



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
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	18
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
Hake • Jalapeño • Cucumber • Watermelon Water	13
Market Fish • Preparation Changes Daily	MKT

SANDWICHES

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