



Our in-house baker,
Andrew, bakes our
bread fresh every day.

**We are pleased to
offer a complimentary
first course of bread.**

\$2.50/additional order
of bread

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**Join us for Lunch
Everyday beginning
at noon.**

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Buck-a-Shuck will be
held **every Thursday**
from **9-11** all
summer long until
Labor Day!

Stop in for \$1-oysters
every week!

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*Supplement your
dish with
Hackleback Caviar
for \$10

RAW BAR

Oysters on the Half Shell* Refer to our Daily Menu Card	MKT
Littleneck Clam	2
Jumbo Shrimp Cocktail	4
Power Tower* A collection of all items raw and poached	37/70

CRUDO

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

SALADS

Local Greens • Rhubarb • Goat Cheese • Pepitas • Lemon Thyme Vinaigrette	12
Baby Beet • Pistachio • Honey • Baharat • Frisee	13
Heirloom Tomatoes • Eggplant • Avocado • Capers • Summer Herbs	15

SOUP

Clam & Pork Chowder • Crispy Pork Belly • Potatoes • Littleneck Clams	9
Soup du Jour • Market & Dock Availability	7

SMALL PLATES

Squid Ceviche • Watermelon • Cured Pork • Anise	14
Crab • Crisp Waffle • Hot Sauce Aioli • Bonito • Pea Shoots	14
Peel + Eat Shrimp • Cherry Tomato • Oyster sauce • Thai Basil • Spices	17
Prime Beef Tartar* • Asparagus • Soft Egg • Cherry Tomato • Anchoiade	18
Chickpea Panisse • Olives • Smoked Tomato • Sumac Yogurt	12
Bacon + Egg • Fried Oysters • House Smoked Bacon • Poached Egg • Salsa Verde	15

FROM THE BUTCHER

8 oz Filet* • Fingerling German Salad • Swiss Chard • Café Paris Butter	37
12 oz Prime Sirloin Steak* • Charred Carrots • Eggplant • Flint Corn • Madeira Jus	42
16 oz Bone-in Prime Ribeye* • Corn • Fried Oysters • Bernaise	48
Pork Tenderloin* • Turnips • Biscuit • Tabasco Cherries	29
Sausage de la Casa • changes daily	18

FROM THE SEA

Tuna* • Apricot • Fennel • Cucumber • Bok Choy • Mustard Greens	32
Salmon* • Pea • Lions Mane Mushrooms • Bowfin Caviar • Buttermilk	27
Signature Summer Lobster Bake • Corn • Linguica • Clams • Potato	MKT
Halibut* • English Peas • Gaujillo • Jicama • Mint • Preserved Lemon	34

CAVIAR

Buttermilk Blini • Minced Shallot • Crème Fraiche • Egg

Hackleback	
Tasting for Two (4 grams)	10
Half Ounce	35

Daily Selection (Changes often)

Tasting (4 grams)	MKT
Half Ounce	MKT

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