

firsts

new england clam chowder * 10
atlantic clams – potatoes – bacon

french onion soup au gratin * 10
crostini – melted provolone

rhode island calamari * 17
banana pepper remoulade

sauteed mussels * 17

new england white style or rustic marinara

kevin's sauteed garlic shrimp * 19
kevin's garlic sherry butter sauce + rice

lobster + crab cakes * 21
banana pepper remoulade

whole roasted cauliflower crown * 19
melted butter + parmesan crust

sticky ribs * 18
sweet + spicy honey glazed pork

greens

chopped garden * 8

mixed lettuces – red onions – kalamata olives
assorted vegetables – asiago croutons
15-year balsamic vinaigrette

classic caesar * 10

romaine – shaved parmesan – house croutons

heirloom tomato + burrata * 15

heirloom tomatoes – spinach – burrata
mozzarella – basil – toasted garlic crostini
15-year balsamic

berry beet * 16

sliced bi-colored beets – baby spinach
strawberries – blackberries – red onions – avocado
quinoa – candied pecans – goat cheese
balsamic vinaigrette

spinach + roasted pear * 16

almonds – red onions – tomatoes – fig goat cheese
warm maple bacon vinaigrette

raw bar + shells

gulf of mexico shrimp cocktail * 4.50ea
u-10 – spicy cocktail sauce

lump crab cocktail * 22
lemon + horseradish creme fraiche

northeast oysters * 3ea
traditional accompaniments

yellowfin tuna tartare * 19
baby arugula – avocado – strawberries – capers

maki of the moment * mp
chef's daily selection of sushi rolls
available wednesday through sunday

71° WEST
ATLANTIC STEAKHOUSE



steak accompanied red bliss garlic mashed potatoes + sauteed garlic green beans
steak temperatures are measured from the direct center of each cut

smaller cuts

center cut filet mignon [^]	6 oz.	32
roasted queen cut prime rib au jus	16 oz.	32
marinated steak tips [°]	chef's 48-hr marinade	30

larger cuts

center cut filet mignon [^]	10 oz.	46
71 shrimp scampi filet mignon [^]	10 oz.	49
new york strip [^]	14 oz.	42
bone-in cowboy ribeye [^]	22 oz.	49
roasted king cut prime rib au jus	22 oz.	42
tomahawk ribeye [^]	28 oz.	75

[^]28-day wet aged [°]wood fire-grilled

on top

horseradish cream sauce	4
port wine reduction	4
bearnaise sauce	4
black peppercorn sauce	4
truffle butter	5
bleu cheese crumbles	4
chimichurri	4
lobster tail	20
oscar-style with crab meat + bearnaise	20

sides matter

shareable sides for the table

creamed spinach 10 – grilled asparagus 10 – sauteed quartered mushrooms 10
truffle fries 8 – french fries 6 – roasted baby potatoes 7 – loaded jumbo baked potato 6
delmonico potatoes 10 – crab & shrimp fried rice 15 – lobster macaroni + cheese 25

hynes restaurant group | executive chefs:
mario spotti + valdomiro fernandes

Follow us & check in on social media!

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seafood

2 pound new england baked stuffed lobster * mp
stuffed with steamed claws, scallops + seafood stuffing
broiled shrimp – hot butter

chargrilled swordfish * 34
taleggio, basil, tomato + leek risotto
roasted red pepper coulis

seared north atlantic salmon * 32
crab + shrimp fried rice – cucumber wasabi sauce

broiled dayboat boston schrod * 28
toasted crumbs – sauteed garlic green beans
roasted baby potatoes – scallion oil

bouillabaisse provençale * 35
u-10 gulf shrimp – sea scallops – swordfish – mussels
littleneck clams – spicy seafood herb bouillon

lobster carbonara * 35
sweet peas – reggiano crema – crispy pancetta – pappardelle

maine lobster roll * mp
dressed chilled knuckle + claw meat – fries – chilled slaw

fried seafood platter * mp
whole-belly clams, schrod, shrimp + scallops – fries
chilled slaw

more than steak

prime bone-in double-cut pork chop * 32
mushroom + cranberry risotto – garlic green beans
orange bourbon sauce

