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

SNACKS

CHICKEN WINGS GINGER, SESAME, PICKLED CHILIES, CILANTRO 12

CLAM CHOWDER NEW ENGLAND STYLE, OYSTER CRACKERS 7

PORK BELLY STEAM BUN MISO GLAZE, APPLE SLAW, PICKLED ONION, CHILIES 10

CRUNCHY BRUSSELS SPROUTS SESAME, CHIVE, GINGER-SOY 7

DEVILED EGGS PICKLED EGG, CRISPY PORK RINDS, ESPELETTE PEPPER 7

FRIED OYSTERS SAFFRON AIOLI, PICKLED RED ONION, AMERICAN CAVIAR 12

SHARED PLATES

KALE CAESAR GARLIC CROUTON, PARMESAN, WHITE ANCHOVIES 9

MAINE MUSSELS SMOKED CHORIZO, GARLIC, TOMATO, PARSLEY, WHITE WINE 12

FRIED CALAMARI OLIVES, PICKLED CHILIES, LEMON, AIOLI 10

SPINACH APPLE, DRIED CRANBERRY, BLEU CHEESE, CANDIED PECAN, RED ONION 9

CHOPPED SALAD ICEBERG, BACON, TOMATO, BROCCOLI, EGG, ONION, RANCH 7

PEEKYTOE CRAB CAKE PICKLED ONION-CABBAGE SLAW, TARTAR, LEMON 14.

CHILLED

POACHED SHRIMP 2.50 EA

MAINE LOBSTER TAIL MKT

CHARCUTERIE ROTATING SELECTION OF PÂTÉ, DRIED AND CURED MEATS, CHEESE

LARGE PLATES

- PORK LOIN SWEET POTATO, BRAISED CABBAGE, APPLE, SAGE BROWN BUTTER 24
- FILET MIGNON MASHED YUKON, HARICOT VERT, BLEU CHEESE-MUSHROOM RAGU 34

SEARED HADDOCK LOBSTER SHERRY CREAM, FRIED POTATO, HARICOT VERT 27

BRAISED CHICKEN CALVADOS-CIDER, MUSHROOMS, SWEET POTATO, KALE 23

POTATO GNOCCHI BRUSSELS SPROUTS, DRIED CRANBERRY, SQUASH, PECORINO 18

FISH N' CHIPS BEER BATTERED COD, PARSLEY-SEA SALT-VINEGAR FRIES, SLAW, TARTAR 25

■ GRILLED BURGER BRIOCHE, BACON, MUSHROOM, SWISS, LTO, FRIES, PICKLE 13

LOBSTER BLT BRIOCHE, MAYO, OLD BAY, CHIVES, PICKLE, FRIES MKT

FALL AND WINTER GATHERINGS

FALL AND WINTER IS A GREAT TIME TO EXPERIENCE OUR WONDERFUL BEER AND WINE DINNERS. CHEF DARREN AND ELENA WORK TOGETHER TO PAIR SOME LOCAL BREWERIES AND POPULAR WINE REGIONS WITH FARM TO TABLE INGREDIENTS. PLEASE ASK YOUR SERVER ABOUT DATES AND AVAILABILITY TO OUR DINNERS.