



Wednesday is Surf and Turf night
Every week we'll feature a **2-course** light supper menu for \$25/person

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Buck-a-Shuck will be held every **Thursday** from **5-7** during the Fall and Winter!

So stop in early for some \$1-oysters!

RAW

Oysters on the Half Shell* Refer to our Daily Card	MKT
Jumbo Shrimp Cocktail	4
Littleneck Clam*	2
Power Tower* A collection of all raw bar items	37/74

SOUPS AND SALADS

Local Greens • Rhubarb • Goat Cheese • Pepitas • Lemon Thyme Vinaigrette	12
Arugula • Cucumber • Grapefruit • Tempura Crisps • Vincotto	12
Soup du Jour • Market & Dock Availability	7
Clam & Pork Chowder • Crispy Pork Belly • Potatoes • Smoked Clams	9

SMALL PLATES

Lobster Tartine • Lemon Aioli • Celery • Radish • Ciabatta	18
Beef Tartar Sliders • Quail Eggs • Buttermilk • Olives • Mushrooms • Brioche	16
Crispy Deviled Eggs • Smoked Char Paté • Arugula • Duck Skin Granola	10
Fried Oysters • Tartar Sauce • Hackleback Caviar • Chives	16

CRUDO

Arctic Char* • Green Garlic • Fennel • Citrus • Cilantro	13
Sea Bass* • Ramps • Compressed Lemon • Orange Buttermilk	13
Tuna* • Fermented Chili • Sorrel • Tangerine • Cucumber	15

SANDWICHES

Shrimp BLT • Tangy Frisco Sauce • Bacon • Lettuce • Tomato	16
Sausage de la Casa • Whole Grain Aioli • Pickles • Iceberg	18
Oyster Roll • Bacon • 5 min Egg • Tomatillo Salsa • Root Veg Hash	14
Grilled Zucchini • Goat Cheese • Grilled Red Onion • Arugula • Ramp Aioli	12

MAIN PLATES

Mussels and Fries • Sujuk • Crème Fraiche • Basil • Lime	15
Fish and Chips • Tartar Sauce • Slaw	16
6 oz. Sirloin Steak* • Asparagus • Flint Corn Grits • Farm Eggs	24

Your Kitchen Team: Paul, Jackson, Alex, Shane, Garrett, Jared, Mike and James

**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