



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

Young Lettuces • Pear • Hazelnut • Maple Pistou	11
Arugula • Smoked Char • Citrus • Saffron • Fennel	14
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* • Blood Orange • Chili Oil • Basil	13
Yellowtail* • Muscadet • Grapefruit • Fennel Pollen	12
Tuna* • Pickled Pear • Carrot Habanero • Crispy Shallot	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
Fried Zucchini • Tahini Aioli • Napa Cabbage • Olive Tapenade	12

MAIN PLATES

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

Your Kitchen Team: Paul, Justin, Alex, Shane, Garrett, Eric, and Jacque

**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