



Our in-house baker,  
Jon, 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.**

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

Stop in early 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

Arctic Char* • Parsnip • Infused Olive Oil • Rhubarb Jam	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

Lobster and Caviar • Brioche • Endive • Smoked Tartar Sauce • Lime	18
Fried Calamari • Preserved Orange • Herb Aioli • Pickled Peppers • Scallions	15
Prime Beef Tartare* • Shitake • Fried Oysters • Squid Ink Aioli • Smoked Yolk	16
Bacon + Egg • Fried Oysters • House Smoked Bacon • Poached Egg • Salsa Verde	15

## FROM THE BUTCHER

8 oz Filet* • Carrot Panisse • Broccolini • Liverwurst • Smoked Hollandaise	38
12 oz Prime Sirloin Steak* • Endive • Root Vegetables • Red Eye Gravy • Sunchokes	42
16 oz Bone-in Prime Ribeye* • Squash Puree • Ricotta Gnocchi • Pomegranate Demi • Agrodolce Onions	46
Duck • Farro • Sausage • Peas • Watercress • Parsnip • Cherries	32
Sausage de la Casa • changes daily	18

## FROM THE SEA

Lobster Roe Linguini • Crab • Clams • Arugula • Chili	27
Arctic Char* • Plums • Onion Soubise • Cauliflower	28
Tuna* • Potatoes • Asparagus • Fava Beans • Citrus	30
Monkfish • Flagole Beans • Broccolini • Chili • Tasso	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

Your Kitchen Team: Paul, Chris,  
Garret, Jarred, Andrew, Jon 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*