



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

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

\$2.50/additional order  
of bread

~

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

~

**Buck-a-Shuck** will be  
held **every Thursday**  
from **5-8** all  
Fall/Winter long  
until Memorial Day!

Stop in early for \$1-  
oysters every week!

~

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

## SALADS

|   |    |
|---|----|
| Local Greens • Apple • Goat Cheese • Lemon Thyme Vinaigrette      | 12 |
| Baby Beet • Smoked Yogurt • Sunflower Seeds • Grapefruit • Frisee | 13 |
| Endive • Blue Cheese • Rum Raisins • Pistachio • Banyuls          | 14 |

## SOUP

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

## SMALL PLATES

|  |    |
|--|----|
| Calendar Maine Mussels • Anchovy • Sausage • Basil • Lime                    | 16 |
| Baby Octopus • Potato • Chili • Plum • Celery                                | 15 |
| Prime Beef Tartare* • Rouille • Tarragon • Deviled Egg • Chips               | 18 |
| Buckwheat Cavatelli • Dunks Mushrooms • Pumpkin • Pomegranate                | 12 |
| Bacon + Egg • Fried Oysters • House Smoked Bacon • Poached Egg • Salsa Verde | 15 |

## FROM THE BUTCHER

|  |    |
|--|----|
| 8 oz Filet* • Marrow Potato Pave • Brussels Sprouts • Pistachio Gremolata                                      | 38 |
| 12 oz Prime Sirloin Steak* • Endive • Sweet Potato • Red Eye Gravy • Sunchokes                                 | 42 |
| 16 oz Bone-in Prime Ribeye* • Red Kuri Squash Puree • Ricotta Gnocchi •<br>Pomegranate Demi • Agrodolce Onions | 47 |
| Chicken • Crawfish Stuffing • Pumpkin Spaetzle • Smoked Onions • Apple   | 28 |
| Sausage de la Casa • changes daily   | 18 |

## FROM THE SEA

|   |    |
|---|----|
| Scallops • Chestnut • Butternut Squash • Figs • Cocoa Nibs                    | 33 |
| Salmon* • Potato Puree • Maitake Mushrooms • Cranberry Vinaigrette            | 28 |
| Cod • Root Vegetables • Gooseberry • Cider • Duck Skin                        | 28 |
| Lobster • Lentils • Fennel Confit • Smoked Carrots • Apples • Parsnip Soubise | 29 |

## 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, Chris,  
Garret, Shane, Mike, Dale, Terrence,  
Ericka 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*