



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.**

~

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 Plums • 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	16
Baby Octopus • Potato • Chili • Plum • Celery	15
Prime Beef Tartare* • Rouille • Tarragon • Deviled Egg • Chips	18
Buckwheat Cavatelli • Dunks 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 • Sweet Potato • Red Eye Gravy • Sunchokes	42
16 oz Bone-in Prime Ribeye* • Red Kuri Squash Puree • Ricotta Gnocchi • Pomegranate Demi • Agrodolce Onions	47
Chicken • Crawfish Stuffing • Pumpkin Spaetzle • Smoked Onions • Apple	28
Sausage de la Casa • changes daily	18

FROM THE SEA

Scallops • Chestnut • Butternut Squash • Figs • Cocoa Nibs	33
Salmon* • Potato Puree • Maitake Mushrooms • Cranberry Vinaigrette	30
Cod • Root Vegetables • Gooseberry • Cider • Duck Skin	28
Lobster • Lentils • Fennel Confit • Smoked Carrots • Apples • Parsnip Soubise	29

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