



## 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

## SOUPS AND SALADS

Beet Salad • Blue Cheese • Pistachio • Green Chili Vinaigrette • Citrus	12
Local Greens • Apple • Goat Cheese • Lemon Thyme Vinaigrette	12
Bibb Lettuce • Almonds • Haricot Verts • Apricot • Banyuls Vinaigrette	13
Soup du Jour • Market & Dock Availability	7
Clam & Pork Chowder • Crispy Pork Belly • Potatoes • Littleneck Clams	9

## SMALL PLATES

Prime Beef Tartare* • Beet Panzanella • Pepitas • Jalapeño • Quail Egg	16
Fiddleheads • Burnt Honey Vinaigrette • Lemon • Ver Jus • Walnuts	14
Bacon + Egg • Fried Oysters • House Bacon • Poached Egg • Salsa Verde	15

## CRUDO

Trout* • Pear • Basil • Cucumber	16
Tuna* • Crème Fraiche • Mandarin • Sunchoke	16
Market Fish* • Preparation Changes Daily	MKT

## SANDWICHES

Fried Fish BLT • Housemade Bacon • English Pea Aioli • Brioche	18
Sausage De La Casa • Changes Daily	18
Cubano • Roast Pork • Pickles • Swiss Cheese • Dijon	18
Fried Oyster Roll • Arugula • Pickled Jalapeno • Paprika Remoulade	16

## MAIN PLATES

Prime Beef Tacos • Fermented Pepper Aioli • Cabbage • Poppy Seed	26
Fish and Chips • Tartare Sauce • Slaw	19
Seared Cod • Polenta • Chestnut • Brown Butter Crumble	22

**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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**Make your reservations now for Easter!**

Your Kitchen Team: Paul, Justin, 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.*