



### OYSTERS & CLAMS

\$3.75 each | Min 6 per order  
*Champagne Mignonette, Kimchee Puree, Cocktail Sauce*

- HONEYSUCKLE\*.....Katama, MV
- SIGNATURE\*.....Katama, MV
- MV SPEARPOINT\*.....Menemsha, MV
- COTTAGE CITY\*....Oak Bluffs, MV
- EDGEWATER\*.....Buzzards Bay, MA
- WELLFLEET\*.....Wellfleet, MA
- GLIDDEN POINT\*....Damariscotta River, ME
- NORUMBEGA\*.....Damariscotta River, ME
- LITTLENECK CLAMS\*(6 or 12)..... 9 | 18

### COCKTAILS & CAVIAR

- U10 SHRIMP COCKTAIL...19
- COLOSSAL CRAB COCKTAIL...28
- LOBSTER TAIL COCKTAIL...25
- WHITE STURGEON CAVIAR\* 30G ...90

+ ADD  
A BUMP  
OF CAVIAR\*  
\$8

### SOUPS

CLAM CHOWDER...15  
*Apple Smoked Bacon*

FOUR ONION SOUP...15  
*Crostini, Gruyere Gratin*

### SMALLER & SHAREABLE

LOBSTER CAVIAR SLIDER...24  
*Single Slider, Brioche Bun, Vinegar Chips*

PEI MUSSELS...22  
*Red Curry Cream, Cilantro, House Crostinis*

BAKED OYSTERS...19  
*Pancetta, Cabrales Bleu Cheese*

BURRATA...21  
*Aged Fig Balsamic, Crostinis*

SMOKED PORK BELLY...19  
*White Cheddar Polenta, Spiced Tomato Jam*

FOIE GRAS...26  
*Pickled Blueberries, Pineapple Compote, Arugula*

CHARRED OCTOPUS...23  
*Paprika Brine, Potatoes, Chorizo*

PAN-FRIED PROSCIUTTO MOZZARELLA...18  
*Aged Fig Balsamic, Grape Tomato Salad*

### SANDWICHES

*Sandwiches served with Sriracha Fries except  
Lobster Taco & Smoked Salmon*

SPICY LOBSTER "TACO"...33  
*Fresno Pepper, Avocado Crema, Smoked Gouda*

LOBSTER ROLL...33  
*Crustacean Butter, Lemon Aioli, Brioche Roll*

STEAKHOUSE BURGER\*...22  
*Aged Cheddar, Fried Onion, A1 Mayo, Add Egg \$3*

FILET MIGNON SANDWICH...32  
*Roasted Onions, Gruyere, Truffle Butter*

SMOKED SALMON SANDWICH...23  
*Caper-Lime Remoulade, Arugula, Pickled Cauli & Carrots*

PORK PAILLARD SANDWICH...26  
*Panko-Crusted, Arugula-Radish Salad, Lemon Vin*

PRIME RIB SANDWICH...27  
*Herb Butter, Gruyere, Onions, Au Jus, Horseradish Crema*

### SALADS

HOUSE CAESAR...16  
*Hearts of Romaine, White Anchovies, Parm*

BIBB SALAD...22  
*Lemon-Agave Vin, Goat Cheese, Sriracha Pistachios*

VINE-RIPE TOMATO SALAD...18  
*Crumbled Feta, Tzatziki, Fried Mint, EVOO*

LOBSTER SALAD...34  
*Arugula, Watermelon, Gorgonzola, Lemon Vin*

BEET SALAD...18  
*Arugula, Goat Cheese, EVOO*

### CRUDOS & CEVICHE

TUNA POKE\*...23  
*Tahini-Sesame Vin, Mango, Daikon, Malanga Chips*

TUNA CARPACCIO\*...23  
*Watermelon, Limoncello Crema, Seaweed, Tokibo*

TUNA TARTARE\*...23  
*Ponzu, Lemon Peel, Avocado, White Sturgeon Caviar*

SALMON BELLY CRUDO\*...17  
*Salmon Chicharron, Ginger-Soy*

SCALLOP CRUDO\*...21  
*Sizzling Sesame Oil, Ponzu, Ginger*

HALIBUT CEVICHE\*...19  
*Cucumber, Strawberries, Habanero Jugo*

SEAFOOD CEVICHE\*...23  
*Shrimp, Scallops, Cod, Octopus, Togarashi*

MENAGE A TROIS\*...26  
*Lobster, Shrimp, Blue Crab, Avocado, Lime Juice*

FILET MIGNON TARTARE\*...24  
*Toast Points, Capers*

### SPECIALTIES

HERB-BAKED COD...34  
*Lime Beurre Blanc, Charred Lemon*

FAROE ISLAND SALMON...32  
*Lime Beurre Blanc, EVOO, Black Tobiko*

SCALLOP BOWL...36  
*Shrimp Fried Rice, Jumbo Sea Scallops, Malanga*

PAPPARDELLE BOURGUIGNON...36  
*Filet Mignon Tips, Porcini, Port Demi Cream*

### SIDES

- CORN...10
- SRIRACHA FRIES...12
- FINGERLING POTATOES...14
- SHRIMP FRIED RICE...19

#### + ADD - ON S

- Colossal Crab...27
- 3 U-10 Shrimp...19
- Lobster Tail...25
- 3 Sea Scallops...22
- Salmon...20
- Chicken...14
- Steak...26

**STEAKS**  
AVAILABLE  
AT LUNCH!

\*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.