



Our in-house baker, Andrius, 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 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

## 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 • Potato Chips	14
Hake • Jalapeño • Cucumber • Watermelon Water	13
Market Fish • Preparation Changes Daily	MKT

## SALADS

Local Greens • Watermelon Rind • Goat Cheese • Lemon Thyme Vinaigrette	12
Baby Beet • Pistachio • Honey • Baharat • Frisee	13
Heirloom Tomatoes • Eggplant • Avocado • Capers • Summer Herbs	15

## SOUP

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

## SMALL PLATES

Calendar Maine Mussels • Sausage • Anchovy • Basil • Lime	16
Crab • Crisp Waffle • Hot Sauce Aioli • Bonito	14
Peel + Eat Shrimp • Cherry Tomato • Oyster sauce • Thai Basil • Spices	17
Prime Beef Tartare* • Soft Egg • Cherry Tomato • Anchoiade	18
Chickpea Panisse • Olives • Smoked Tomato • Sumac Yogurt	12
Bacon + Egg • Fried Oysters • House Smoked Bacon • Poached Egg • Salsa Verde	15

## 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	42
16 oz Bone-in Prime Ribeye* • Corn • Fried Oysters • Bernaise	48
Pork Tenderloin* • Turnips • Biscuit • Tabasco Cherries	29
Sausage de la Casa • changes daily	18

## FROM THE SEA

Hake • Apricot • Fennel • Cucumber • Bok Choy	28
Salmon* • Potato Pureé • Maitake Mushrooms • Cranberry Vinaigrette	30
Signature Summer Lobster Bake • Corn • Linguica • Clams • Potato	MKT
Cod • Hearts of Palm • Gaujillo • Celery Root • Zucchini	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

Your Kitchen Team: Paul, Garret, Shane, Mike, Bruno, Dale, Terrence 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*