

THE GRILL MENU

Raw

East Coast Oysters *Six for 16, Thirteen for 30 or 3.50 each*
Little Neck Clams *1.50 each*
Steak Tartare *Egg Yolk, Capers, Shallot, Chives, Truffle Chips 14*

Chilled

Poached Shrimp *2.50 each*
Maine Lobster Tail *MKT*
Charcuterie *Rotating Selection of Pate, Dried and Cured Meats, Cheese 16*

Snacks

Soup *Always Changing 6*
Clam Chowder *New England Style, Oyster Crackers 7*
Pork Belly Street Tacos *Pickled Onion, Cabbage, Cilantro, Avocado, Queso Fresco 9*
Crunchy Brussel Sprouts *Sesame, Chive, Sea Salt, Ginger-Soy 7*
Mushroom Toast *Parsnip Puree, Espelette Pepper, Olive Oil 7*
Fried Pickles *Horseradish Crema, Chives, Smoked Paprika 6*
Duck Poutine *Duck Confit, Cheese Curds, Gravy 11*

Shared Plates

Caesar Romaine *Garlic Crouton, Parmesan, White Anchovies 9*
Fried Calamari *Olives, Pickled Chilies, Lemon, Aioli 10*
Roasted Beet *Arugula, Red Onion, Toasted Pine Nuts, Goat Cheese, Olive Oil, Aged Balsamic Vinegar 9*
Maine Mussels *Smoked Chorizo, Garlic, Tomato, Parsley, White Wine 12*
Spinach Salad *Bacon, Apple, Dried Cranberry, Crumbled Blue, Red Onion, Olive Oil, Banyuls Wine Vinegar 8*
Peekytoe Crab Cake *Baby Greens, Shallot, Tartar Sauce, Lemon 14*

Large Plates

Crispy Skin Salmon *Mashed Yukon Gold, Haricot Vert, Braised Red Cabbage, Maple Mustard 26*
Chicken Statler *Mushroom Risotto, Brussels Sprouts, Parmesan, Chicken Demi 23*
Filet Mignon *Mashed Yukon, Roasted Carrot, Red Wine Veal Demi 35*
Scallops *Pea and Pancetta Tortellini, Baby Spinach, Roasted Tomato Cream 30*
Crispy Duck Breast *Fried Potato, Kale, Apple, Confit Leg, Dried Cranberry, Parsnip Puree 26*
Potato Gnocchi *Roasted Carrot, Kale, Beets, Pine Nuts, Goat Cheese, Espelette Pepper 18*
Seared Haddock *Lobster Sherry Cream, Fried Potato, Haricot Vert 27*
Grilled Burger *Brioche, Herbed Aioli, Bacon, Mushroom, Swiss, LTO, Fries, Pickle 13*

Eating Raw or Undercooked Meat, Seafood and Eggs Increases the Risk of Foodborne Illness