



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

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 • Cabbage • Crispy Shallots • Sauce Louis	15
Prime Beef Cruda* • Smoked Egg Yolk • Harissa • Endive	15
Cured Salmon • Beet • Goat cheese • Rye Croutons • Jalapeño	13
Seafood Croquettes • Fennel • Blood Orange • Frisée • Sauce Gribiche	16
Fried Oysters • Smoked Tartar • Preserved Lemon • Aleppo	15

CRUDO

Artic Char* • Sumac Yogurt • Green Tomato Piccalilli • Watercress	13
Tuna Crudo* • Pickled Fennel • Coriander Lime Vinaigrette • Citrus	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 • Radicchio • Chives • Harissa Remoulade • Fries	16
Lobster Croque Monsier • Arugula • Gruyere • Sour Dough	23 add Egg 27

MAIN PLATES

Calendar Maine Mussels • Sausage • Lime • Tomato salsa	13 add fries 17
Fish and Chips • Tartar Sauce • Slaw	16
5 oz. Filet Mignon* • Dunks Mushrooms • Endive • Salsa Verde	28

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