



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 4-close all Winter long until Memorial Day!

Stop in for \$1 oysters every week!

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Join us for **Pho** every **Tuesday** from 4-close!

Make your reservations now!

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
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

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
Chicken* • Carrots • Smoked Date • Mushrooms • Walnuts • Au Jus	28
Sausage de la Casa • changes daily	18

FROM THE SEA

Bouillabaisse • Fish • Saffron • Fingerling Potatoes • Crustaceans	29
Arctic Char* • Salsify • Fig Tart • Fennel • Dill • Rye	29
Cod* • Leeks • Chestnut Gnocchi • Baby Turnips • Pomegranate	26
Swordfish* • Smoked Squash • Cipollini • Pine Nut Gremolata • Banyuls	28

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, Garret, 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