

DINNER WEDNESDAY AUG 7

Executive Chef: Kelly Conwell
Sous Chef: Nick Haley

SMALL THINGS *Vegetarian*

- HEIRLOOM TOMATO SALAD** pickled melon, white balsamic, shallot, basil ricotta, herbs 13
PEACH & BEET SALAD arugula, ricotta salata, white balsamic, candied sunflower seed 13
715 GREEN SALAD two sisters greens, sherry vin, goat cheese, strawberry 12
CREAMED SWEET CORN local cherry tomatoes, garlic-herb butter, pickled shallot 9
CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl
BURRATA grilled zucchini, tomato vinaigrette, pickled shallot, saba 16 (add prosciutto for \$7)
FRENCH FRIES house cut, herb salt, served w/ aioli, truffle cream & ketchup 11
OLIVES w/ citrus, herbs & red bell pepper 8
HOUSE FOCACCIA rosemary, flake sea salt, garlic shallot oil, side of red sauce 9
GARLIC PARM BAGUETTE balsamic, olive oil, black pepper 9
GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs 12
BRUSSELS caesar, pickled raisin, crouton, parm 11
WILD MUSHROOMS balsamic, roasted garlic, herbs & chili flake 9

Meat & Seafood

- CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 13
DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego 14
SMOKED SALMON DIP* deviled egg crème fraiche, cucumber w/ crisps 14
AHI TUNA CRUDO* sun chips, passionfruit vin, wasabi cream & pickled watermelon 18
GRILLED OCTOPUS green garlic latke, fermented garlic, chili-grapefruit relish, nuts 23
HACKLEBACK CAVIAR* truffle cream, crispy capers, chives, potato chips 23

PASTA

- SHRIMP SPAGHETTI** harissa butter, garlic, brandy, lemon 34
LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 27 add shrimp 9
CRAB RAVIOLI mascarpone & ricotta pasta, butter-poached crab, cognac cream, herbs 34
PENNE RAGU braised pork & beef, tomato sauce, butter, parm 26
SMOKED PORK CANNELLONI fresh pasta, smoked pork, chicken, bechamel, cheese 28
LASAGNA BOLOGNESE braised pork & beef, béchamel, tomato, parm 29
SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 26

ENTREES

- PAN ROASTED SALMON*** spaghetti squash, shallot beurre blanc, caviar, polenta, golden tomato 37
CHICKEN PARM breaded & fried w/ crispy goat cheese risotto, red sauce, pesto & parm 37
GRILLED LAMB LOLLIPOPS* (NZ, halal) pomegranate molasses, harissa crème & dukkah 33
VEAL PICCATA brown butter, lemon & capers, side of 'gnocchi & cheese' w/ mushrooms 36
PORK SCHNITZEL crispy pork cutlet, spaetzle, sauerkraut, sautéed kale, apple mostarda 34
FILET* 8oz, crispy potato pavé, worcestershire aioli, tomato salad 55
THE RIBEYE* two pounds, with a side of fries 77

SPECIAL THINGS

AGNOLOTTI PRIMAVERA

fresh pasta filled with ricotta, w/
mushrooms, crispy prosciutto, peas,
zucchini, chicken brodo & fresh herbs 28

JUMBO LUMP CRAB CAKE

heirloom tomato, mustard aioli 17

SHRIMP COCKTAIL

chilled shrimp, cocktail sauce
1.50 each

LOBSTER BISQUE

crispy crab fritter & chives
8 cup / 13 bowl

ORCHARD POINT OYSTERS*

CHESAPEAKE BAY, MARYLAND
plump & buttery
on the half-shell: watermelon mignonette
-or-grilled: garlic lemon butter
six for \$18

LOBSTER SALAD

poppysseed vinaigrette, apple,
fingerling potato, pistachio, arugula 26

STEAK SALAD*

6 oz petit filet, local greens,
beef steak tomato, garlic croutons,
marinated summer squash, herb vin 24

SPECIAL DRINKS

HUGO WHO?

pear, st germain, lemon tonic,
lemon balm 13

WHIPLASH

cherry whiskey, velvet falernum,
orgeat, lime 12

SANGRIA

choose: red, white or whatever 9

Friday Night
SUPPER CLUB
FRI AUG 30TH
at our event space 725 Mass
details & tix: exploretock.com/715

*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness.
Not every ingredient is listed-please notify server of allergies gluten-free fusilli pasta can be substituted

