



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 Tartare* • Shitake • Fried Oysters • Squid Ink Aioli • Smoked Yolk	16
Fried Calamari • Preserved Orange • Herb Aioli • Pickled Peppers • Scallions	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

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

Fish and Chips • Tartar Sauce • Slaw	16
6 oz Prime Sirloin Steak* • Dunks Mushrooms • Endive • Salsa Verde	24

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