



Our in-house baker, Terrence, 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
Friday - Sunday
beginning at noon.**

~

Buck-a-Shuck will be held **every Thursday** all Winter long until Memorial Day!

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

~

*Supplement your dish with Hackleback Caviar for \$10

Your Kitchen Team: Paul, Chris, Garret, Tylor, Dale, David, Terrence, 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

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

Arctic Char*	Sumac Yogurt • Green Tomato Piccalilli • Watercress	13
Tuna Crudo*	Pickled Fennel • Coriander Lime Vinaigrette • Citrus	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

Maine Mussels	Sausage • Lime • Tomato salsa	13
Baby Octopus	Potato • Chili • Pear • Celery	15
Prime Beef Cruda*	Smoked Egg Yolk • Harissa • Endive	15
Buckwheat Cavatelli	Mushrooms • Squash • 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*	Root Vegetables • Red Eye Gravy • Sunchokes	42
16 oz Bone-in Prime Ribeye*	Squash Puree • Ricotta Gnocchi • Pomegranate Demi • Agrodolce Onions	46
12 oz Bone-in Pork Chop	Parsley Root Puree • Carrots • Crabapple • Kumquats	27
Sausage de la Casa	changes daily	18

FROM THE SEA

Lobster Roe Linguini	Crab • Clams • Arugula • Chili	27
Arctic Char	Greengage Plums • Onion Soubise • Cauliflower	28
Roasted Cod	Root Vegetables • Cider • Gooseberries • Duck Skin	27
Monkfish	Fingerling Potatoes • Mussels • Dunks Mushrooms	26

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