



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 5-7 all Fall/Winter long until Memorial Day!

Stop in for \$1 oysters every week!

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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 37/74

CRUDO

- Scallop* • Crème Fraîche • Tomatillo • Grapefruit • Dill 16
- Arctic Char* • Cucumber • Mint • B&B Onions • Yogurt 14
- Market Fish* • Preparation Changes Daily MKT

SALADS

- Local Greens • Apple • Goat Cheese • Lemon Thyme Vinaigrette 12
- Bibb Lettuce • Almonds • Haricot Verts • Apricot • Banyuls Vinaigrette 13
- Chilled Crab Salad • Asparagus • Raspberry • Fennel • Custard 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
- Prime Beef Tartare* • Shitake • Fried Oysters • Squid Ink Aioli • Smoked Yolk 16
- Bacon + Egg • Fried Oysters • House Smoked Bacon • Poached Egg • Salsa Verde 15
- Calendar Maine Mussels • Green Garlic • Fresno Chili • Sausage 16

FROM THE BUTCHER

- 8 oz Filet* • Potato Pie • Parsnips • Bone Marrow Crumbs • Demi 38
- 12 oz Prime Sirloin Steak* • Sweet Potato • White Corn Grits • Kale • Fig Jus 42
- 16 oz Bone-in Prime Ribeye* • Farro • Shallot • Celery Root • Sauce Périgueux 45
- Veal* • Squash • Poached Apple + Parsley Salad • Pistachio • Green Peppercorn Jus 36
- Sausage de la Casa • changes daily 18

FROM THE SEA

- Scallops • Gingerbread • Carrots • Concord Grape • Chicory 36
- Arctic Char • Salsify • Fig Tart • Fennel • Dill • Rye 29
- Cod • Black Trumpet Mushrooms • Peach • Cauliflower • Wax Bean 28
- Swordfish • Summer Vegetables • Wild Onion Gratin • Green Almond 30

CAVIAR

- Buttermilk Blini • Minced Shallot • Crème Fraiche • Egg
- Daily Selection (Changes often)
- Tasting (4 grams) MKT
- Half Ounce MKT

Your Kitchen Team: Paul, Justin, Tony, Jon, Rodrigo 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