

EXPERIENCE MORE OF MASONS

BOOK NOW ON OPENTABLE

From chef-curated dinners to elaborately themed parties, come join us for an unforgettable experience! If you are looking for a special night out, a unique holiday celebration, or a curated learning experience, be on the lookout for an experience at Masons. Ask your server or visit OpenTable to learn more about our upcoming events.



FIND US ON OPENTABLE!

VISIT OUR SISTER LOCATIONS



MASONS

STEAKHOUSE



Masons Steakhouse is the South Shore's premier destination for innovative New American cuisine, peerless hospitality, and cutting-edge style.

We are thrilled to bring fresh life into the historic Masonic Temple. Built in 1926, the building served as home to the local Masonic Lodge for nearly 100 years before it was consumed by fire. We labored tirelessly to remodel the interior, and preserve the outside. Masons brings the upscale elegance of urban fine dining together with the charm of a neighborhood New England restaurant.

Feast on a menu of locally-sourced seafood, seasonal vegetables, fresh pasta, and the finest in USDA Prime steaks and Japanese wagyu. Masons is proud to grill our steaks and seafood on the legendary Jospet Grill. Born in Barcelona, Spain, it is the best grill a restaurant can have.

Enjoy our creative cocktails made to order, and peruse our award winning wine cellar. At Masons Steakhouse, our goal is to be exceptional in everything.

RAW BAR

SOUTH BAY BLONDE OYSTERS*			
Frozen Mignonette			
	1/2 Dozen	24	One Dozen
Add Kaluga Caviar		10	44
			20
SHRIMP COCKTAIL			
U-8 Shrimp,			
Wasabi Cocktail Sauce 28			
KALUGA CAVIAR BUMP!*			
10 Grams 12			
(Full Caviar Service Available) 90			

APPETIZERS

COAL ROASTED PRAWNS	
Harissa, Lemon Aïoli, Black Lime 28	
BAKED STUFFED OYSTERS	
New England Clam Bake Style,	
Lobster, Clams, Chorizo 28	
MASONS CAESAR*	
Gruyère Frico, Herbed Toast,	
Soft Boiled Egg, White Anchovy 17	
WILD SPANISH OCTOPUS	
Almond Skordalia, Red Olive 22	
MUSHROOM RILLETTE	
Toasts, Goat Cheese, Crispy Shallot,	
Cherry Jam 20	

ENTRÉES

PEPPERED SCOTTISH SALMON*	
Béarnaise with Smoked Trout	
Caviar, Cucumber 38	
DIJON-CRUSTED HALF CHICKEN	
‘Bell & Evans’, Charred Broccolini,	
Picatta Sauce 34	
WAGYU BOLOGNESE	
House-Made Rigatoni, Westholme	
Australian Wagyu, Cured Egg 37	

SEAFOOD PLATTER * {SERVES 2}	
Eight Oysters, Four Shrimp Cocktail,	
Blue Crab Cones, Lobster Salad 95	
SEAFOOD TOWER * {SERVES 4}	
Sixteen Oysters, Eight Shrimp Cocktail,	
Blue Crab Cones, Lobster Salad,	
Smoked Fish Pâté 180	
MING’S TUNA TARTARE *	
Avocado, Ponzu,	
Everything Spiced Lavash Crackers 32	

LOBSTER BISQUE	
Gluten Free, Cream Sherry, Green Apple 22	
LITTLE LEAF FARMS GREENS	
Radish, Cashew, Ricotta Salata,	
Honey Vinaigrette 15	
WAGYU RAVIOLI	
Pressed Wagyu Beef Ravioli,	
Lemon Sage Butter 29	
ROAST BONE MARROW	
Fig Jam, Citrus Supremes,	
Country Toast 32	
STEAK CARPACCIO*	
Three Sauces, Parmigiano Reggiano,	
Red Sorrel 22	

LUMACHE ALLO SCOGLIO	
Squid Ink Pasta, Shrimp, Scallop,	
Lobster, Chili Oil 43	
DUCK TWO WAYS	
Confit with Sauce Chasseur,	
Peppercorn Crusted Breast with	
Orange Glaze 42	
BERKSHIRE PORK MILANESE	
Arugula Salad , Preserved Lemon,	
Sauce Vierge 39	

SIGNATURE CUTS

"Our steaks are cooked using a Jospier Basque Grill, which runs exclusively on charcoal and wood, lending a signature smokey taste to our offerings."	
NEW YORK STRIP*	
12 oz. / Prime / Neesvig’s 59	
FILET MIGNON*	
8 oz. / Hand-Cut 56	
DRY-AGED BONE-IN NY STRIP*	
16 oz. / Prime 89	
GRASS-FED RIBEYE*	
18 oz. / Niman Ranch 76	
BONE-IN RIBEYE*	
21 oz. / Painted Hills Farm 79	
LAMB CHOPS*	
4 Bone / US Raised	
Chimichurri 65	
JAPANESE WAGYU SIRLOIN*	
A5 Grade / Sliced	
Ponzu Sauce, Béarnaise	
4 oz. 80	8 oz. 150
PORTERHOUSE*	
32 oz. / Prime / Sliced	
Three Sauces, Garlic Smothered	
Mushrooms 165	
LIONS MANE MUSHROOM STEAK	
Locally Cultivated Mushroom,	
Masons Steak Sauce 38	

SAUCES

MASONS STEAK	BÉARNAISE
.....	
PONZU	CHIMICHURRI
.....	
RED WINE	PEPPERCORN
BORDELAISE	POIVRE
.....	
SAUCE FLIGHT	
Tasting of All 6 Sauces 20	
.....	
BLACK TRUFFLE BUTTER 14	
CREAMY HORSERADISH	
Brandy Reduction, Peppercorn 9	

SIDES

SAUTÉÉD ASPARAGUS	
Truffle Vinaigrette, Parmigiano 17	
SPICE ROASTED CARROTS	
Za’atar, Labne 14	
CHARRED BROCCOLINI	
Lemon Gremolata 17	
CREAMED SPINACH	
Swedish Spice 13	
ROSEMARY GARLIC FRIES	
Black Garlic Aïoli 14	
CRISPY BRUSSELS SPROUTS	
Cilantro, Honey,	
Fermented Chili Paste 15	
CHEF’S MUSHROOM MEDLEY	
Daily Selection, Garlic Butter 19	
CRAB FRIED RICE	
Jumbo Blue Crab, Nuoc Cham	
Caramel, Kaffir Lime 37	
EXTRUDED LINGUINE	
Arugula Pesto 14	
MAC & CHEESE	
Shell, Mixed Cheeses 14	
Add Lobster +23	
BABY POTATOES	
Maple Bacon, Sour Cream,	
Cave Aged Cheddar 15	
POTATO PURÉE 13	
JASMINE RICE 6	

STEAK TOPPINGS

BLUE CRAB OSCAR	
Asparagus, Béarnaise 18	
ROASTED MARROW BONE 13	
FOIE GRAS STEAK*	
Caramelized Plum 22	
SEASONAL TRUFFLE MP	
BLUE CHEESE CASSEROLE	
Crust for Two 12	

A 20% gratuity will automatically be added to parties of 6 or more.
*Before placing your order, please inform your server if a person in your party has a food allergy. Eating raw or undercooked foods can pose a health risk, especially for people with compromised immune systems.

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