

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
 - FIN DE LA BAIE*...Bouctouche, 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

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