



Buck-a-Shuck will be held every Thursday from 9-11 during the Summer!

So stop in every week 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

Crispy Fish Tacos • Hot Sauce Aioli • Avocado • Pickled Shallots • Cabbage	15
Beef Tartar Sliders • Quail Eggs • Buttermilk • Olives • Mushrooms • Brioche	16
Crispy Deviled Eggs • Smoked Bluefish Paté • Arugula • Duck Skin Granola	10
Fried Oysters • Tartar Sauce • Hackleback Caviar • Chives	16

CRUDO

Salmon* • Peach • Basil • Black Tahini	13
Halibut* • Jalapeño • Cucumber • Ramps • Rhubarb + Elderflower Water	15
Tuna* • Fermented Chili • Sorrel • Tangerine • Cucumber	15

SANDWICHES

Shrimp BLT • Tangy Frisco Sauce • Bacon • Lettuce • Tomato	16
Sausage de la Casa • Ramp 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
Lobster Roll • Friséé • Crème Fraiche • Tarragon • Lemon • Buttered Brioche	MP

MAIN PLATES

Fried Clams • Tomato • Bacon Jam • Biscuits	MP
Fish and Chips • Tartar Sauce • Slaw	16
6 oz. Sirloin Steak* • Asparagus • Flint Corn Grits • Farm Eggs	24

Your Kitchen Team: Paul, Jackson, Jarred, Garret, Shane, Mike, Alex, Bruno, Will, 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