



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

~

Join us for Lunch
Everyday beginning at noon.

~

Buck-a-Shuck will be held every Thursday from 4-close all Fall/Winter long until Memorial Day!

Stop in for \$1 oysters every week!

~

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*	Horseradish Aioli • Trout Roe • Fried Capers	14
Swordfish*	Lobster Aioli • Citrus • Pumpkin Oil	15

SALADS

Local Greens	Apple • Goat Cheese • Lemon Thyme Vinaigrette	12
Bibb Lettuce	Almonds • Haricot Verts • Apricot • Banyuls Vinaigrette	13

SOUP

Clam & Pork Chowder	Crispy Pork Belly • Potatoes • Littleneck Clams	9
Soup du Jour	Market & Dock Availability	7

SMALL PLATES

Crab	Squash Pain Perdu • Sunchokes • Bonito	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
Prawns	Vichyssoise • Leeks • Vadouvan	14
Leek Tortellini	Potato • Pecorino • Almonds • Truffle Oil	15

FROM THE BUTCHER

8 oz Filet*	Sweet Potato Pie • Parsnips • Bone Marrow Crumbs • Demi	38
12 oz Prime Sirloin Steak*	Delicata Squash • 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	Leeks • Chestnut Gnocchi • Baby Turnips • Pomegranate	28
Swordfish	Smoked Squash • Cipollini • Pine Nut Gremolata • Banyuls	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, Jarred, 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