

THE WATERMANS
PROPRIETORS

LIBRARY



RESTAURANT

DINING

1887

"At the sign of the lions"

RESTAURANT WEEK SPRING 2026 \$52

Every night 4-9 PM except Saturday

ENTRÉES

Select one of the three choices below

Petite Filet *

6 oz Filet Mignon, Romesco Sauce, Fried Potato, Spring Onion Chimichurri

Spring Gnocchi Primavera

English Peas, Asparagus, Ramps, Parmesan-Meyer Lemon Cream, Gremolata

Confit of Pork Shoulder - GF

Cubano Spice Cured, Red Beet Risotto, Mojo Citrus Relish

ADD TO THE CUTS

Lobster Tail	20
Jumbo Shrimp x 2	14
Bacon Tomato Jam	6
Truffle Butter	6
Tallow Butter	4
Caramelized Onions	3
Blue Cheese Crust	4
Horseradish Cream Cognac	4
Peppercorn House Steak Sauce Classic Béarnaise	

"We know that quality beef comes from quality cattle. The airflow is virtually odorless, the floors are heated, We're committed to meeting the highest animal welfare standards" - Harmony Farms



LIBATIONS

Blueberry Bouquet \$18

Cold River Blueberry Vodka, Elderflower Liqueur

Blueberry Bliss \$15

Cold River Blueberry Vodka, Lemonade, Blueberry Simple Syrup, Lemon Juice



STARTERS

Select one of the two choices below

Parsnip + Coconut Bisque

Spiced Apple Chutney, Chive Oil, Buttered Croutons

Baby Kale Salad - GF

Roasted Golden Beets, Goat Cheese, Spring Radish, Miso-Citrus Vinaigrette

WHITE

Black Stallion Chardonnay
Cornerstone

\$10 | \$32

RED

F. Coppola Diamond Merlot

\$10 | \$32

DESSERT

Select one of the two choices below

Caramel Sea Salt Gelato - GF

Chocolate Mousse Cake

*Consuming raw or undercooked meats, poultry, seafood, shellfish, nuts or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



401 State Street,
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GF = GLUTEN FREE

Book Now

