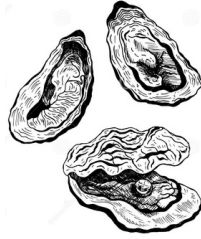


OYSTERS

3.50 each, Minimum of 6 per order
Champagne Mignonette, Kimchee Puree, Cocktail Sauce

HONEYSUCKLE*...Katama, MV
SIGNATURE*...Katama, MV
MV SPEARPOINT*...Menemsha, MV
COTTAGE CITY*...Oak Bluffs, MV
DUXBURY*...Duxbury, MA
NORUMBEGA*...Damariscotta, ME
PINK MOON*...New London Bay, PEI
HONEY MOON*...Bedec Bay, NB
LOCAL LITTLENECK CLAMS*...16

Add a Bump of Caviar*...7



SALTY BUBBLES

6 Oysters* &
Btl of Veuve Clicquot
3 Oyster Varieties...\$115
+ Bump of Caviar*...7
+ 30g of Caviar*...85



COCKTAILS & CAVIAR

U10 Shrimp Cocktail...18
Lobster Tail Cocktail...20
Caviar*...7
White Sturgeon Bump \$7 or 30g \$85

SMALL PLATES

Lobster Caviar Slider...24
Single Slider, Caviar, Grilled Brioche Bun, Vinegar Chips
Burrata...21
Snap Pea Salad, Aged Fig Balsamic, Crostinis
Baked Oysters...17
Pancetta, Cabrales Bleu Cheese
Charred Octopus...22
Paprika Brine, Potatoes, Chorizo
Pan-Fried Prosciutto Mozzarella...16
Aged Fig Balsamic, Grape Tomato Salad
Sesame Noodles...14
Scallions, Sesame Seeds, Crispy Wonton
Sausages...26
Rabbit-Boar-Venison Sausages, Mustard, Grape Tomato Salad
Smoked Pork Belly...19
White Cheddar Polenta, Spicy Peach Nage

CRUDOS & CEVICHE

Tuna Poke*...22
Tahini-Sesame Vin, Mango, Daikon, Malanga Chips
Tuna Carpaccio*...22
Limoncello Basil | Black Tobiko
Tuna Tartare*...22
Ponzu, Lemon Peel, Avocado, White Sturgeon Caviar
Salmon Belly Crudo*...19
Salmon Chicharron, Ginger, Soy
Scallop Crudo*...23
Sizzling Sesame Oil, Ponzu
Cod Ceviche*...18
Vinegar Chips, Lime-Habanero Jugo
Seafood Ceviche*...23
Shrimp, Scallops, Cod, Octopus, Togarashi
Menage A Trois...26
Lobster, Shrimp, Jonah Crab, Avocado, Lime Juice
Filet Mignon Tartare*...24
Brioche Toast, Capers

SPECIALTIES

Scallop Bowl...42
Shrimp Fried Rice, Jumbo Sea Scallops, Malanga
Faroe Salmon...32
Goat Cheese-Herb Hearts of Palm Salad, EVOO, Black Tobiko
Herb Baked Cod...36
Fennel-Cucumber Slaw, Lime Butter

***Steaks are available at lunch! Ask your server.**

SALADS & SOUPS

House Caesar...16
Baby Red Romaine, White Anchovies, Parmesan
BEET Carpaccio Salad...18
Arugula, Goat Cheese, EVOO
Bibb Salad...19
Lemon-Agave Vin, Goat Cheese, Sriracha Pistachios
Lobster Salad...33
Arugula, Watermelon, Gorgonzola, Lemon Vin
House-Made Chowder...12
Apple Smoked Bacon
Shimeji Mushroom Cream Soup...14
Roasted Shimeji, Truffle Shavings

SANDWICHES

Spicy Lobster "Taco"...32
Fresno Pepper, Avocado Crema, Smoked Gouda
Lobster Roll...32
Crustacean Butter, Lemon Aioli, Brioche Roll, Sriracha Fries
Steakhouse Burger*...22
10 oz., Smoked Onion A1 Mayo, Sriracha Fries,
Add Egg \$3, Add Foie Gras \$15
Steak Sandwich...32
Ciabatta, Fire Roasted Onions, Gruyere Cheese,
Truffle Butter, Sriracha Fries
Oyster Po' Boy...19
Pickled Vegetables, Sriracha Aioli, Sriracha Fries
Smoked Salmon Sandwich...23
Toasted Sourdough, Caper-Lime Remoulade, Arugula,
Pickled Cauliflower & Carrots
Panko-Crusted Pork Paillard Sandwich...26
Lightly Fried, Arugula-Cucumber-Radish Salad,
Lemon Vin, Sriracha Fries

SIDES

Fingerling Potatoes...14
Roasted Cauliflower...19
Asparagus...16
Corn...8
Sriracha Fries...10
Shrimp Fried Rice...22