

RAW

- ☞ **EAST COAST OYSTERS** SIX FOR 19. THIRTEEN FOR 36. OR 3.50 EA
- ☞ **LITTLE NECK CLAMS** 1.75 EA

CHILLED

- POACHED SHRIMP** 3.00 EA
- MAINE LOBSTER TAIL** MKT

SHARED PLATES / SALADS

- CAESAR** ROMAINE, GARLIC CROUTON, PARMESAN, WHITE ANCHOVIES 10
- MAINE MUSSELS** SMOKED CHORIZO, GARLIC, TOMATO, PARSLEY, WHITE WINE 15
- FRIED CALAMARI** OLIVES, LEMON ZEST, PARSLEY, COCKTAIL SAUCE 14
- BABY GREENS** APPLE, DRIED CRANBERRIES, CANDIED PECAN, RED ONION, CRUMBLLED BLEU, OIL & VINEGAR 11
- ROASTED BEET** ARUGULA, RED ONION, WALNUTS, LOCAL FETA CHEESE, BALSAMIC VINAIGRETTE 12
- PEEKYTOE CRAB CAKE** BABY GREENS, CAPERS, REMOULADE, FRESH LEMON 16

SNACKS

- CHANGING SQUASH SOUP** 7
- CLAM CHOWDER** NEW ENGLAND STYLE, OYSTER CRACKERS 9
- CRUNCHY BRUSSELS SPROUTS** SESAME, CHIVE, SEA SALT, GINGER-SOY 8
- FRIED PICKLES** ESPELETTE PEPPER, HORSERADISH CREMA, CHIVES 7

LARGE PLATES

- ☞ **SALMON** FINGERLING POTATO, BROCCOLINI, APPLES, WALNUTS, CRANBERRY-HERB BUTTER SAUCE 27
- HADDOCK** LOBSTER SHERRY CREAM, FRIED POTATO, HARICOT VERT 28
- CHICKEN STATLER** MASHED SWEET POTATO, CRUNCHY BRUSSELS SPROUTS, HERB PAN SAUCE 24
- ☞ **FILET MIGNON** BLEU CHEESE MASHED POTATO, BROCCOLINI, CRISPY ONIONS, ROASTED GARLIC DEMI GLACE 38
- PORK LOIN** MASHED SWEET POTATO, BRAISED RED CABBAGE, HARICOT VERT, APPLE CIDER REDUCTION 26
- ☞ **BRAISED BEEF SHORT RIB** HORSERADISH MASHED POTATO, BABY CARROT, GRILLED ONION, HARICOT VERT 32
- POTATO GNOCCHI** BROCCOLINI, BABY CARROT, APPLE, DRIED CRANBERRY, CANDIED PECAN, GRILLED ONION, GARLIC, PARMESAN CHEESE, AGED BALSAMIC 21
- ☞ **BURGER** BRIOCHE, HERBED AIOLI, BACON, MUSHROOM, SWISS, LTO, FRIES, PICKLE 18