



## 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*	Green Tomato Sorbet • Strawberry • Radish • Grains of Paradise	16
Tuna*	Sorrel Granita • Mint • Orange • 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
Squash	Dill • Mint • Cottage Cheese • Lemon Vinaigrette	15

## SOUP

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

## SMALL PLATES

Prime Beef Tartare*	Potato Pave • Pickled Shallot • Smoked Crème Fraiche	16
Bacon + Egg	Fried Oysters • House Bacon • Poached Egg • Salsa Verde	15
Smoked Bluefish	Cornichon • Onion • Pumpnickel	15
Lobster	Heirloom Tomatoes • Corn • Peaches • Cucumbers • Tarragon Aioli	20

## FROM THE BUTCHER

8 oz Filet*	Cornbread • Poblano • Corn • Huckleberry Jam	38
16 oz Bone-in Prime Ribeye*	Soubise • Brussels Sprouts • Charmoule	48
12 oz NY Sirloin*	Smoked Potato • Carrots • Green Tomato • Chimichurri	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	Asparagus • Peas • Maitake • Squid Ink Aioli	32
Lobster Bake	Chicken Sausage • Potatoes • Green Tomato • Clams	36
Salmon	Smoked Yogurt • Baby Zucchini • Melon • Grilled Pluot • Pine Nuts	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, Ty, Bruno, Mike 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.*