

appetizers

FOR ONE

chowder

new england style; potatoes, bacon + littlenecks 14

chopped

romaine, kale, harvest vegetables, bacon + bleu boursin 12

artichoke

salad, leek + mushroom confit,
miso red wine dressing 12

raw

spiced tuna tartare, scallion, cucumber + lime 18

vegan

risotto, whole grains, cashew + smoked mushroom 16

half shell

6 east coast oysters, choice of:

traditional 20

jalapeño + champagne mignonette 20

crème fraîche, chive + caviar 26

2 of each 22

lobster “roll”

avocado, carrot+pepper sauce, toasted martin's potato bun 20

FOR ONE OR MORE

pressed

truffle flatbread, arugula, lemon + parmesan 20

toasted

short rib + aged cheddar nachos, grilled onion +
cherry pepper relish 24

chilled

seafood: 4 oysters [traditional or our preparation], 4 spiced shrimp,
4 crab claws + tuna sashimi 48

hot

seafood boil: 10 clams, half-pound mussels,
6 shrimp, garlic + white wine broth 52

main courses

COMPOSED DISHES

roasted tuna loin

brussels sprouts, sweetbreads + harissa 38

redfish + scallop

cauliflower, gnocchi + truffle velouté 36

veal tenderloin

ragout of pulled, braised veal shank,
caramelized onions + collards, castle valley mill grits 38

sliced duck breast

cassoulet of duck leg confit, navy beans + root vegetables 32

vegan roasted maitake + king oyster mushrooms

cauliflower, white beans + truffle broth 24



main courses

LARGE CUTS + CHOPS

braised short rib + filet duo

4-ounce rib, 6-ounce filet mignon +
cabernet braising jus 42

28-day, dry-aged, bone-in ribeye

22 ounces; truffle + soy sabayon 52

breakaway farms roasted pork chop

18 ounces; south philly romesco, broccoli rabe,
long hots + aged provolone 38

roasted chicken breast

spice-glazed leg, butternut squash + ranch cream 28

2½ pound lobster

roasted in the shell; lobster +
herb compound butter 54

atlantic salmon

8 ounces; ceviche, pretzel sauce + dill 34

sea scallops + shrimp

garlic, parsley + lemon [3 of each] 36

sides

mac + cheese 12

lobster mac + cheese 20

crisp brussels sprouts, harissa + garlic 12

vegan “creamed” spinach, crisp red onion 10

french fried fingerling potatoes, curry salt + spicy mayo 8

castle valley mills cheddar grits, caramelized onions + collards 14