

DINNER

STARTERS

CREAMY CLAM CHOWDER 12

DAILY SOUP 10

POTATO CHIPS & DIP (VT) 10
Creamy balsamic onion dip

CHICKEN WINGS 18
Smokey buffalo or bourbon peach

GRILLED OCTOPUS (GF) 20
Citrus, romesco, toasted almonds

BLISTERED SHISHITO PEPPERS (VG) 14
Creamy herb dip, plant-based parmesan

COCONUT SHRIMP 18
Creamy pineapple glaze

EDAMAME HUMMUS (VG) 12
Wonton crisp, vegetable crudité

TOSTADAS 17
Choice of:
- Shrimp ceviche, sweet potato puree, cucumber, mint, crema
- Chicken tinga, refried beans, habanero onions, cotija, cilantro

SMOKED BLUEFISH PATE 14
Focaccia crostini, agrumato oil, celery leaf

CRISPY EDAMAME DUMPLINGS (VG) 16
Sesame soy ginger dipping sauce

CHICKEN TENDERS 18
Chipotle Ranch Dip

WARM CHEESY CHARRED CORN DIP 14
Tortilla chips

DAILY CHARCUTERIE PLATE 24

DAILY CHEESE PLATE (VT) 24
Arugula goat cheese

MEAT & CHEESE COMBO 28

MARGHERITA FLATBREAD (VT) 15

CHEF'S DAILY FLATBREAD 15

"EVERYTHING" SOURDOUGH PRETZEL 13
Honey mustard

SIDES

French fries	Clam Chowder
Onion Rings	Daily Soup
Garden Salad	House-made Potato Chips
Caesar Salad	Fresh Fruit
Baby Spinach Salad	

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, SA, 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 pear, 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