



MANISSES
Restaurant & Bar
DINNER



STARTERS

Crab Cakes

Fresh Lump Crab, House Remoulade 25

Steak Tartare * GF

Hand-cut Tenderloin, Classic French Seasoning,
Chives, Toasted Brioche 26

French Sailor Mussels * GF

PEI Steamed Mussels, White Wine, Creamy
Shallot Broth, Fresh Herbs, Toasted Baguette 24

Seared Sea Scallops * GF

Wild Caught Scallops, Honey Butter, Sea Salt,
Red Chili Flakes, Potato Puree 24

Manisses Mini Burgers *

Sunset Farms Beef, Red Wine Shallot Butter,
Brioche Bun 23

Artisanal Cheese Plate GF

Chef's Selection of Gourmet Cheeses, Seasonal
Jam, Roasted Nuts, Dried Fruits, Grape,
Crackers 26

Bread Basket 7

SOUPS

Soup Du Jour

Our Special Daily Soup MP

New England Clam Chowder

Clams, Potatoes, Bacon, Creamy Broth 14

SALADS

Garden Salad GF

Mixed Greens, Cucumber, Heirloom Tomatoes,
Red Onion, Feta, Vinaigrette 15

Classic Caesar

Homemade Caesar Dressing, Parmigiano-
Reggiano, Herb Croutons 17

Crispy Goat Cheese & Arugula Salad

Baby Arugula, Apples, Cranberries, Pecans,
Honey Mustard Vinaigrette 19

-ADD-

Chicken 12 | Salmon 22 | Shrimp 19

RAW BAR

Local Oysters on the Half Shell * GF

Mignonette, Cocktail Sauce, Horseradish
4.50 each (6 min) | 27 half dozen | 54 dozen,
Add Caviar 5 per oyster

Shrimp Cocktail *

4 Jumbo Shrimp, Cocktails Sauce, Lemon 21

Tuna Nikkei Ceviche *

Crisp Romaine, Avocado Mousse, Cucumber,
Jalapeño, Green Apple, Citrus, Aji Amarillo 23

SEA HARVEST

Local Catch * GF

Lemon Caper Sauce, Roasted Fingerling
Potatoes, Green Beans 45

Miso Glazed Atlantic Salmon*

Miso Glaze, Zesty Jasmine Rice, Grilled
Broccolini, Fresh Herbs 43

Seafood Saffron Risotto GF

Creamy Arborio Rice, Shrimp, Mussels, Local
Cod, Sun-Dried Tomatoes, Saffron 44

Lobster Thermidor *

Lobster & Crab Meat, Cognac Cream Sauce,
Parmesan, Mashed Potatoes, Green Beans MP

FIELD HARVEST

Short Rib Bourguignon GF

Red wine-braised Short rib, Potato Purée,
Sautéed Mushrooms, Veal jus 46

Steak Au Poivre *GF

12oz Black Angus NY Strip, Sauce Au Poivre,
Roasted Fingerling Potatoes, Green Beans 55

Rigatoni Bolognese

Local Farm-Raised Beef, House Italian Sausage,
Slow-Simmered Tomato Ragù, Fresh Ricotta 33

Crispy Chicken Cutlet

Golden Crispy Chicken Cutlet, Arugula, Cherry
Tomatoes, Parmesan, Creamy Dill Sauce 34

Sunset Burger *

Sunset Farm Beef, Cheddar, Bacon, Tomato,
Caramelized Onions, Special Sauce, Fries* 28

ADD OUR SIGNATURE LOBSTER MASHED POTATOES
TO ANY ENTRÉE 25

SIDES

Seasonal Vegetables 12 | Mashed Potatoes 9 | Truffle Fries 12 | Jasmine Rice 8

*Raw or undercooked meats, seafood, shellfish, or eggs may pose an increased risk of foodborne illness, especially for individuals with certain health conditions.
Please notify your server of any food allergies or dietary restrictions before placing your order. Cross-contact with allergens may occur during preparation.