22oz. slow-roasted pork osso bucco * 30
mushroom, bacon + goat cheese risotto
sauteed green beans - garlic tomato demi glace

steakhouse meatloaf * 25
beef + pork blend – caramelized onion gravy
delmonico potatoes – sauteed garlic green beans

roasted statler chicken breast * 27
mushroom, bacon + goat cheese risotto
garlic green beans - herb pan jus

rigatoni bolognese * 27
rustic marinara – ground beef + pork blend
shaved parmesan

macaroni & cheese baked en casserole * 19
house 8 cheese sauce – toasted crumbs – penne
add lobster 18 | add short rib 10 | add chicken 6

consuming raw or undercooked seafood, beef, pork, poultry or eggs may increase your risk of foodborne illness. Some menu items may be served raw or undercooked or may contain raw or undercooked ingredients. please inform your server if anyone in your group has a food allergy. please note that not all ingredients of each menu item are listed. 20% gratuity may be added to groups of 8+.

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lunch mains

marinated steak tips * 24
48-hr marinade – roasted baby potatoes – sauteed garlic green beans

steakhouse meatloaf * 22
beef + pork blend – caramelized onion gravy – delmonico potatoes – sauteed garlic green beans

blackened chicken pasta * 24
blackened chicken - roasted red peppers - spinach - basil - creamy cajun parmesan sauce - penne

valencian seafood paella * 26
mussels – littleneck clams – shrimp – scallops – chorizo – peppers – peas – onions – spanish spiced rice

seared north atlantic salmon * 24
crab + shrimp fried rice – cucumber wasabi sauce

broiled dayboat boston schrod * 21
toasted crumbs – garlic green beans – roasted baby potatoes – scallion oil

spicy poke bowl * 25
raw bluefin tuna or raw salmon – cucumber – avocado – poke sauce
spicy mayo – seaweed salad – sushi rice

classic fish + chips * 21
fried schrod – french fries – chilled slaw

new england fried seafood platter * mp
whole-belly clams, schrod, shrimp + scallops – french fries – chilled slaw

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sandwiches

maine lobster roll * mp
lightly-dressed chilled knuckle + claw meat
salted fries – chilled slaw

crispy cod reuben * 19
crispy fried cod – swiss – thousand island
pickles – slaw – toasted rye

blackened shrimp tacos * 21
pineapple salsa – jalepenos – pickled red cabbage
avocado – baby lettuces
avocado poblano crema – jambalaya rice

grilled cheese + tomato soup * 19
blended melty cheese
rustic spiced tomato soup – challah bread
add smoked bacon 1

spicy chicken sandwich * 19
cajun-spice battered fried chicken – pepper jack
smoked bacon – lettuce – tomato – potato roll

chicken milanese sandwich 19
roasted red peppers – marinated portobello
mushroom – arugula – provolone
fig balsamic glaze – ciabatta

prime rib sandwich * 19
thin sliced ribeye – caramelized onions – cheddar
french baguette – natural jus for dipping

the 71 burger * 19
half pound of hand packed angus beef
lettuce – tomato – onions – fries – potato roll
additional toppings 1 ea

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reds by the glass + bottle

- red blend - goldschmidt "fidelity" - california ✦ 12 / 44
- red blend - storm point - swartland, south africa ✦ 12 / 44
- pinot noir - j. lohr "falcon's ranch" - monterey, ca ✦ 10 / 36
 - pinot noir - elouan - coastal oregon ✦ 12 / 44
 - pinot noir - boen - russian river valley, ca ✦ 12 / 44
- merlot - j. lohr "los osos" - paso robles, ca ✦ 10 / 36
- cabernet sauvignon - j. lohr "seven oaks" - paso robles, ca ✦ 11 / 40
- cabernet sauvignon - charles smith "substance" - columbia valley, wa ✦ 13 / 48
 - cabernet sauvignon - decoy - sonoma, ca ✦ 14 / 52
 - cabernet sauvignon - kate arnold - columbia valley, wa ✦ 15 / 56
- sangiovese riserva - umberto cesari - emilia romagna, italy ✦ 16 / 60

