

RAW & CHILLED

OYSTERS 3.50/EA

.....

CONNECTICUT

*COPP'S ISLAND...
norwalk islands
finest of bluepoints
clean/medium brine/meaty

.....

NEW YORK

*LITTLE GUNS...
east moriches
salty/savory/rich/sweet finish

.....

MASSACHUSETTS

*MOON SHOAL...
barnstable harbor, cape cod
minimal salinity/sweet/buttery

*WELLFLEET...
wellfleet harbour
briny/clean/vegetal

.....

MAINE

*FAREWELL BUFF...
damariscotta river
suspended culture, sweet/salty

.....

CANADA

*BEAU SOLEIL...
miramichi bay, new brunswick
delicate/sweet/mild brine

*SALT BAY...
eel lake, nova scotia
sweet/buttery/wine broth

.....

CLAMS & SHRIMP

*LITTLENECK CLAMS...
norwalk, ct 2.50/ea

*CHILLED SHRIMP
cocktail sauce, old bay mayo 6/ea

DEVILED EGGS W/ FRIED OYSTERS (4)... pickled onions 16
SMOKED TROUT DIP... dill, trout skin, trout roe, sourdough 18
ROASTED OYSTERS(4)... kimchi butter, parm, crumbs 16
BBQ CLAMS (8)... bacon 15
CRAB TOAST... jalapeno mayo, celery, sourdough 21
HAND CUT FRENCH FRIES... smoked mayo half/6 full/11

.....

SCALLOP CRUDO... yuzu kosho, grapefruit 20*
SHELLFISH PLATTER... oysters, littlenecks, razor clams
chilled shrimp, mussels, scallop, crab meat 95*

.....

YOUNG LETTUCE... radish, sunflower seeds, lime creme 16
APPLE & ENDIVE... white onion, tarragon, point reyes blue cheese 18
BOSTON BIBB... meyer lemon, caper, onion, tarragon, fennel honey, colatura 17
BURRATA... asian pear, verjus honey, rosemary, hazelnuts, toast 20

.....

BROCCOLI... sesame tahini, harissa vinaigrette, herbs 17
BRUSSELS SPROUTS... rosemary agro-dolce, sunflower seeds, white soy 16
MAITAKE MUSHROOMS... nduja & garlic butter, egg yolk 21

.....

FISH & CHIPS... mateo's potatoes, cherry peppers, malt vinegar-tartar 18
SEAFOOD STEW... cod, clams, shrimp, fregula, aioli 21
OCTOPUS... couscous, cucumber, jalapeno yogurt, marinated shallot + radish 22
SKATE WING... shellfish butter, charred lemon 28
MACKEREL... castelveltrano olive salsa verde, sourdough 20
PRAWNS ALA PLANCHA... head on/shell on, sun dried pepper-harissa mayo 24

.....

WHOLE TROUT... charred lemon vinaigrette, stewed curried garbanzos 39
COD... salsify puree, kale, meyer lemon, ras el hanout 36
STRIPED BASS... marinated swiss chard, potato ajo blanco, olives 36
SHRIMP & GRITS... jalapeno, shrimp jus, prosciutto 27
SQUID INK CAVATELLI... shrimp, chorizo, tomato 27
ROAST CHICKEN... green lentils, sweet & sour allium 32
FRIED CHICKEN SANDWICH... pimento cheese, b&b pickles, fris ee, cabbage slaw 24
DRY AGED BEEF BURGER... pickles, bacon, onion mayo, cheddar, fris ee 26*

*THESE ITEMS ARE COOKED TO ORDER AND/OR MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

BEFORE PLACING YOUR ORDER, INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

DUE TO RISING COSTS ADDITIONAL BREAD WILL BE \$1/SLICE

DINNER

