



Our in-house baker, Andrew, 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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Join us for Lunch
Everyday beginning at noon.

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Buck-a-Shuck will be held every Thursday from 9-11 all summer long until Labor Day!

Stop in for \$1-oysters every week!

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*Supplement your dish with Hackleback Caviar for \$10

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*	Peach • Basil • Black Tahini	13
Halibut*	Jalapeño • Cucumber • Ramps • Rhubarb + Elderflower Water	15
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

Crab	Crisp Waffle • Hot Sauce Aioli • Bonito • Pea Shoots	14
Prime Beef Tartar *	Asparagus • Soft Egg • Cherry Tomato • Anchoiade	15
Chickpea Panisse	Olives • Smoked Tomato • Sumac Yogurt	12
Bacon + Egg	House Smoked Bacon • Poached Egg • Fried Oysters • Salsa Verde	15
Lobster Tartine	Scallion Bread • Radish • Celery • Saffron • Aleppo	18
Salmon Pate	Brown Bread • Pickled Shallot • Trout Roe • Lemon • Cantaloupe	14

FROM THE BUTCHER

8 oz Filet*	Fingerling German Salad • Swiss Chard • Café Paris Butter	37
12 oz Prime Sirloin Steak*	Charred Carrots • Eggplant • Flint Corn • Madeira Jus	39
16 oz Bone-in Prime Ribeye*	Corn • Fried Oysters • Bernaise	48
Spring Lamb Leg*	Marion Berry • Onion Gratin • Pea • Duck Fat Powder	34
Sausage de la Casa	changes daily	18

FROM THE SEA

Tuna*	Apricot • Fennel • Cucumber • Asparagus • Mustard Greens	32
Salmon*	Pea • Lions Mane Mushrooms • Bowfin Caviar • Buttermilk	27
Signature Summer Lobster Bake	Corn • Linguica • Clams • Potato	MKT
Halibut*	English Peas • Gaujillo • Jicama • Mint • Preserved Lemon	34

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

Your Kitchen Team: Paul, Jackson, Jarred, Garret, Shane, Mike, Alex, Bruno, Will 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