



## 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

Salmon* • Pear • Basil • Cucumber	16
Tuna* • Sorrel Granita • Mint • Grapefruit • Chili	16
Market Fish* • Preparation Changes Daily	MKT

## SALADS

Local Greens • Grapes • Cucumber • Walnuts • Onion Vinaigrette	12
Mizuna • Goat Cheese • Cashews • Asparagus • Tarragon Vinaigrette	13
Beet Salad • Pistachio • Blue Cheese • Green Chili Vinaigrette • Citrus	12

## SOUP

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

## SMALL PLATES

Scallop • Shiitake • Jalapeño • Duckfat Brioche Tuile	17
Prime Beef Tartare* • Potato Pave • Eggplant • Smoked Crème Fraiche	16
Bacon + Egg • Fried Oysters • House Bacon • Poached Egg • Salsa Verde	15
Smoked Salmon • Cornichon • Onion • Pumpnickel	15

## FROM THE BUTCHER

8 oz Filet* • Confit Potatoes • Asparagus • Deviled Egg • Horseradish	38
16 oz Bone-in Prime Ribeye* • Sunchoke Puree • Fiddleheads • Charmoule	45
12 oz NY Sirloin* • Polenta • Peas • Jus • Brown Butter	43
Sausage De La Casa • Changes Daily	18

\*We only use USDA Prime Beef, the top 2% of beef harvested/selected

## FROM THE SEA

Tuna • Spring Vegetables • Green Garlic • Squid Ink Aioli • Crispy Chicken Skin	32
Lobster Bake • Chicken Sausage • Potatoes • Green Tomato • Clams	36
Sea Trout • Shiitake • White Asparagus • Rhubarb • Crème Fraiche	29

## CAVIAR

Buttermilk Blini • Minced Shallot • Crème Fraiche • Egg

### Daily Selection (Changes often)

Tasting (4 grams)	MKT
Half Ounce	MKT

Your Kitchen Team: Paul, Justin, Jon,  
Jarred, Bruno 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.*