



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

~

Join us for Lunch Everyday beginning at noon.

~

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!

~

*Supplement your dish with Hackleback Caviar for \$10

Your Kitchen Team: Paul, Garret, Jarred, Shane, Mike, Alex, Bruno, Dale 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* • Peach • Basil • Black Tahini • Potato Chips | 14 |
| Redfish • 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

| | |
|--|----|
| Squid Ceviche • Watermelon • Cured Pork • Anise | 14 |
| 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

| | |
|---|-----|
| Redfish • Apricot • Fennel • Cucumber • Bok Choy | 28 |
| Salmon* • Pea • Lions Mane Mushrooms • Bowfin Caviar • Buttermilk | 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 |