



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

Stop in every week for \$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 • Rhubarb • Goat Cheese • Lemon Thyme Vinaigrette	12
Bibb Lettuce • Almonds • Haricot Verts • Apricots • Banyuls Vinaigrette	13
Soup du Jour • Market & Dock Availability	7
Clam & Pork Chowder • Crispy Pork Belly • Potatoes • Smoked Clams	9

SMALL PLATES

Crispy Fish Tacos • Pineapple Salsa • Cabbage • Avacado • Herb Aioli	16
Prime Beef Tartare* • Shitake • Fried Oysters • Squid Ink Aioli • Smoked Yolk	16
Fried Oysters • Arugala Salad • Fresno Chili • Charred Lime • Salsa Verde	15
House Smoked Pastrami Sliders • Whole Grain Mustard • Pickled Cabbage	15

CRUDO

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

SANDWICHES

Softshell Crab • Tangy Frisco Sauce • Pickles • Lettuce	18
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	16
Lobster Roll • Tarragon Aioli • Frisée • Lemon Zest	MKT

MAIN PLATES

Fish and Chips • Tartar Sauce • Slaw	16
Calendar Maine Mussels • Sausage • Seasonal Beer • Grilled Citrus • Chives • Toast	16 add fries 19
6 oz Prime Sirloin Steak* • Dunks Mushrooms • Endive • Salsa Verde	24

Your Kitchen Team: Paul, James, 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