



OYSTERS

3.50 EA | MIN 6 PER ORDER

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|------------------------------|----------------------------------|
| *Honeysuckle Katama, MV | *Beach Plum Westport, MA |
| *Signature Katama, MV | *Puffers Petite Wellfleet, MA |
| *Menemsha Menemsha, MV | *Snow Island Quahog Bay, ME |
| *Island Creek Duxbury, MA | *Mookie Blues Damariscotta, ME |
| *Aunt Dotty Plymouth, MA | *Fin De La Baie Bouctouche, NB |
| *Local Littleneck Clams 16 | *Add a Bump of Caviar 5 |

SALTY BUBBLES

12 Oysters + Bottle of Veuve Clicquot
3 Oyster Varieties Max | 100

COCKTAILS

Colossal Lump Crab | 22
U10 Shrimp | 18
Lobster Tail | 20

CRUDOS

- ***Caviar** | White Sturgeon | Bump - 5 | 30g - 85
- ***Tuna Poke** | Mango | Daikon | Tahini-Sesame Vin | Malanga Chips | 22
- ***Tuna Carpaccio** | Limoncello Basil | Black Tobiko | 22
- ***Tuna Tartare** | Ponzu | Lemon Peel | Avocado | White Sturgeon Caviar | 22
- ***Salmon Belly Crudo** | Salmon Chicharron | Ginger | Soy | 19
- ***Scallop Crudo** | Sizzling Sesame Oil | Ponzu | 20
- ***Cod Ceviche** | Vinegar Chips | Lime-Habanero Jugo | 18
- ***Seafood Ceviche** | Shrimp | Scallops | Cod | Octopus | Cucumber | Tomatoes | Togarashi | 22
- ***Filet Mignon Tartare** | Brioche Toast | Capers | 22

SMALL PLATES

- House Made Chowder** | Apple Smoked Bacon | 10
- Shimeji Mushroom Cream Soup** | Roasted Shimeji | Truffle Shavings | 12
- House Caesar** | Baby Red Romaine | White Anchovies | Parmesan | 12
- Bibb** | Lemon-Agave Vin | Goat Cheese | Sriracha Pistachios | Huckleberries | 12
- Burrata** | Snap Pea Salad | Aged Fig Balsamic | Crostinis | 17
- Lobster Salad** | Arugula | Watermelon | Gorgonzola | Lemon Vin | 28
- Baked Oysters** | Pancetta | Cabrales Bleu Cheese | 16
- Menage A Trois** | Lobster | Shrimp | King Crab | Avocado | Lime Juice | 26
- Charred Octopus** | Paprika Brine | Potatoes | Chorizo | Black Garlic | 18
- Pan-Fried Prosciutto Mozzarella** | Aged Fig Balsamic | Grape Tomato Salad | 16
- Ragu de Coniglio** | Roasted Red Pepper Polenta | Root Veggies | Ricotta Salata | 21
- Duck Pot Pie** | Shimeji Cream | Roasted Root Vegetables | Duck Confit | 26
- Sausages** | Rabbit | Boar | Venison | Whole Grain Mustard | Grape Tomato Salad | 24
- Foie Gras** | Pickled Huckleberries | Pineapple Compote | Mâche Salad | 22

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions
Please let us know if you have any food allergies or special dietary needs.



MEATS

DRY AGED

*16oz New York | 56
*24oz Cowboy | 78
*16oz Kansas City | 62
*36oz Porterhouse | 125
*48oz Tomahawk | 165

WET AGED

*10oz Filet | 51
*12oz Skirt Steak | 39
*12oz Flat Iron Wagyu | 66
*12oz Spinalis | 75
*12oz Coulotte | 39

CHOPS

*Venison Chop | 72
*Veal Chop | 64
*Boar Chop | 54
*Bison Chop | 65
*Lamb Chop | 49

SAUCES | 3

Bernaise
Au Poivre
Bleu Cheese
Port Demi Glaze
Horseradish Crema
19 Prime Steak Sauce

ADD-ONS

Crab | 25
3 Shrimp | 18
Foie Gras | 22
Lobster Tail | 25

SPECIALTIES

Herb Baked Cod | Fennel-Cucumber Slaw | Lime Butter | 36
Spiny Lobsters | Pecorino Crusted | 48
Lobster Bolognese | Pomodoro | Fried Bucatini Salad | Gorgonzola | 40
Butter Poached Lobster Tails | Corn | Potatoes | Crustacean Butter | 48
Fried Whole Red Snapper | Country Olive Gremolata | 46
Scallop Bowl | King Crab Fried Rice | Jumbo Sea Scallops | Malanga | 36
Sea Bass | Tuxedo Orzo | Beet Pistachio Relish | Red Pepper Coulis | 40
Shrimp & Grits | Jalapeño Shrimp | Smoked Tomato Grits | Blackberry Tequila Vin | 38
King Crab Legs | Lime Drawn Butter | MP
Faroe Salmon | Goat Cheese-Herb Hearts of Palm Salad | EVOO | Black Tobiko | 32
Half Chicken | Free-Range Organic | Scallion Goat Cheese Mash | Portobello Mushroom Salad | Red Pepper | 28
Pork Chop Paillard | Panko-Crusted | Roma Tomato Salad | Champagne Vin | Lemon | 46

SIDES

Fingerling Potatoes | 10
Scallion Goat Cheese Mash | 12
Smoked Tomato Grits | 12
Asparagus | EVOO | Maldon Salt | 12
Creamed Spinach | Panko | Nutmeg | 14
King Crab Fried Rice | 18
Sriracha Fries | 9
Baked Cauliflower | Parm Cheese | 16

Jalapeno Creamed Corn | 14
Dauphinoise Potatoes | Creamy Parm | Truffle Oil | 16
Baby Portobello Mushrooms | Thyme | 14
Truffle Gnocchi Carbonara | Pancetta | Truffle Shavings | 19
Pork Belly Mac & Cheese | 18
Brussels Sprouts | Lardons | Lemon Vin | 14
1 lb Loaded Baked Potato | All the Fixin's | 16