



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

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

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**Buck-a-Shuck** will be held every Thursday from 9-11 until Columbus Day!

Stop in 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

Sea Bass* • Green Garlic • Smoked Orange Buttermilk • Black Cumin	14
Tuna Crudo* • Cucumber • Anise Hyssop • Pickled Ramps	15
Market Fish • Preparation Changes Daily	MKT

## SALADS

Local Greens • Rhubarb • Goat Cheese • Lemon Thyme Vinaigrette	12
Bibb Lettuce • Almonds • Haricot Verts • Apricots • Banyuls Vinaigrette	13
Chilled Crab Salad • Asparagus • Raspberry • Fennel	16

## 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* • Sunchoke Puree • Baby Carrots • Chimichurri	45
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
Tuna* • Potatoes • Asparagus • Fava Beans • Citrus	30
Arctic Char* • Plums • Onion Soubise • Cauliflower	28
Swordfish • Bulgur Wheat • Pea Puree • Asparagus • Citrus	28

## CAVIAR

Buttermilk Blini • Minced Shallot • Crème Fraiche • Egg

### Daily Selection (Changes often)

Tasting (4 grams)	MKT
Half Ounce	MKT

Your Kitchen Team: Paul, Brian, Garret, Julian, 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*