



**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

Gem Lettuce • Walnuts • Pecorino • Citrus • Orange Buttermilk Vinaigrette	12
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* • Panzanella • Caraway • Pepitas • Jalapeño • Beets • 64° Egg	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
Market Fish* • Preparation Changes Daily	MKT

## 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, Garrett 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*