Cocktails

SUMMER SUMMER SUMMER

AFTERNOON in OAXACA

berry mezcal, blood orange liqueur,
agave, lime 12

SPIT THE BIT

peach whiskey, iced tea, lemon & apple 10

DEPRESSED HITMAN

blueberry vodka, st. germain,
cocchi americano, lemon 12

PORCH PUNCH

gin, guava, pineapple, citrus & lime 10

QUEEN BEE

gin, ginger, honey, lemon 13

ON AN ISLAND IN THE SUN

rum blend, citrus, ginger, apricot,
pineapple, cinnamon 14

GET FROSTED

raspberry gin, salted juniper, lemon, lavender 13

715 CLASSICS

FORMER SPY

vodka, limoncello, lavender, lemon 14

BASIL RICKEY

cucumber-fennel infused gin, basil,
lavender, lime 14

GREEN LINE

pepper infused vodka, cucumber, mint,
honey, lime 14

CLASSIC MARGARITA

tequila, lime, agave, salt rim 14

MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

THE 715 MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

THE 715 MARTINI

red bell pepper gin, olive & onion, manzanilla
sherry, a lil brine 13

Wine by the Glass

5oz gls \$ | bottle \$

Perelada Cava NV Spain 11 gls | 44 btl

Castell de Sant Pau Sparkling Rosé NV Spain 12 | 48

Chateau Montaud Rosé 2020 Provence 11 | 44

Villa Fassini White Blend 2021 Italy 10 | 40

Chalk Hill Chardonnay 2022 Sonoma Coast 14 | 56

Cakebread Chardonnay 2022 Napa 25 gls | 99 btl

te Pā Sauvignon Blanc 2022 New Zealand 14 | 56

Nals Margreid 'Hill' Pinot Grigio Alto Adige 14 | 56

Kung Fu Girl Riesling 2022 Columbia Valley 11 | 44

Villa Sopita Sangiovese 2018 Italy 10 | 40

Opolo Summit Creek Cabernet 2021 Paso Robles 16 | 64

Banshee Pinot Noir 2022 California 15 | 60

Vinyes Ocults Malbec 2019 Mendoza 14 | 56

HITO Cepa Tempranillo 2021 Ribera Del Duero 12 | 48

SLUSHIES COCO-RITA

ALCOHOL-FREE \$10
-OR-BOOZY \$14

ORANGE CRUSH

BOOZY ONLY \$14

WINE BOTTLES UNDER \$30

Breca Rosé, Spain 29

Les Allies Brut Sparkling, France 28

Mapreco Vinho Verde, Portugal 25

La Bastarda Pinot Grigio, Italy 26

Alvarez De Toledo Godello, Spain 25

Kuranui Sauv Blanc, Nz 27

Flaco Tempranillo, Spain 25

Esprit De Fonrozay, Bordeaux 25

Patamar Red Blend, Portugal 27

Spinelli Montepulciano D'Abruzzo 29

Fontella Chianti, Italy 27

Sur De Los Andes Malbec, Mendoza 27

ZERO-PROOF THINGS

CHERRY SPRITZ

cherry shrub, thyme, agave, fizz 7

BENEFIT OF THE DOUBT

lyre's london dry, citrus cordial, ghia, orange
flower water 11

PHONY NEGRONI

from st. agrestis in brooklyn 12

LYRE'S AMALFI SPRITZ

italian-style spritz
perfect beachside vibes 12

LYRE'S CLASSICO SPRITZ

perfectly bubbly, properly tart,
hints of pear & apple 12

BEER

Michelob Ultra 6

Miller High Life 4

Boulevard Wheat 6

Sierra Nevada Hazy Little Thing IPA 7

Free State Guavatas Sour 7

Free State Ad Astra / Copperhead 6

Peroni 6

Heineken 0.0 (Non-Alcoholic) 6

Athletic Run Wild IPA (Non-Alcoholic) 6

CREAM SODAS

Orange 6

Vanilla+Lavender 5

COFFEE TEA SODA

San Pellegrino 1L 7

Perrier 4

Harney & Sons Bottled Iced Tea 4

Ginger Beer 4

Coke, Diet Coke, Sprite, Orange 4

Ginger Ale 4

Coffee: J&S Moka Java 4

Espresso / Americano 4

Caffè Latte / Cappuccino 5

Mocha / Chai Latte 5

Mighty Leaf Hot Tea 4