

Autumn Restaurant Week Menu

Monday September, 28th through Tuesday, October 4th.

A 24% service charge is automatically added to all checks. 3% goes directly to the kitchen.

\$68pp 2 course menu.



for the table:
lobster deviled eggs. \$12 - add caviar. \$20
daily bread \$5

daily seafood crudo.
stone fruit. white balsamic. okonomiyaki sauce. washashore farms shiso. +5

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

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

nantucket oyster stew.
marsala. fennel. celery. focaccia.

pernod-scented escargot.
melted leeks. parsley butter. puff pastry basket.

fall "caesar".
kale & squash. creamy garlic dressing. pine nuts. 24-month parmesan. anchovy.

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

blue corn pancake.
smoked pork. pea shoots. guajillo sabayon.

seared sea scallops.
cannellini beans. chorizo. castelvetrano olives. saffron velouté.

faroe island salmon.
sushi rice cake. king oyster mushrooms. wasabi-butter sauce.

housemade semolina pasta. preparation changes daily.

colorado lamb "duo".
chops. braised neck. autumn squash. spiced lamb jus.

black angus filet mignon.
seasonal vegetable. potato gratin. green peppercorn sauce. +10

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

atlantic halibut.
roasted cabbage. matchstick potatoes. brown butter hollandaise. +10

local lobster.
ricotta gnocchi. bok choy. mushrooms. red curry emulsion. +23

EXECUTIVE CHEF
W. SCOTT OSIF

PROPRIETOR
DAVID SILVA

PROPRIETOR
GEOFFREY SILVA

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. ESPE-
CIALLY TO YOUNG CHILDREN, PREGNANT WOMAN, OLDER ADULTS AND THOSE WITH COMPROMISED IMMUNE SYSTEMS.

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.

