



Our in-house baker,
Ramon, bakes our
bread fresh every day.

**We are pleased to
offer a complimentary
first course of bread.**

\$2.50/additional order
of bread

~

**Join us for Lunch
Everyday beginning
at noon.**

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Buck-a-Shuck will be
held **every Thursday**
from **5-8** all
Fall/Winter long
until Memorial Day!

Stop in early for \$1-
oysters every week!

~

*Supplement your
dish with
Hackleback Caviar
for \$10

Your Kitchen Team: Paul, Chris,
Garret, Shane, Mike, Dale, Terrence,
Ericka and Dish Team

**Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
food borne illness.*

*Please inform your server if you or anyone in your party
has a known food allergy at the time of ordering.*

We only serve the finest USDA Prime Grade cuts of beef

RAW BAR

Oysters on the Half Shell*	Refer to our Daily Menu Card	MKT
Littleneck Clam		2
Jumbo Shrimp Cocktail		4
Power Tower*	A collection of all items raw and poached	37/70

CRUDO

Salmon Tartare*	Labne • Trout Roe • Celery & Apple Salad • Rye	14
Scallops*	Jalapeño Vinaigrette • Compressed Pears • Nigella	15
Market Fish	Preparation Changes Daily	MKT

SALADS

Local Greens	Apple • Goat Cheese • Lemon Thyme Vinaigrette	12
Baby Beet	Smoked Yogurt • Sunflower Seeds • Grapefruit • Frisee	13
Endive	Blue Cheese • Rum Raisins • Pistachio • Banyuls	14

SOUP

Clam & Pork Chowder	Crispy Pork Belly • Potatoes • Littleneck Clams	9
Soup du Jour	Market & Dock Availability	7

SMALL PLATES

Calendar Maine Mussels	Anchovy • Sausage • Basil • Lime	13
Baby Octopus	Potato • Chili • Pear • Celery	15
Prime Beef Cruda*	Smoked Egg Yolk • Harissa • Endive	15
Buckwheat Cavatelli	Mushrooms • Pumpkin • Pomegranate	12
Bacon + Egg	Fried Oysters • House Smoked Bacon • Poached Egg • Salsa Verde	15

FROM THE BUTCHER

8 oz Filet*	Marrow Potato Pave • Brussels Sprouts • Pistachio Gremolata	38
12 oz Prime Sirloin Steak*	Endive • Root Vegetables • Red Eye Gravy • Sunchokes	42
16 oz Bone-in Prime Ribeye*	Squash Puree • Ricotta Gnocchi • Pomegranate Demi	
	Agrodolce Onions	47
14 oz Bone-in Pork Chop	Parsley Root Puree • Carrots • Crabapple • Kumquats	27
Sausage de la Casa	changes daily	18

FROM THE SEA

Lobster Cannelloni	Mushrooms • Celery Root • Caviar Beurre Blanc	29
Salmon*	Potato Puree • Maitake Mushrooms • Cranberry Vinaigrette	28
Cod	Root Vegetables • Gooseberry • Cider • Duck Skin	27
Monkfish	Fingerling Potatoes • Mussels • Dunks Mushrooms • Escarole • Fumet	26

CAVIAR

Buttermilk Blini • Minced Shallot • Crème Fraiche • Egg

Hackleback		
Tasting for Two (4 grams)		10
Half Ounce		35

Daily Selection (Changes often)

Tasting (4 grams)		MKT
Half Ounce		MKT