Our Wine List

20% Service Fee added for room charges or parties of 6+

Sparkling & Rose

NV	Sommariva, Prosecco, IT	10| 40
2020	JC Calvet Crémant, Bordeaux, FR	14| 56
2024	Whispering Angel, Rose, FR	16| 64
2024	Fontsainte, Rose, FR	11| 44
NV	Veuve Clicquot 375ml	| 65
NV	N. Feuillatte Brut, Champagne, FR (187ml, 375ml)	18| 45

White Wine

2022	Frecciarossa Oltrepo Pavese Pinot Grigio, Italy	14| 52
2022	Bernier Sauvignon Blanc, FR	11| 42
2023	Juggernaut, Sauvignon Blanc Marlborough, NZ	13| 48
2022	Dry Karp Riesling Trocken, Germany	11| 42
2020	Decoy Chardonnay, Sonoma, CA	16| 60
2022	Cave de Lugny Macon Chardonnay, FR	14| 52

Red Wine

2022	Kermit Lynch, Cotes Du Rhone Syrah, FR	12| 42
2019	Cesari Justo, Corvina Merlot Blend, Veneto, IT	10| 40
2016	Chateau Blaignan Merlot Bordeaux, FR	15| 60
2020	Decoy Cabernet, Sonoma, CA	17| 68
2020	The Stag, Cabernet Sauvignon, Paso Robles, CA	13| 48
2020	Bibbiano Chianti Classico, IT	16| 58
2020	Chateau La Freynelle Cab Sauv, Bordeaux, FR	15| 60
2022	Ascheri Langhe Nebbiolo, IT	14| 52

Signature Cocktails 15

Moonlight Martini
Empress Gin, St Germaine, Grapefruit Juice, Dried Orange

Motif #1
Aperol, Sparkling Wine and Water with an Orange Slice

French 75
Gin, Sparkling Wine, Lemon Juice

Blood Orange Cosmo
Absolute Citron, Triple Sec, Blood Orange Juice

Rita on The Atlantic Path
Top Shelf Tequila with St Germaine and Fresh Lime

Emerson Old Fashioned
Bourbon, Brown Sugar Simple Syrup, Bitters, Orange Slice and Cherry

Pigeon Cove Peach
White Rum, Malibu, House Made Peach Puree, Lime, Soda

Mocktail Specials 12

Ginger Juice Fizz
Blood Orange Juice, Ginger Beer and Sparkling Water

Pineapple Sunrise
Pineapple Juice, Orange Juice and a Splash of Grenadine

Tart Cherry Tonic
Grenadine, Lemon Juice, Tonic Water, Soda

Rockport Brewery Rockport, MA 9

Light Lager | Oars Across Lager | Jetty Juice IPA | Pescato Pilsner | Twin Light IPA | Hatchet Session IPA | Double Hatchet | Cape Hedge

Other Great Beverages

Budweiser, Coors Light, Heineken 00 7
San Pellegrino Sparkling Water Small **4** | 1ltr **9**
Coke, Dt Coke, Sprite, Ginger Ale, La Croix Sparkling Water **4**

EMERSON INN
BY THE SEA

Small Plates & Starters

Marinated Mediterranean Olives GF | V **9**
with French Bread

House-Made Potato Chips GF **10**
with Caramelized Onion Dip

Jumbo Shrimp Cocktail GF **18**
with Cocktail Sauce and Lemon

Four Cheese Plate GF* **22**
with Seasonal Fresh Fruit & Mixed Nuts

Charcuterie Plate GF* **26**
Chef's choice of 4 Meats with Cornichons, Whole Grain Mustard, Gardiner Vegetables

Mezza Plate GF* **20**
with Crudité, Hummus, Feta Dip, and Pita Chips

Lobster Crostini 32
Freshly Shucked Cape Ann Lobster, Crème Fraiche, Yellow Celery

Oysters Rockefeller GF* **18**
Roasted Traditionally with Butter and Herbs

Soup & Salad

New England Clam Chowder 12

Potato and Leek Soup GF **12**
finished with Bacon and Crème Fraiche

Caprese Salad with Burrata GF **18**
with Heirloom Tomatoes + Prosciutto 8

Caesar Salad GF* **16**
with House Made Dressing and Croutons

Enhancements

Chicken 12 | Shrimp 18 | Lobster Salad 28 | French Bread 4

EMERSON INN
BY THE SEA

Entrees

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Chef's Suggested Menu 74

with Optional Wine Pairings

Traditional Beef Bourguignon GF **34**
with Dutchess Potato and Mixed Greens

Ratatouille GF | V **26**
Roasted Provencal Vegetables, with Potato Puree served with Mixed Green Salad

Gloucester Traditional Baked Haddock 32
Locally Sourced Haddock with Dutchess Potato and Mixed Greens

Thermidor Déconstruit GF **54**
Traditional Lobster Thermidor presenting 1.5lb lobster with Cognac Cream Sauce, Gruyere, and Mushrooms. Served with Dutchess Potato and Seasonal Vegetables

Roasted Statler Chicken Breast GF **32**
With Lemon Caper Beurre Blanc, Mixed Greens, Dutchess Potato

8oz Pan Roasted Tenderloin GF **48**
with Mushroom Demi Glaze, Seasonal Vegetables, Dutchess Potato

Grilled Swordfish GF **36**
with Lemon, Pepper, Pomegranate Risotto

GF-Gluten Free | V-Vegan | GF* V*-Ask about Gluten Free or Vegan Options

Please inform your server of any known allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.