



**Buck-a-Shuck** will be held every Thursday from 5-7 during the Fall and Winter!

Stop in every week for \$1 oysters!

## RAW

Oysters on the Half Shell*	Refer to our Daily Card	MKT
Jumbo Shrimp Cocktail		4
Littleneck Clams		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

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

## CRUDO

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

## SANDWICHES

Roasted Fish • Crab Slaw • Pickled Green Tomatoes • Arugula • Basil Aioli	17
Sausage de la Casa • Tarragon Aioli • Pickles • Iceberg • Brioche	18
Oyster Roll • Radicchio • Chives • Harissa Remoulade	16
Lobster Roll • Tarragon Aioli • Frisée • Lemon Zest	MKT

## MAIN PLATES

Seared Arctic Char Tacos • Pineapple Salsa • Cabbage • Avocado • Herb Aioli	20
Fish and Chips • Tartar Sauce • Slaw	19
Calendar Maine Mussels • Sausage • Seasonal Beer • Grilled Citrus • Chives • Toast	16   add fries 19
Seared Cod • Corn • Fava Beans • Potatoes	23

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