

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 sweet-shallot aioli 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.

Salads & Soups

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.

Entrees

PARM/MILANESE | 30/34

Veal or chicken. 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

Portuguese 10 oz. rib eye steak with a fried egg. Perfectly pan seared in Libertine's signature reduction sauce made of red wine, butter, garlic, olives and roasted red peppers.

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.

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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 TAIL CARBONARA | MKT*

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

LOBSTER TAIL RAVIOLI | MKT*

Lobster-sherry cream sauce-lemon-fresh herbs.

COD LOIN OR SALMON | 35/38*

Salt cod,-potato,-onion-parsley and signature aioli. Served with mashed potatoes and asparagus.

SEARED SCALLOPS | 40*

Risotto-wilted spinach-lemon butter-fresh herbs.

THE SALEM STREET BURGER | 18*

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

TOSTA MISTA | 16

Portuguese grilled ham and cheese sandwich.

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

FRENCH FRIES-PLAIN | 8

SPINACH | 12

PASTA WITH SAUCE OR BUTTER | 19/16

MUSHROOMS | 12

MASHED POTATO | 9

FRENCH FRIES-NORTH END | 10

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.

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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 | 15 | 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

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
- COLOSSAL | 70
Reserva, Portugal
- 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



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.