



Buck-a-Shuck will be held every Thursday all night 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 • Apples • 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
Gnocchi • Sunchokes • Lemon • Crispy Shallots • Chives	14
Crab • Squash Pain Perdu • Sunchokes • Bonito	18

CRUDO

Scallop* • Crème Fraîche • Tomatillo • Grapefruit • Dill	16
Arctic Char* • Horseradish Aioli • Trout Roe • Fried Capers	14
Swordfish* • Lobster Aioli • Citrus • Pumpkin Oil	15

SANDWICHES

Roasted Fish • Pickled Onions • Arugula • Black Pepper Aioli	17
Sausage de la Casa • Smoked Yogurt • Pickles • Crispy Shallots • Brioche	18
Pulled Pork • Pickles • Slaw • Swiss Cheese • Barbecue Sauce	16
Scallop Tartine • Smoked Squash • Cranberry Gremolata • Sunchokes	MKT
Eggplant & Mushroom • Gruyere • Onion Jam • Rye Bread	16

MAIN PLATES

Seared Arctic Char Tacos • Cranberry Compote • Cabbage • Burnt Jalapeno	20
Fish and Chips • Tartar Sauce • Slaw	19
Seared Cod • Potato • Leeks • Squash • Capers	23

Your Kitchen Team: Paul, Justin, Jon, Jarred, 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