



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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Join us for Lunch Everyday beginning at noon.

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Buck-a-Shuck will be held **every Thursday** from 5-7 all spring 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, Jarred, Garret, Shane, Mike, Alex, Bruno, James, 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*	Green Garlic • Fennel • Citrus • Cilantro	13
Sea Bass*	Ramps • Compressed Lemon • Orange Buttermilk	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
Bluefish Pate	Brown Bread • Pickled Shallot • Trout Roe • Lemon	14

FROM THE BUTCHER

8 oz Filet*	Fingerling German Salad • Fiddleheads • Café Paris Butter	37
12 oz Prime Sirloin Steak*	Charred Carrots • Eggplant • Flint Corn • Madeira Jus	39
16 oz Bone-in Prime Ribeye*	Wheat Berries • Fried Mussels • Bernaise	45
Spring Lamb Leg*	Marion Berry • Onion Gratin • Pea • Duck Fat Powder	34
Sausage de la Casa	changes daily	18

FROM THE SEA

Tuna*	Apricot • Fregola • Cucumber • Asparagus • Mustard Greens	32
Salmon*	Green Garlic • Lions Mane Mushrooms • Bowfin Caviar • Buttermilk	27
Bluefish + Lobster	Black Oyster Mushrooms • Sea Emulsion	30
Striped Bass	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)

Half Ounce

MKT

MKT