

RAW

- ☞ EAST COAST OYSTERS SIX FOR 16. THIRTEEN FOR 30. OR 3.50 EA
- ☞ LITTLE NECK CLAMS 1.50 EA
- ☞ STEAK TARTARE EGG YOLK, CAPERS, GRIBICHE, TRUFFLE CHIPS 14

CHILLED

- POACHED SHRIMP 2.50 EA
- MAINE LOBSTER TAIL MKT
- ☞ CHARCUTERIE ROTATING SELECTION OF PÂTÉ, DRIED AND CURED MEATS, CHEESE 16

SHARED PLATES / GREENS

- KALE CAESAR GARLIC CROUTON, PARMESAN, WHITE ANCHOVIES 9
- MAINE MUSSELS SMOKED CHORIZO, GARLIC, TOMATO, PARSLEY, WHITE WINE 12
- FRIED CALAMARI OLIVES, LEMON, BLOODY MARY AIOLI 10
- ROASTED BEETS ARUGULA, ORANGE, ONION, CANDIED PECANS, GOAT CHEESE 9
- CHOPPED SALAD ICEBERG, BACON, TOMATO, BROCCOLI, EGG, ONION, RANCH 7
- BURRATA TOMATO, MICRO ARUGULA, BASIL CRYSTALS, EVOO 8 YR BALSAMIC 10
- PEEKYTOE CRAB CAKE FENNEL-CAPER SALAD, TARTAR SAUCE, LEMON 14.

SNACKS

- DUCK LEG DRUMETTES SPICY ASIAN BBQ, SCALLIONS, SESAME 11
- CLAM CHOWDER NEW ENGLAND STYLE, OYSTER CRACKERS 7
- DEVILED EGGS AMERICAN CAVIAR, CHIVES, CRISPY PORK BELLY 7
- CRUNCHY BRUSSELS SPROUTS HARISSA AIOLI, ESPELETTE PEPPER 7
- SPICY SHRIMP CILANTRO, SESAME, CHILIES, SCALLIONS 12
- ☞ SEARED SCALLOP PORK BELLY, PARSNIP PUREE, FENNEL 10

LARGE PLATES

- BOILED LOBSTER FRIED POTATO, CORN SUCCOTASH, BUTTER MKT
- ☞ GRILLED SIRLOIN FRIED POTATO, ARUGULA, BLEU CHEESE, CARAMELIZED ONION, BLACK GARLIC BERNAISE 30
- ☞ CRISPY SKIN SALMON FENNEL, PUFFED QUINOA, ROASTED TOMATO, CITRUS, EVOO 25
- ☞ FILET MIGNON MASHED YUKON, ROASTED BROCCOLI, GRILLED ONION, GARLIC DEMI GLACE 34
- SEARED HADDOCK LOBSTER SHERRY CREAM, FRIED POTATO, HARICOTS VERTS 27
- PAN ROASTED CHICKEN MASHED YUKON, BRUSSELS SPROUTS, PORK BELLY BITS, HERB JUS 23
- POTATO GNOCCHI PARSNIP PUREE, EDAMAME, CORN, TOMATO, PARMESAN, 8 YR BALSAMIC, EVOO 18
- ☞ SEARED SCALLOPS POTATO, CORN, GARLIC, SHALLOT, WHITE WINE, CREAM, PORK BELLY BITS 32
- ☞ GRILLED BURGER BRIOCHE, BACON, MUSHROOM, SWISS, LTO, FRIES, PICKLE 13
- LOBSTER BLT BRIOCHE, MAYO, OLD BAY, CHIVES, PICKLE, FRIES MKT