

LUNCH

JANUARY 9th, 2012

Iced Oysters on the Half-Shell Salt Pond (RI) 2.75 Caraquet (NB) 3.00 Thatch Island (MA) 2.65

Raw Fluke with Bacon, Apples and Lime \$13

Hamachi Sashimi with Sesame-Seaweed Salad \$14

Nantucket Bay Scallop Cocktail with Ginger and Blood Orange Juice \$14

Grilled Sardines with Frisée aux Lardons \$13

Grilled Gulf Shrimp with Fennel and Radish \$15

Cod Throats Meunière \$15

Pumpkin-Crab Soup \$14

Torchon of Foie Gras with Quince Paste and Grilled Brioche \$17

Orange Ricotta with Beets and Grilled Bread \$14

Onion Rings with Grilled Onion Dip \$12

Grilled Clam Pizza \$17

APPETIZERS

Coddled Egg with Peekytoe Crab, Bacon and Leeks \$14

Slow-Poached Egg with Paddlefish Caviar, Celery Leaf Salad and Bottarga \$15

Soft Scrambled Eggs with Hen of the Woods Mushrooms and Grilled Bread \$12

Nova Scotia Lobster Omelet \$18

Tuna Tartare with Fried Quail Egg and Crispy Shallots \$16

EGGS

Spicy Greens, Radishes and Lime Vinaigrette \$13

Escarole, Endive and Radicchio with Marcona Almonds \$13

Shaved Turnips, Fennel and Grana Padano with Black Pepper Vinaigrette \$12

Grilled Calamari with Frisee and Preserved Lemons \$14

SALADS

Grilled Sea Bream with Salsa Verde, Cabbage and Bacon \$23

Seared Diver Scallops with Cauliflower \$26

Grilled Seafood Sausage with Frites and Mustard Mayonnaise \$18

Grilled Flank Steak au Poivre with Escarole and Onions \$24

Roasted Mushrooms and Kale "Risoato" \$19

Bacon-Shrimp Burger with Spice-Dusted Fries \$18

Chicken Burger with Pickled Cucumbers and Slaw \$17

"BPC" Melt – Bacon, Pear and Cheddar Toast with Arugula Salad \$16

ENTREES

Whole Black Sea Bass \$32

Norwegian Steelhead Salmon \$26

Nova Scotia Lobster \$34

28 Day Aged Strip Steak \$36

Heritage Berkshire Pork Chop \$28

GRILLS

Grills served with Charcoal Grilled Shishito Peppers and Cippolini Onions

Grilled Potatoes \$6

Spice-Dusted Fries \$7

Charcoal Grilled Shishito Peppers and Cippolini Onions \$9

Griddled Ginger Spinach \$8

Hashed Brussels Sprouts and Lentils \$8

Mess of Braised Winter Greens \$8

VEGETABLES

CHEF FLOYD CARDOZ

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