



**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
Heirloom Tomatoes • Eggplant • Avocado • Capers • Summer Herbs	15
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 • Celery • Soft Egg • Cherry Tomato • Anchoiade	16
Crispy Deviled Eggs • Egg Yolks • Aioli • Hackleback Caviar • Arugula	10
Peel + Eat Shrimp • Cherry Tomato • Oyster Sauce • Thai Basil • Spices	17

## CRUDO

Salmon* • Peach • Basil • Black Tahini • Potato Chips	14
Halibut* • Jalapeño • Cucumber • Ramps • Rhubarb + Elderflower Water	15
Tuna* • Fermented Chili • Sorrel • Tangerine • Cucumber	16

## SANDWICHES

Shrimp BLT • Tangy Frisco Sauce • Bacon • Lettuce • Tomato	16
Sausage de la Casa • Taragon Aioli • Pickles • Iceberg	18
Oyster Roll • Bacon • Tomatillo Salsa • Fries	14
Grilled Zucchini • Goat Cheese • Grilled Red Onion • Arugula • Ramp Aioli	12
Lobster Roll • Greens • Lemon Aioli • Tarragon • Buttered Brioche	MKT

## MAIN PLATES

Calendar Maine Mussels • Sausage • Basil • Lime	15   add fries	19
Fish and Chips • Tartar Sauce • Slaw		16
6 oz. Sirloin Steak* • Bok Choy • Flint Corn • Farm Egg		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*