vaping and talking on the cell phone is not permitted on the premises, please go out to the parking lot if you need to use one.



## Welcome to Galley Beach

We ask that all photos be taken while seated or down near the waters edge to keep from disturbing other guests.



for the table  
lobster deviled eggs. \$12 - add caviar. \$20

new england clam chowder.  
yukon golds. applewood smoked bacon.

classic caesar salad.  
creamy garlic dressing. parmesan croutons. white anchovies.

spring vegetable tasting.  
seasonal & local vegetables in various forms.

bigeye tuna crudo.  
cucumber. sesame. avocado. ponzu sauce. nori-rice cracker. +5

lobster spring roll.  
pickled beans. togarashi-soy dipping sauce. +7

jumbo lump crab cake.  
tomato, cucumber & mint salad. champagne beurre blanc. +15

veal tartare.  
aioli. capers. mustard. parsley. shallot. shrimp cracker.

chilled foie gras.  
polenta crisps. pickled goji berries. +10

pernod-scented escargots.  
melted leeks. tomato & garlic cream. pastry shell.

----- daily bread \$5 -----

seared sea scallops.  
roasted beets. fennel. cauliflower purée.

pan-roasted halibut.  
tomatoes. potatoes. pearl onions. castelvetro olive. saffron fumé. +10

faroe island salmon.  
smoked fingerlings. brussels sprouts. leek ash tahini.

miso butter-poached local lobster.  
fried rice. shiitake. soy beans. shiso. bonito. +23

housemade semolina pasta. preparation changes daily.

pork short ribs.  
bacon-cheddar-rosemary polenta. braised greens. banyuls gastrique.

black angus filet mignon.  
potato gratin. seasonal vegetable. black truffle-port wine reduction. +12

grilled veal chop.  
warm wild rice salad. watercress. wild mushroom-brandy sauce +19

### \$89 two course menu

**23% service charge is added to all checks. 3% goes directly to the kitchen.**

**BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**

STATE OF MASSACHUSETTS WARNING: CONSUMING RAW OR UNDERCOOKED ITEMS SUCH AS MEATS, FISH, EGGS AND SHELLFISH CAN POSE A HEALTH RISK. ESPECIALLY TO YOUNG CHILDREN, PREGNANT WOMEN, OLDER ADULTS AND THOSE WITH COMPROMISED IMMUNE SYSTEMS