

LIBERTINE

RESTAURANT MENU

Starters

AMEIJOAS A BULHAO | 26*

Local littlenecks-garlic-shallot-white wine-lemon-chile-
chourico.

CHOURICO BOMBEIRO | 19

Portuguese sausage finished table side over open flame.

CHOCO FRITO | 23*

Portuguese-style cuttlefish marinated with wine-
garlic-bay leaf-lemon-dredged in cornmeal-
house aioli.

CRISPY CALAMARI | 20*

Roasted garlic shallot aioli- sweet peppadews-
house aioli.

CHARCUTERIE BOARD | 24

Assortment of meats-cheeses-olives-pepperoncini-
berries.

LIBERTINE MEATBALLS | 20*

Housemade veal-beef-pork-parmigiano-
pomodoro sauce.

PEI MUSSELS | 22*

Garlic-shallot-white wine-butter-lemon-fresh herbs or
red sauce.

GRILLED OCTOPUS | 25*

Smoked tomato puree- salsa verde-vinegrette gigante
beans-basil puree.

LOCAL BURRATA | 24

Crispy prosciutto-calabrian chili-pea shoots.

FRIED OYSTERS ON THE HALF SHELL | 22 *

Cold pickled cabbage remoulade-gherkin.

JUMBO LUMP CRAB CAKE | 26*

Lump crab meat-shallots-lemon juice and zest-chives-
aleppo chile-avocado puree.

FRIED CHEESE CURDS | 16

Mozzarella curds-house aioli.

SCALLOPS WRAPPED WITH BACON | 24*

PASTÉIS DE BACALHAU | 17

Salt cod-potato-onion-parsley-house aioli.

Soups, Salads, Sandwiches

CAPRESE | 17

Fresh Mozzarella-vine ripe tomatoes-basil puree-aged
balsamic (add prosciutto \$7).

CAESAR | 15

House dressing-cROUTONS-shaved parmigiano (add white
anchovies \$3).

MISTA | 15

Baby green leaf lettuce-cherry tomatoes-red onion-
olives-cucumber-champagne dressing.

CALDO VERDE | 8

Portuguese Green Soup. A creamy potato based soup
with Portuguese spicy chouriço and tender kale.

CHICKEN OR VEAL PARM | 18 | 22

Pomodoro sauce-parmigiano-fresh mozzarella
sandwich served with ranch fries

THE SALEM STREET BURGER | 18*

Angus beef-lettuce-tomato-onion-Portuguese roll-french
fries (add bacon or egg \$3ea).

TOSTA MISTA | 17

Portuguese grilled ham and cheese sandwich with french fries

Entrees

PARM/MILANESE

(CHICKEN OR VEAL) | 30/34

Pomodoro sauce-parmigiano-fresh mozzarella served
with fresh spaghetti or over arugula salad.

PAPPARDELLE BOLOGNESE | 32

Veal-pork-beef ragu-grated parmigiano.

TAGLIATELLE FUNGHI | 32

Oyster-cremini-porcini mushrooms-black truffle-
cream sauce-fresh herbs.

GNOCCHI SORRENTINA | 28

Baked in pomodoro sauce-mozzarella-fried basil.

CHEESE RAVIOLI | 28

House pomodoro-parmigiano (add meatball \$10).

CHICKEN BROCCOLI

TAGLIATALLE | 32

Creamy alfredo or garlic white wine sauce.

PICCATA OR MARSALA (CHICKEN OR VEAL) | 30/34

Lemon-butter-garlic-white wine-capers-fresh herbs or
Marsala wine-stock-cream-mushrooms-thyme.

BITOQUE LIBERTINE | 43

10 oz. rib eye with a fried egg. Seared in a signature
reduction sauce of red wine- butter- garlic- olives and
roasted red peppers. Served with Jasmine rice
and crispy potato skins.

ALL ITEMS EXCEPT RAVIOLIS HAVE A GLUTEN FREE OPTION

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS.

LIBERTINE

RESTAURANT MENU

Entrees

SHRIMP MOZAMBIQUE | 36*

Whole shrimp-saffron broth-steamed rice-french fries.

MARISCADA | MKT*

Lobster tail-clams-shrimp-squid-mussels-smoked paprika and citrus broth served over steamed rice.

LOBSTER CARBONARA | MKT*

Lobster-egg-parmigiano-pancetta-lemon-fresh herbs bucatini pasta.

LOBSTER RAVIOLI | MKT*

Lobster-sherry cream sauce-lemon-fresh herbs.

COD LOIN OR SALMON | 35/38*

8 oz loin served with mashed potatoes and asparagus.

SEARED SCALLOPS | 40*

Risotto-wilted spinach-lemon butter-fresh herbs.

GRILLED SIRLOIN STEAK | MKT*

Grilled 8oz sirloin served with grilled asparagus-pickled onions-mashed potatoes (Grilled Lobster tail MKT).*

PROVENCAL COD | 38

Fresh 8 oz cod loin cooked in a tomato-white wine sauce with potatoes-olives-red peppers-basil and thyme served over Jasmine rice.

