



## 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

Local Greens • Grapes • Cucumber • Walnuts • Onion Vinaigrette	12
Mizuna • Goat Cheese • Cashews • Asparagus • Tarragon Vinaigrette	13
Squash • Dill • Mint • Cottage Cheese • Lemon Vinaigrette	15
Soup du Jour • Market & Dock Availability	7
Clam & Pork Chowder • Crispy Pork Belly • Potatoes • Littleneck Clams	9

## SMALL PLATES

Prime Beef Tartare* • Potato Pave • Eggplant • Smoked Crème Fraiche	16
Brussels • Saba • Lemon • Cider Vinegar • Cashews	14
Bacon + Egg • Fried Oysters • House Bacon • Poached Egg • Salsa Verde	15

## CRUDO

Salmon* • Green Tomato Sorbet • Strawberry • Radish • Grains of Paradise	16
Tuna* • Sorrel Granita • Mint • Grapefruit • Chili	16
Market Fish* • Preparation Changes Daily	MKT

## SANDWICHES

Roasted Fish • Pickled Strawberries • Smoked Yogurt • Mizuna	17
Sausage De La Casa • Tzatziki • Arugula • Red Onion	18
Cubano • Roast Pork • Pickles • Swiss Cheese • Dijon	17
Fried Oyster Roll • Arugula • Pickled Jalapeno • Paprika Remoulade	16
Fried Avocado Tartine • Chipotle Aioli • Shaved Cucumber • Toasted Sesame	15

## MAIN PLATES

Lobster Roll • Arugula • Tarragon Aioli • Brioche	MKT
Fish and Chips • Tartar Sauce • Slaw	19
Salmon • Heirloom Tomatoes • Fennel • Sunflower Seeds • Cucumber	22

**Buck-a-Shuck** will be held **every Thursday** from 4-close

Stop in for \$1 oysters every week!

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