

RAW

- 🦪 EAST COAST OYSTERS SIX FOR 19. THIRTEEN FOR 36. OR 3.50 EA
- 🦪 LITTLE NECK CLAMS 1.50 EA

SNACKS

- CLAM CHOWDER NEW ENGLAND STYLE, OYSTER CRACKERS 7
- CHICKEN WINGS HONEY SRIRACHA GLAZE, SCALLIONS, SESAME 13
- CRUNCHY BRUSSELS SPROUTS SESAME, CHIVE, SEA SALT, GINGER-SOY 7
- FRIED PICKLES ESPELETTE PEPPER, HORSERADISH CREMA, CHIVES 6

SHARED PLATES

- CAESAR ROMAINE, GARLIC CROUTON, PARMESAN, WHITE ANCHOVIES 9
- MAINE MUSSELS SMOKED CHORIZO, GARLIC, TOMATO, PARSLEY, WHITE WINE 14
- FRIED CALAMARI OLIVES, LEMON ZEST, PARSLEY, COCKTAIL SAUCE 13
- BABY GREENS STRAWBERRIES, CUCUMBER, RED ONION, GOAT CHEESE, WALNUTS, OIL AND VINEGAR 10
- PEEKYTOE CRAB CAKE TARTAR SAUCE, LEMON, BABY GREENS 15
- BURRATA HEIRLOOM TOMATO, BASIL CRYSTALS, ARUGULA, OLIVE OIL, 8YR BALSAMIC 12

CHILLED

- POACHED SHRIMP 2.75 EA
- MAINE LOBSTER TAIL MKT

LARGE PLATES

- 🦪 SALMON FRIED FINGERLING POTATO, TUSCAN KALE, CHERRY TOMATOES, HONEY DIJON 26
- FRIED CHICKEN BLEU MAC AND CHEESE, HOUSE PICKLES, CRUNCHY BRUSSELS SPROUTS, HONEY BUFFALO 24
- HADDOCK LOBSTER SHERRY CREAM, FRIED POTATO, HARICOT VERT 28
- STEAK FRITES NEW YORK STRIP, CRISPY FRIES, CHIMICHURRI 32
- 🦪 FILET MIGNON MASHED POTATO, HARICOT VERT, ROASTED GARLIC HERB BUTTER 36
- POTATO GNOCCHI BLISTERED TOMATO, GARLIC, SHALLOT, TUSCAN KALE, TOASTED PINE NUTS, WHITE WINE BUTTER, PARMESAN 20
- 🦪 BURGER BRIOCHE, HERBED AIOLI, BACON, MUSHROOM, SWISS, LTO, FRIES, PICKLE 15