Sides

ROASTED BRUSSELS SPROUTS | 15

ASPARAGUS | 12

SPINACH | 12

FRENCH FRIES-PLAIN | 8

PASTA WITH SAUCE OR BUTTER | 19/16

MUSHROOMS | 12

MASHED POTATO | 9

FRENCH FRIES-NORTH END | 10

ALL ITEMS EXCEPT RAVIOLIS HAVE A GLUTEN FREE OPTION

Beers/Seltzers

CORONA EXTRA | 9

COORS LIGHT | 9

PERONI | 9

PRESS | 9

WHITE CLAW | 8

CLOUD CANDY | 10

SUPER BOCK | 9 | 11 | 15

SAM ADAMS SEASONAL | 11

STORMALONG CIDER | 10

SIP OF SUNSHINE | 11

MODELO ESPECIAL | 11

MELI (GF) | 9

NEW GRIST (GF) | 9

NEW PLANET (GF) | 10

DAURO (GF) | 9

WHALERS | 11

GREEN STATE | 11

Cocktails

ESPRESSO MARTINI | 19

OLD FASHIONED | 19

LIBERTEATINI | 17

PISTACHIO MARTINI | 19

VERY BERRY GIN COSMO | 17

FRENCH MARTINI | 17

MAD EYE MARTINI | 18

PORTUGUESE SPRITZ | 17

APEROL SPRITZ | 17

RUBY NEGRONI | 18

NEW ENGLAND HURRICANE | 17

POMEGRANATE MARTINI | 18

HOUSE SANGRIA (RED OR WHITE) | 17

YUZURI SOUR | 18

PORTUGUESE SANGRIA | 17

Non-alcoholic

Please ask your server for our wide variety of non-alcoholic options including beer, wine, and mocktails.

LIBERTINE

RESTAURANT MENU

Reds

Glass

- GROUS | 19 | 70
Vinho Linto, Portugal
DONA | 17 | 68
Reserva, Portugal
HERDADE DO ESPORAO | 19 | 75
Reserva, Portugal
BACALHOA | 15 | 50
Merlot, Portugal
PACO DO CONDE | 19 | 75
Vinho Linto, Portugal
LATIDO | 15 | 55
Malbec, Argentina
LANCIOLA | 15 | 55
Chianti, Italy
SCHOLA SARMENTI | 15 | 55
Negroamaro, Italy
BRUNELLO DI MONTALCINO | 24 | 90
Brunello, Italy
COVALLI | 20 | 75
Barolo, Italy
PRECISION | 15 | 55
Cabernet, California
BLOCK NINE | 14 | 50
Pinot Noir, California
1975 | 17 | 75
Cabernet, California
CASTLE VECCHIO | 30 | 110
Super Tuscan, Italy
COLOSSAL | 19 | 70
Reserva, Portugal

Bottle

- MARQUES DE BORBA | 75
Collheita Portugal
ALMA DE LOS ANDES | 60
Malbec, Argentina
L'INVIDIO | 111
Super Tuscan, Italy
MAURO MOLINO | 155
Barolo, Italy
ANNO DOMINI | 110
Cabernet, Italy
MARQUES DE BORBA | 75
Vinhas Velhas, Portugal
TORRE | 275
Esporao, Portugal
PACO DO CONDE | 175
Reserva, Portugal

Whites

Glass

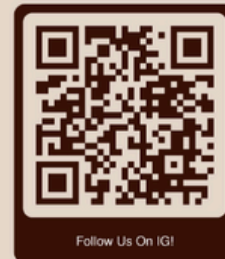
- URBAN | 15 | 50
Riesling, Germany
MOUNT RILEY | 16 | 53
Sauv Blanc, New Zealand
BUTTERNUT | 14 | 50
Chardonnay, California
CECELIA | 14
Pinot Grigio, Italy
JP AZEITAO | 10 | 35
Moscatel Graudo Ferno Pires, Portugal
JP AZEITAO | 10 | 35
Syrah, Portugal
GOBELSBURG | 15 | 50
Gruner, Austria
FERNAO PIRES VERDELHO | 10 | 35
Serras de Azeitao, Portugal

Bottle

- PINOT PROJECT | 45
Pinot Grigio, Italy
MARQUES DE BORBA | 75
Vinhas Velhas, Portugal
MARQUES DE BORBA | 70
Colheita, Portugal

Champagne/Prosecco

- CHLOE | 14 | 45
Prosecco, Italy
LES ALLIES | 14 | 45
Brut Rose, France
AUBRY | 87
France



Follow Us On IG!

DUE TO DAILY CHANGES IN FOOD AND BEVERAGE DISTRIBUTION COSTS, SOME OF OUR PRODUCTS MAY NOT BE AVAILABLE AND SOME PRICES MAY HAVE INCREASED FROM WHAT IS PRINTED ON THE MENU.