classic steakhouse reds by the bottle

- cabernet sauvignon - j. lohr "hilltop" - paso robles, ca ✦ 70
- cabernet sauvignon - duckhorn - napa, ca ✦ 100
 - cabernet sauvignon - groth - napa, ca ✦ 140
- cabernet sauvignon - jordan - sonoma, ca ✦ 150
- cabernet sauvignon - caymus - napa, ca ✦ 160

rosés by the glass + bottle

- rosé - fleur de mer - cotes de provence, france ✦ 12 / 44
- rosé - whispering angel - cotes de provence, france ✦ 15 / 56
 - sparkling rose (split) - lunetta - trentino, italy ✦ 11
- alcohol-free sparkling rose (can) - josef leitz - rudesheim, germany ✦ 12

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sparkling by the glass + bottle

- moscato d'asti - piazza - piedmont, italy ✦ 13 / 48
- prosecco (split) - lunetta - trentino, italy ✦ 11
 - prosecco (btl) - avissi - veneto, italy ✦ 36
- champagne (btl) - veuve clicquot - france ✦ 19 / 95

whites by the glass + bottle

- riesling - josef leitz "dragonstone" - rheingau, germany ✦ 12 / 44
 - pinot blanc - trimbach - alsace, france ✦ 13 / 48
 - pinot grigio - montefresco - veneto, italy ✦ 10 / 36
- sauvignon blanc - the crossings - marlborough, new zealand ✦ 11 / 40
- sauvignon blanc - whitehaven - marlborough, new zealand ✦ 12 / 44
- chardonnay - j. lohr "riverstone" - arroyo seco, california ✦ 11 / 40
 - chardonnay - juggernaut - sonoma coast, california ✦ 12 / 44

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ATLANTIC STEAKHOUSE



cocktails

our signatures

invented by our sister restaurants. stolen by us.

the naked cosmo * 13

absolut elyx premium vodka, combier orange liqueur
white cranberry

blood orange martini * 13

olmecca altos tequila, blood orange, pomegranate

espresso martini * 13

our special recipe with cold brew espresso

our famous red or white sangria * 12

secret hynes restaurant group recipe

🔥 the señor isaac allerton * 12

cantera blanca tequila, honey, habanero, blackberry

seasonal drinks

smoked brown butter old fashioned * 14

smoked taffer's brown butter bourbon, bulleit barrel bourbon
maple, cinnamon

whiskey, spice + everything nice * 13

rabbit hole heigold kentucky whiskey,
fernet herb + warm spice amaro, strawberry

not-this-plymouth gin martini * 14

plymouth english gin, pear nectar, vanilla, fig, bubbles

mule of the moment * 12

ketel one oranje vodka, pomegranate, hibiscus, ginger

domestic + imported bottled beer

budweiser

bud light

blue moon

coors light

corona extra

heineken

miller lite

michelob ultra

stella artois

sam adams lager

sam adams seasonal

yeungling lager

sam adams "just the haze" (n/a)

seltzers, ciders, + canned cocktails

white claw hard seltzer

black cherry / peach

high noon vodka soda

watermelon / pineapple

nantucket blue

blueberry vodka soda

finnish long drink

gin & citrus seltzer

cutwater

tiki rum mai tai

spritz society

peach wine seltzer

dutch apple crisp cider

high limb cider - plymouth, mass

locally brewed beer

16oz. * cans

71° WEST "full circle"

ipa - 42nd parallel brewing co. - kingston, mass
specialty brewed for 71° West Atlantic Steakhouse

red

amber ale - cape cod beer co. - hyannis, mass

harvest

german ale - cape cod beer co. - hyannis, mass

bluest sky

pale ale - barrel house z - weymouth, mass

bamboozled

citrus ipa - barrel house z - weymouth, mass

pursuit of sappiness

maple brown ale - mayflower brewing co. - plymouth, mass

new world

new england style ipa - mayflower brewing co. - plymouth, mass