

FIRST COURSE

- NEW ENGLAND CLAM CHOWDER  8.
Sweet and tender littleneck clams, Applewood smoked bacon, baby red potatoes & sweet onion
- SOUP DU JOUR 8.
- SAUTEED SHRIMP **GF**  12.
Avocado, arugula, chive batons and tear drop tomato
- NEW ENGLAND CRAB CAKE  12.
Pan seared crab cake, Old bay tartar sauce, and Japanese slaw with grilled lemon
- FENNEL SALAD **GF**  11.
Shaved fennel, orange segments, red onion, pickled radish, and shredded carrots with orange tarragon vinaigrette
- ARUGULA SALAD **GF**  11.
Grilled eggplant, feta cheese, mint, and pomegranate seeds with olive oil and vinegar
- SHRIMP SALAD **GF**  13.
Baby greens, cold grilled shrimp, avocado, roasted red pepper, cucumber, and roasted shallots with cilantro-lemon vinaigrette
- CAESAR SALAD 10.
Romaine hearts, shaved parmesan cheese, lemon zest, focaccia, buttermilk caesar dressing

SALAD SIDES




- Grilled Chicken Breast 5.
Jumbo Lump Crab Meat 7.
Poached Jumbo Shrimp 6.
Grilled Steak 9.



-Denotes locally sourced ingredients from local farmers & purveyors The Westin Boston Waterfront is committed to sustainability and doing the right thing for the environment, our guests and the community in which we operate. We have created an integrated and holistic approach that carries on throughout the hotel and our menu. We strive to enhance your well-being and hope you enjoy the use of our fresh locally grown ingredients, which are featured on our menu. Proud to support Wilson Farm, Harvest Hill, Ward's Berry Farm, Capri Westfield Farm, Lioni, Koppert Cress Farm, Lavalley Bakery, and Spring Brook Farm.



SECOND COURSE

- STEAK FRITES*  18.
Skirt steak, red wine compound butter, herb seasoned fries, green goddess aioli
- FRA DIAVOLO PASTA  22.
Scallops, shrimp, and mussels topped with parmesan cheese and fresh basil
- FISH AND CHIPS  19.
"George's bank" Cod, Harpoon tempura, french fries, slaw, old bay tartar sauce
- FISH TACOS 15.
Panko crusted Mahi Mahi, house made slaw, and jalapeno tartar sauce served on soft flour tortillas

SIDES

- HERB SEASONED FRIES 7.
SWEET POTATO FRIES **GF** 7.
HOUSEMADE POTATO CHIPS **GF** 7.

WESTIN FRESH BY THE JUICERY

Westin Fresh by The Juicery offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery.

- WATERMELON, BASIL JUICE 7.
CARROT, GINGER, ORANGE, MANGO JUICE 7.
BANANA, DATES, CINNAMON, ALMOND MILK
SMOOTHIE 8.
MANGO, BLUEBERRY, AVOCADO SMOOTHIE 8.

GF- We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

SECOND COURSE

Served with your choice of herb seasoned fries, seasonal fruit or side salad

- NEW ENGLAND LOBSTER ROLL  24.
Butter poached lobster, roasted garlic and cipollini, tarragon mayonnaise served on a brioche roll
- CALIFORNIA BURGER  16.
Turkey burger topped with roasted red peppers, avocado, and bibb lettuce with a sundried tomato aioli
- THE 425 BURGER*  16.
8 oz Angus burger, bibb lettuce, tomato, caramelized onion, and mozzarella cheese with a red pepper aioli
- SLOW ROASTED LAMB LEG 18.
Sliced on a fresh baguette with harissa sauce, fennel salad, saffron aioli, and a lamb jus
- TUSCAN PANINI  15.
Grilled eggplant, roasted red peppers, portabella mushroom, arugula, mozzarella cheese, pesto on baguette

SWEET ENDINGS

- FRESH SEASONAL FRUIT TART
With vanilla pastry cream 9.
- SORBET OF THE WEEK **GF**  7.
- BLACK FOREST CHEESECAKE 9.

Automatic 18% gratuity on parties of 6 or more

*Consuming raw or undercooked meat, fish, seafood and/or eggs can increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy