

HAWKSMOOR



OYSTERS



Oysters on the half shell*
seasonal East Coast variety
12 / 24 / 48

Scotch bonnet oysters*
Scotch bonnet mignonette
14 / 28 / 56

Vietnamese oysters*
ginger, chili, soy, crispy shallots
14 / 28 / 56

Bone marrow oysters*
roasted over charcoal
18 / 36 / 72

CHILLED SEAFOOD

Gulf shrimp cocktail 29
chili crunch cocktail sauce

Steelhead carpaccio* 26
citrus, ginger, chili, cilantro

New Bedford crab on toast 32
cucumber salad

STARTERS & SALADS

Hawksmoor smoked salmon 24
Guinness bread, herbed cream cheese
Charcoal-roasted scallops 24
white port & garlic
Lobster crumpet 41
drawn Vermont butter, tarragon

Steak tartare* 25
crispy beef fat hash browns
Berkshire pork belly 25
Carolina spices, vinegar slaw
Potted beef & bacon 22
Yorkshire puddings, onion gravy

Ash-baked beets 19
pickled fennel, horseradish, hazelnuts
Mushroom crostini 18
whipped Rhode Island ricotta, tarragon
Lincolnshire Caesar 19
Lincolnshire Poacher, Cantabrian anchovies

CHARCOAL-GRILLED STEAKS*

The key to great steak is happy cattle and passionate farmers and ranchers.
Grilled with Maldon sea salt over red and white oak charcoal, handcrafted in Virginia.
All served with charcoal-roasted bone marrow.

CHÂTEL FARMS, GEORGIA

BLACK ANGUS

Strip 10oz 55
Ribeye 14oz/18oz 70/85
Dry-aged porterhouse 6.5/oz
Dry-aged rib chop 7/oz

AKAUSHI WAGYU

Strip 10oz 90

1855 CHATEAUBRIAND

The most luxurious sharing cut, born in
London in 1822. Black Angus.
6.5/oz

DRY-AGED LONG-BONE RIB CHOP

As served at Dolly's of London, world's
first steakhouse. Châtel Farms Black Angus.
6.5/oz

1855 BLACK ANGUS, GREAT PLAINS

Filet 8oz/12oz 69/98

GRASS RUN FARMS, UPPER MIDWEST

100% grass-fed filet 8oz 75

ALTAIR WAGYU, TASMANIA

100% grass-fed strip 12oz 115

ELEVATE YOUR STEAK

NORTH COUNTRY MAPLE BACON 12 • TWO FRIED EGGS* 8 • HALF MAINE LOBSTER 3.5/oz
SAUCES 6.5 : STILTON HOLLANDAISE • BÉARNAISE • PEPPERCORN • BONE MARROW GRAVY

MAINS

Roasted dover sole 95
brown butter, capers, lemon, shallots
Lobster frites 45/90
thermidor butter

Roasted hake 48
vinegar peppers & basil
Charcoal chicken Ana Mari 36
roast garlic, shmaltz croutons

Salisbury steak 46
Boyden Farm top sirloin, shoestring fries
Salt-baked celery root 28
Maitake, Fiore Sardo, farro

SIDES

Crispy beef fat hash browns 14
malt vinegar mayo
Beef fat fries 10
sea salt & malt vinegar
Mashed potatoes 14
Madeira gravy
Tunworth mash 16
molten Tunworth cheese

New potatoes 12
thermidor butter
Macaroni & cheese 15
Vermont cheeses
Creamed spinach 14
rosemary, cayenne, nutmeg
Sauteed spinach 15
lemon & garlic

Boursin mushrooms 15
garlic, chives, parsley
Lincolnshire Caesar 17
Lincolnshire Poacher, Cantabrian anchovies
Boston lettuce salad 10
fresh herbs, mustard vinaigrette
Hi-Rise sourdough 7
Vermont creamery butter

GREAT BRITISH SUNDAY ROAST

Roast beef with all the trimmings and lashings of gravy.
Avaliable on Sundays



Before placing your order, please inform your server if a person in your party has a food allergy. Please scan for allergen & dietary information.

* These items are served raw, undercooked cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We cannot guarantee the absence of nuts or other allergens, cheeses may be unpasteurised. Please advise staff if you have any dietary requirements.



The Codfidential

ARE YOU FLUENT IN FISH & CHIPS?

No self-respecting fish & chips comes without company – mushy peas, a wally, and a supporting cast of chip shop classics. Not sure what a wally is? Consider this your handy guide to the delicacies found within a proper British chippy.

BABY'S HEAD A chip shop Steak & Kidney Pudding. Along with **PIZZA CRUNCH** (battered pizza slice), **BATTERED HAGGIS** (sheep's offal and oats, delicious with curry sauce) and **SMACK BARM PEA WET** (deep-fried potato cake *smack* in a bread roll *barm* doused in mushy pea liquor *pea wet*), it's one of many regional quirks served at local chippies.

CHIPPY / CHIPPER / CHIP SHOP / FISH & CHIP SHOP

What you call your local fish & chip shop tends to depend on the part of the UK you're from.

CHIPS This is #1 if you're going to make it in a British chippy – we mean something different when we say chips – fatter than the French Fry and very different to American chips (which in Britain are called crisps). We hand cut ours and triple cook them for a fluffy interior with maximum crunch.

CHIP BUTTY / BARM / BAP / BUN / COB / ROLL / SARNIE

Classic carb-on-carb. A mound of chips within a heavily buttered bread roll or slices of cheap white bread.

CHIPPY TEA / FISH SUPPER

A family dinner of everyone's favorite orders from the local chippy. Usually a Friday or Saturday night treat.

CURRY SAUCE A mild curry sauce that only appears alongside Fish & Chips. Perfect for chip dipping.

FISH Usually Cod, Haddock or Plaice, but we prefer beautifully flaky Hake. We lightly cure delicate filets before dipping in a light batter (chip shop meets tempura) within which the fish effectively steams.

MUSHY PEAS Rarely seen outside of a chippy, these are dried marrowfat peas slow-cooked to a comfortingly mushy consistency. The first chip shop was a converted pea soup and pig's trotter hut. Peas stayed, trotters did not.



NEWSPAPER "TODAY'S NEWS IS TOMORROW'S FISH AND CHIP PAPER". Before health and safety concerns, fish and chips used to come wrapped in sheets of newspaper.

PICKLED EGGS & PICKLED ONIONS No chippy worth its salt would be without huge glass jars of eggs and onions bobbing in dark malt vinegar on the counter.

SALT'N'VINEGAR Amongst every Briton's favorite flavor combinations, and an essential on Fish & Chips. The vinegar has to be malt, the beer-ish cousin of wine vinegar.

SAVELOY British version of the Frankfurter that was originally made with pig's brains. Usually an alarming shade of lipstick red, they only appear in Fish & Chip Shops where they can be served boiled or battered. Gave rise to an old Cockney greeting – 'OI! OI! SAVELOY!' – that became a surprise chant at 1990s Acid House raves.

SCRAPS / BITS / SCRUMPS / GRIBBLES Bits of batter that fall off fish as it fries. Traditionally given to kids for free, many now add to their order for maximum crunch factor. We squirt extra batter on to our frying fish for a similar effect.

TARTARE SAUCE Our version is a little more refined than the local chippy's plastic sauce packets, but still true to its roots.

WALLY Huge, sweet, pickled gherkins (dill pickles). The name originated in London's East End as a corruption of the word 'olive'. Also British slang for someone who is a bit of an idiot, usually used in an endearing way for someone you like or love.

Nice Bit Of Crumpet

Hawksmoor was born in London, and no matter how far we roam, a seam of Britishness runs through everything we do.

SUNDAY ROAST

There’s the weekly institution that is Sunday Roast, which has been forging friendships and family bonds for centuries — all over roast beef, Yorkshire puddings, and way too much gravy.

FISH & CHIPS

Then fish and chips, a staple back home that Boston has long taken to its

heart. Ours comes complete with chip shop curry sauce, a 1970s oddity that’s become a national treasure, and

A WALLY

- a giant chip shop pickle that’s also British slang for someone who is a bit of an idiot, usually used in an endearing way for someone you like or love.

YOU MIGHT SPOT some cheeses with odd-sounding names, like **OGLESHIELD** (a funky melter, perfect on a burger) and Lincolnshire Poacher (Britain’s answer to a well-aged Parmesan, made a few miles from Boston, Lincolnshire).

While on the drinks list, there are much posher-sounding **DUKES MARTINIS** — as made famous by the grand old St James’s hotel of the same name.

Then there’s

PUDDING

— one of the most confusing words in the English language. We’ve got

YORKSHIRE PUDDINGS waiting to be drowned in gravy, & **STICKY TOFFEE PUDDING** topped with Devon clotted cream ice cream.

Back home it can also mean pig’s-blood-filled black pudding and its paler offal-stuffed white pudding cousin. And **STEAK AND KIDNEY PUDDING** in its suet crust — known, in the blunter chip shops of the north, as a Baby’s Head. **PUDDING IS ALSO JUST ANOTHER WORD FOR DESSERT.** And it’s even what a Brit of a certain vintage and region might call the person they LOVE most. Confusingly tender, considering all that blood and kidney.

CRUMPET,
MEANWHILE, IS SIMPLER
AND SOMEHOW RUDER.

Griddled, spongy, full of holes for the butter to pool in — a fixture of the British breakfast table since the Victorians.

BUT SAY SOMEONE’S
“A NICE BIT
OF CRUMPET,”
AND YOU’RE NOT TALKING
ABOUT BREAKFAST AT ALL.

It’s old-fashioned British slang for someone who is ‘quite a dish’ — the sort of line your uncle might have used in the 70s after a few too many sherries.

FOR OUR VERSION WE’VE

SWAPPED JAM FOR LOBSTER

A TRANSATLANTIC LOVE LETTER TO BOSTON’S FAVORITE ROLL.

BEEF & LIBERTY

When you think of Boston and England, perhaps you think of the Tea Party. We prefer to go back a few years and think of the Liberty Tree, when Boston's finest had a taste for English rabble-rouser, John Wilkes. In April 1763, Wilkes published issue No. 45 of his paper *The North Briton*, accusing the king's ministers of dishonesty so brazen it had "sunk even to prostitution." The Crown had him arrested, and the number 45 became a badge of defiance scrawled on walls and doors across Britain and its colonies.

Boston's own Declaration of Independence signatories Samuel Adams and John Hancock, and other Sons of Liberty, took up the cry "Wilkes and Liberty!", drinking his health at their gatherings and naming their own protest tree — the great elm by Boston Common where effigies of unpopular officials were hung — the Liberty Tree. In a fitting nod to his famous No. 45, patriots even shipped Wilkes 45 hogsheads of tobacco in solidarity, and he wrote back his thanks to those that saw their own fight for liberty in his.

Wilkes belonged to the Sublime Society of Beefsteaks, a raucous London dining club of actors, artists, and agitators who met weekly to consume vast quantities of beefsteak and booze. Just punch, port or porter. No fancy French wines allowed. All beneath a motto as blunt as their appetites: "Beef & Liberty." For men like Wilkes, the two were never far apart — a good meal and freedom from oppression were both things worth fighting for.

We think those two ideas, Beef & Liberty, unite our great countries, and 45 and the Liberty Tree unite London and Boston. So raise a glass — and a fork. Two centuries on, the toast still holds: Beef and Liberty.



FRIENDSHIP & FELLOWSHIP FROM LONDON TO BOSTON
JOHN WILKES, 1763



SKY BAR TRIBUTES

In 1938, a real life Willy Wonka factory just down the road — the New England Confectionery Company, the reason you're sitting in Necco Street — invented the Sky Bar. A confectionery masterpiece: one bar, four hidden centres of vanilla, fudge, peanut, and caramel. A box of chocolates engineered into a single candy bar. You never knew which was which until you bit in.

In tribute, we've made our own version, based on the same four flavours. Four chocolates, all identical on the outside, all different within.



As with the original, we won't tell you which is which. As Forrest Gump's mamma said – you never know what you're gonna get.

WHICH IS YOUR FAVORITE?

The OG very nearly didn't make it. NECCO went bankrupt in 2018 and the Sky Bar almost went with it, until a Scottish-born grandmother, Louise Mawhinney, placed the winning bid at the bankruptcy auction, outbidding no one, because nobody else showed up. You can now watch them roll off the line at her general store in Sudbury, Massachusetts — Willy Wonka would definitely approve.

AMERICAN HERDSMEN HAVE LONG HAD A WAY WITH WORDS.
All of the below are cows, bulls, heifers and steers from 150 odd years ago – the kind of animals Zachariah Porter would have known well from his hotel by the old cattle yards, some say the birthplace of the porterhouse steak. We’ve honoured two of these fine beasts in our private dining rooms: our 40-seater **DUCHESS OF BOSTON** – a grand shorthorn cow – and 16-seater **LOBSTER** – a champion shorthorn bull. (Just ask if you’d like to take a look.)
WE THINK THIS CATTLE POETRY SHOULD LIVE ON. FORGET-ME-NOT.

F O R G E T - M E - N O T
W I G G L E R & G I G G L E R
Jumbo of Chicago
B L A C K B I R D O F B O B
COCK OF THE WALK
D O L L Y D I M P L E ' S M A Y K I N G
WILD EYES OF MEMPHIS
Q U E E N O F M I A M I
L O B S T E R
Minnie of Dong
Miss Burgess of Bee Mac
PLAYMAN OF SUNBEAM
Wiggles, Wriggles & Giggles
L A D Y F R A G R A N T
DUCHESS OF BOSTON

BEEF

+ SALT

+ HEAT

01 BEEF

The real magic happens out in the fields, because the secret to great tasting steak is happy cattle. Over the last ten years we've criss-crossed the country hunting down farmers and ranchers who believe, like us, in a stress-free life out on pasture as much as possible: cattle getting most of their nutrients from grass and forage, with the space to roam and play.

