

DINNER

STARTERS

- CREAMY CLAM CHOWDER 12
- DAILY SOUP 10
- POTATO CHIPS (VT) 10
Creamy Balsamic onion dip
- CHICKEN WINGS 16
Smokey Buffalo or Passionfruit Chili
- GRILLED OCTOPUS 18
Citrus, romesco, toasted almonds
- BLISTERED SHISHITO PEPPERS 14
Tomato tahini dip
- FURIKAKE SWEET POTATO FRIES 14
Miso mayo dip
- BEET HUMMUS (VG) 12
Everything cucumbers, pickled carrots, pita
- TACOS (3) 15
Black bean puree, fruit salsa
Choose one:
-Duck Carnitas, red pepper drizzle
-Chicken Adobo, crema
- HOUSE-MADE LABNEH 12
WASA crisps, salmon roe, pistachio, mint
- CRISPY EDAMAME DUMPLINGS (VG) 15
Spicy coconut dipping sauce
- CHICKEN TENDERS 16
Maple mustard dipping sauce
- QUESADILLA 15
Pepperjack, cheddar, green onion, cilantro
Choose: Chicken, BBQ Pork, or Cheese
- DAILY CHARCUTERIE PLATE 20
- DAILY CHEESE PLATE (VT) 20
- MEAT & CHEESE COMBO 22
- MARGHERITA FLATBREAD (VT) 15
- CHEF'S DAILY FLATBREAD 15

SIDES

- French fries

Onion Rings

Garden Salad

Caesar Salad

Baby Spinach Salad
- Clam Chowder

Daily Soup

House-made Potato Chips

Fresh Fruit

Note:
Consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

Applicable state sales tax will be added to all orders.

Boston Marriott Cambridge 50 Broadway Cambridge, Massachusetts, 02142
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SALAD

- Baby Spinach Berry Salad(GF/VT) 7/12
Goat cheese, candied walnuts, poppy balsamic
- CAESAR SALAD 7/12
White anchovies
- GARDEN SALAD 7/12
Creamy hemp dressing
 - Add Lobster (GF) 12
 - Add seared salmon (GF) 9
 - Add grilled chicken (GF) 6

ENTREES

- WOOD ROASTED BBQ HALF CHICKEN 28
Cherry glaze, mac & cheese, braised greens
- GRILLED PRIME BEEF PICANHA (GF) 32
Mashed potatoes, grilled pears, local blue cheese, arugula salad
- BOURBON MAPLE GLAZED SALMON (GF) 28
Brown rice & quinoa blend, apple fennel slaw
- EXOTIC MUSHROOM PASTA (VT) 23
Fresh pasta, roasted tomato, parmesan cheese herbs, garlic, wine, butter
- HARD CIDER BATTERED FISH & CHIPS 24
Horseradish slaw and lemon aioli
- GRILLED CHICKEN CAPRESE SANDWICH 18
Vine-ripened tomato, fresh mozzarella, arugula, pesto, ciabatta roll
- LOBSTER MAC AND CHEESE 28
Fresh local lobster meat, creamy three cheese pasta, lemon herb crumb
- KENDALL SQUARE BURGER 18
Prime dry-aged beef, braised pork belly, cheddar, pickle, BBQ sauce, mayo
- ROASTED POBLANO & BLACK BEAN BURGER (VG) 18
Creamy cashew sauce, fresh salsa, avocado
- NEW ENGLAND LOBSTER ROLL 32
Fresh local lobster meat, seasoned mayo, in a toasted brioche bun
- BBQ PORK SANDWICH 18
Dry rubbed, slow smoked, BBQ glaze, with a house quick pickle

(GF) – Gluten Free (VT) – Vegetarian (VG) - Vegan