



Buck-a-Shuck will be held every Thursday from 5-8 during the Fall and Winter!

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 • Apple • Goat Cheese • Lemon Vinaigrette	12
Endive • Blue Cheese • Rum Raisins • Pistachio • Banyuls	15
Soup du Jour • Market & Dock Availability	7
Clam & Pork Chowder • Crispy Pork Belly • Potatoes • Smoked Clams	9

SMALL PLATES

Crispy Fish Tacos • Herb Aioli • Cabbage • Pickled Carrots & Onions	15
Beef Tartare* • Roiulle • Tarragon • Deviled Egg • Chips	18
Crispy Deviled Eggs • Smoked Salmon • Egg Yolks • Hackleback Caviar	16
Cioppino • Haddock • Clams • Shrimp • Smoked Tomatoes • Shallots	15

CRUDO

Salmon Tartare* • Labne • Trout Roe • Celery & Apple Salad • Rye	14
Scallops* • Jalapeño Vinaigrette • Compressed Plums • Nigella	15
Market Fish • Preparation Changes Daily	MKT

SANDWICHES

Shrimp BLT • Tangy Frisco Sauce • Bacon • Lettuce • Tomato	16
Sausage de la Casa • Tarragon Aioli • Pickles • Iceberg • Brioche	18
Veggie Burger • Root Vegetables • Sunflower Seed • Herb Aioli • Brioche	13
Oyster Roll • Bacon • Tomatillo Salsa • Fries	16
Lobster Tartine • Crispy Shallots • Celery • Brown Butter Aioli	23

MAIN PLATES

Calendar Maine Mussels • Sausage • Basil • Lime	15 add fries	19
Fish and Chips • Tartar Sauce • Slaw		16
6 oz. Sirloin Steak* • Pumpkin Spaetzle • Brussel Sprouts		24

Your Kitchen Team: Paul, Chris, Garret, Shane, Mike, Terrence, Ericka, Ramon 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