

## Welcome to Galley Beach

We ask that all photos be taken down near the waters edge to keep from disturbing other guests.  
For those not vaccinated, masks are required at all times when you are not seated at your table.

**A 23% service charge is automatically added to all checks.**



summer vegetable tasting.  
seasonal & local vegetables in various preparations.

octopus & cannellini bean salad.  
artichokes. parsley. lemon. +7

classic caesar.  
parmesan croutons. white anchovies. creamy garlic dressing.

new england clam chowder.  
applewood bacon. yukon golds.

tuna tartare taco.  
jicama shell. herbs. pomegranate. +9

pickled beets.  
eggplant. castelvetro olives. spiced labne.

pernod-scented escargots.  
melted leeks. roasted tomato cream. paprika pastry. +6

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

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U10 sea scallops.  
roasted cauliflower. broccolini. grilled scallions. saffron aioli.

pan roasted halibut.  
duck fat brussels sprouts. summer squashes. sunchoke puree. +10

housemade orecchiette.  
rock shrimp. buttered corn. capers. lemon. old bay. midnight moon.

miso butter-poached local lobster.  
brown rice. caulilini. roasted mushrooms. +23

faroe island salmon.  
mixed bean ragout. parsley. sage. rosemary. thyme.

black angus filet mignon.  
bone marrow-potato salad. seasonal vegetable. espelette hollandaise. +17

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

green circle chicken.  
pearl onions. baby carrots. crisp horseradish-whipped potatoes.

Executive Chef  
W. SCOTT OSIF

\$87pp 2 course prix fixe

Managing Partner  
DAVID 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. ESPECIALLY TO YOUNG CHILDREN, PREGNANT WOMAN, OLDER ADULTS AND THOSE WITH COMPROMISED IMMUNE SYSTEMS.