



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

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

\$2.50/additional order of bread

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Wednesday is Surf and Turf night

Every week we'll feature a **2-course** light supper menu for \$25/person

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Buck-a-Shuck will be held **every Thursday** from **5-7** all Fall/Winter long until Memorial Day!

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

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*Supplement your dish with **Hackleback Caviar** for \$10

Your Kitchen Team: Paul, Jackson, Garret, Shane, Mike, Alex, James, Rob 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	37/74

CRUDO

Arctic Char*	Green Garlic • Fennel • Citrus • Cilantro	13
Sea Bass*	Ramps • Compressed Lemon • Orange Buttermilk	13
Tuna*	Fermented Chili • Sorrel • Tangerine • Cucumber	15

SALADS

Local Greens	Rhubarb • Goat Cheese • Pepitas • Lemon Thyme Vinaigrette	12
Baby Beet	Pistachio • Honey • Baharat • Frissee	13
Arugula	Cucumber • Grapefruit • Tempura Crisps • Vincotto	12

SOUP

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

SMALL PLATES

Bacon + Egg	House Smoked Bacon • Poached Egg • Fried Oysters • Salsa Verde	15
Lobster Tartine	Zucchini • Celery • Lemon Aioli • Radish	17
Cured Salmon	Fry Bread • Cornichons • Crème Fraiche • Shallots	14
Maine Mussels	Sujuk • Crème Fraiche • Basil • Lime	15
Prime Beef Tartar *	Yolk • Shiitake Mushroom • Olive • Toast • Buttermilk	15
Butternut Squash	Gnocchi • Apples • Greens	14

FROM THE BUTCHER

8 oz Filet*	Smoked Potatoe Fondue • Chestnut Mushrooms • Alliums • Demi	36
12 oz Prime Sirloin Steak*	Red Kuri Squash • Root Vegetables • Sauce Vierge	38
16 oz Bone-in Prime Ribeye*	Flint Corn • Cipollini • Brassicas • Blue Cheese	44
Sausage de la Casa	Brioche Bun • Ramp Aioli • Root Vegetables • Smoked Maple	18

FROM THE SEA

Tuna*	Kumquat • Sunchoke • Asparagus • Crispy Quinoa	32
Arctic Char*	Cauliflower • Mushrooms • Lavender • Duck Skin	26
Cod	ME Mussels • Fingerling Potato • Baby Leek • Truffle Cream	28
Ricotta Agnolotti	Butter Poached Lobster • Green Garlic • Hazelnuts	30

CAVIAR

Buttermilk Bilini • 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