



OYSTERS & CLAMS

\$3.95 each | Min 6 per order

Champagne Mignonette, Kimchee Puree, Cocktail Sauce

HONEYSUCKLE*
Katama, MV

HUSSELTON HEAD*
Vineyard Haven, MV

SIGNATURE*
Katama, MV

TISBURY*
Vineyard Haven, MV

MV SPEARPOINT*
Menemsha, MV

TOP SHELL*
Edgartown, MV

COTTAGE CITY*
Oak Bluffs, MV

SUNKEN MEADOW*
Wellfleet, MA

LITTLENECK CLAMS*

\$12 for 6

\$22 for 12



**ADD A BUMP
OF CAVIAR + \$8**



COCKTAILS & CAVIAR

U8 SHRIMP
COCKTAIL...22

COLOSSAL CRAB
COCKTAIL...28

LOBSTER COCKTAIL...28

WHITE STURGEON
CAVIAR* 30G ...90

SMALLER & SHAREABLE

LOBSTER CAVIAR SLIDER...24
Single Slider, Hawaiian Roll, Vinegar Chips

MAINE MUSSELS...22
Red Curry Cream, Cilantro, House Crostinis

BAKED OYSTERS...20
Pancetta, Cabrales Bleu Cheese

ROCK SHRIMP GUACAMOLE...21
Ripe Avocado, Red Tortilla Chips

BLUE CRAB CAVIAR SLIDER...22
Single Slider, Hawaiian Roll, Vinegar Chips

BURRATA...22
Aged Fig Balsamic, Crostinis

SMOKED PORK BELLY...19
Smoked Gouda & White Cheddar Polenta, Spiced Tomato Jam

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

CHARRED OCTOPUS...25
Paprika Brine, Fingerling Potatoes, Chorizo

PROSCIUTTO MOZZARELLA...18
Pan-fried, Aged Fig Balsamic, Grape Tomato Salad

BACON LOLLIPOP BOUQUET...16
Molasses Syrup, Cayenne

SPECIALTIES

HERB-BAKED COD...36
Lime Beurre Blanc, Charred Lemon

FAROE ISLAND SALMON...34
Lime Beurre Blanc, EVOO

SCALLOP BOWL...39
Shrimp Fried Rice, Jumbo Sea Scallops, Malanga

LOBSTER & CRAWFISH PAPPARDELLE...39
Crayfish Tail, Gorgonzola, Lobster-Sherry Cream Sauce



STEAKS AVAILABLE*
See Dinner Menu

ON THE SIDE

Corn \$10, Sriracha Fries \$12,
Fingerling Potatoes \$14, Shrimp Fried Rice \$19

CRUDOS & CEVICHEs

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

TUNA CARPACCIO*...23
Thinly Sliced, Limoncello-Crema, Tobiko

TUNA TARTARE*...23
Ponzu, Avocado, White Sturgeon Caviar

SALMON BELLY CRUDO*...18
Salmon Chicharron, Ginger-Soy

SCALLOP CRUDO*...23
Sizzling Sesame Oil, Ponzu, Ginger

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

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

COD TIRADITO*...19
Leche de Tigre, Orange Segments, Sweet Potato Chips

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

FILET MIGNON TARTARE*...24
Capers, Red Pepper, Parm Cheese, EVOO, Crostinis

SANDWICHES

Sandwiches served with Sriracha Fries except
Lobster Taco & Smoked Salmon

SPICY LOBSTER "TACO"...36
Fresno Pepper, Avocado Crema, Sriracha Aioli, Smoked Gouda

LOBSTER ROLL...39
Butter Poached, Crustacean Butter, Lemon Aioli, Brioche Roll

DRY-AGED STEAKHOUSE BURGER*...27
A1 Mayo, Lettuce, Tomato, Onion, Cheddar Cheese
Add Egg \$3, Add Avocado \$3, Add Foie Gras \$23

FILET MIGNON SANDWICH...36
Roasted Onions, Gruyere, Truffle Butter

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

PORK PAILLARD SANDWICH...26
Pork Milanese, Arugula-Radish Salad, Lemon Vin

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

CRISPY CHICKEN SANDWICH...22
Asparagus, Roasted Red Pepper, Gruyere Cheese, Pesto Aioli

SOUPS & SALADS

CLAM CHOWDER...15
Apple Smoked Bacon

FOUR ONION SOUP...15
Crostinis, Gruyere Gratin

TUNA & ENDIVE...26
Seared Rare Tuna, Mixed Blend Lettuce,
Wasabi Peas, Wontons, Soy-Ginger Vin

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

HOUSE CAESAR...16
Whole Hearts of Romaine,
Anchovies, Parm Crostinis

BIBB ...22
Lemon-Agave Vinaigrette, Radish,
Goat Cheese, Sriracha Pistachios

STRAWBERRY & FRENCH FETA...19
Avocado, Granola, Lemon Vinaigrette

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



SALAD ADDITIONS

Colossal Crab + \$27
3 U-8 Shrimp + \$22
Lobster Tail + \$28
Salmon + \$20
Chicken + \$14
Steak + \$26
Bay Scallops + \$28

*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.