.....

We're proud to showcase some of the best American producers out there. Georgia's Chatel Farms give us proper pasture-raised beef - no rushing it, no shortcuts. Grass Run Farms are 100% grass-fed and grass-finished, building flavour and healthy Omega-3s along the way. 1855 Black Angus represents the best of classic American grain-finished beef. And for the days you want to go properly big, Altair Wagyu (Cradle Coast, Tasmania) have pulled off a masterstroke - Wagyu genetics raised exclusively on grass, only possible thanks to Tasmania's pristine pasture.

02 SALT

Maldon, Essex, England. Salt's been made on this coast for close to 1,000 years, though the Osborne family only started up in 1882, and still run it four generations on. Hand-harvested at new and full moon, and very slowly evaporated, which is what gives Maldon its famous pyramid flakes - crystals that shatter with a crunch instead of dissolving away. Good enough to hold a Royal Warrant as official salt supplier to the Royal Family. And, after trying dozens of others, we think it's the perfect choice for building a delicious maillard crust on a charcoal-grilled steak.

03 HEAT

Most places cook under gas broilers - convection, really. Gas heats air, air heats beef. Charcoal cooks with radiant heat: direct, fierce, and much harder to control, which is exactly why it's better. We use red and white oak charcoal, hand-crafted in Virginia, because it burns hotter and cleaner than most things you could throw on a fire. Our team on the grill turn each steak every ten seconds or so, building a deep mahogany crust layer by layer. Then it rests. Skip that step and all those juices end up on the board instead of in the steak.

All steaks are served with bone marrow - roasted until soft enough to spread, unlocking a savoury richness no sauce could ever bottle.

———— **OUR NOT-SO-SECRET INGREDIENTS?** ————

GOOD FARMING, GOOD SALT, AND FIERCE HEAT FROM LIVE FIRE.

TO PRIME

Surely, we all know ... when it comes to steak, Prime is the best. IT'S IN THE NAME, RIGHT?

And if we research a little harder we'll also learn that in order to receive that hallowed grade, the beef needs to be heavily marbled and, as any beef geek* can tell you, the more marbling the better, because fat = flavor.

Fat is flavour, Prime is best. Job done. No more to see here.

Or is there? After blind-tasting thousands of steaks, we don't think so (and who are we ... well except for a place that's been ranked #1 steak restaurant in the world ...).

And we're not alone. As far back as 1963 a group of meat scientists found no relationship between fat and flavor. In 1980 a panel of 18 top sensory evaluators at beef science mecca Texas A&M found (and we're paraphrasing here) that 'some' marbling beat 'none' and, surprisingly, 'some' also beat 'lots'.

The USDA grading system was introduced for good reason: to safeguard us from wily butchers and meatpackers, but it ended up rewarding an approach to beef production that values marbling above all else. Stick a cow in a small pen with a trough full of bovine junk food (usually corn) and it will put down lots of intra-muscular fat (marbling) and become supersize in record time. See how well that worked out for Morgan Spurlock.

Don't get us wrong, marbling is important. It's just not everything. It brings richness, mouthfeel and a certain type of tenderness, but not that elusive beefy flavor, which is part of the magic of a great steak.

There's a better way — for the animal, for local wildlife, for human health, and, crucially, to guarantee a great steak.

Most steak is bought in boxes that have been graded based on an average of 6 seconds looking at a carcass. Maybe that's the system for you; if so, no problem. We think a better way is to know the farmers, spend time in the fields, see the cattle. Find people who do things the old-fashioned way with well-bred cows living a natural life, with more time out on open pasture as nature intended.

Some of our steak might grade as Prime. Some might not. We don't grade-chase. We care about what it is, where it came from, and whether it tastes good — even when that costs more than a box with Prime on it. We don't dial up flavor by adding rubs, butters and sauces. All we add is flaked sea salt and a lick of smoke from real charcoal.

It's simple, but with beef this good we wouldn't do anything else.

OR

NOT

TO

PRIME?

THAT
is the question



* To find out more from an uber-beef-geek, who arrived at the same conclusion, **check out STEAK: One Man's Search** for the World's Tastiest Piece of Beef by Mark Schatzker.