

## RAW BAR

### TOWER OF SHELLS 92

LOBSTER, CRAB MEAT, SHRIMP, OYSTERS, CLAMS, CEVICHE, CRUDO, COCKTAIL SAUCE AND MIGNONETTE

### ATLANTIC AND PACIFIC OYSTERS MP

LITTLENECK CLAMS 2 EACH · SHRIMP COCKTAIL 4 EACH

SCALLOP AND SHRIMP CEVICHE 15

HARBOR SAMPLER 34

CEVICHE, COCKTAIL SHRIMP, CLAMS, OYSTERS, COCKTAIL SAUCE AND MIGNONETTE

## APPETIZERS

### TUNA TARTARE 14

SOY, AVOCADO, CUCUMBER, ONION AND POTATO CRISP

### CLAMS CASINO 15

BELL PEPPERS AND BACON

### OYSTERS ROCKEFELLER 15

SPINACH, PARMESAN, PERNOD

### PANKO CRUSTED CRAB CAKE 14

ASIAN CABBAGE SLAW, AVOCADO AND LEMONGRASS AIOLI

### CORNMEAL CRUSTED CALAMARI 16

FLASH FRIED, ASIAN CHILI SAUCE

### BAKED LOCAL RICOTTA 11

ROASTED TOMATOES, TRUFFLE, HERBS AND CIABATTA

### BLEU CHEESE & APPLE FLATBREAD 11

SWEET ONIONS, BALSAMIC AND BABY GREENS

### BUTTERMILK FRIED CAULIFLOWER 12

PEANUT SAUCE

### MUSSEL POT 15

THAI CURRY · BELGIAN · MEDITERRANEAN

(ADD POMMES FRITES 5)

## ARTISANAL CHEESE & CHARCUTERIE 26

CORNICHONS, MARCONAS, DIJON, JAM, CIABATTA AND CRANBERRY NUT BREAD

## SOUP & SALAD

### NEW ENGLAND CLAM CHOWDER 10

BACON, GOLDEN POTATOES AND LIGHT CREAM BROTH

### SHRIMP BUTTERNUT BISQUE 12

SHRIMP, CRÈME FRAÎCHE, PEPITAS

### SIMPLE GREENS 9

CUCUMBER, TOMATO, RADISH, CHAMPAGNE VINAIGRETTE

### ROASTED OCTOPUS SALAD 15

CHORIZO CHIMICHURRI, CRISPY GARBANZO, SAFFRON AIOLI

### CAESAR SALAD 11

CLASSIC DRESSING, BABY TOMATOES, ANCHOVIES

### LOCAL BURRATA SALAD 13

ARUGULA, PROSCIUTTO, FIGS, ROASTED SHALLOT BALSAMIC

### ICEBERG SALAD 10

BACON, CORN, TOMATOES,  
BLEU CHEESE BUTTERMILK DRESSING

### MEDITERRANEAN SALAD 12

ROMAINE, ARUGULA, SPINACH, GARBANZOS, KALAMATAS,  
FETA, OREGANO LEMON VINAIGRETTE

### BRUSSELS SPROUTS SALAD 14

HAZELNUTS, ORANGES, POMEGRANATES, KALE,  
TAHINI HONEY LIME VINAIGRETTE

### TUSCAN SALAD 13

ARUGULA, SUNDRIED TOMATOES, CAULIFLOWER, ZUCCHINI,  
FENNEL, PINE NUTS, SWEET PEPPER VINAIGRETTE

## ADDITIONS

SHRIMP 4 · LUMP CRAB 12 · GRILLED CHICKEN 8 · STEAK TIPS 10

## CHEF'S CUTS

### STEAK FRITES 29

CREAMED SPINACH, RED WINE REDUCTION, TRUFFLE FRITES

### CHEF'S FILET MIGNON 38

LUMP CRAB, ASPARAGUS, BÉARNAISE, HERBED CROUTON

### PRIME NEW YORK STRIP 36

CIPPOLINI BACON JUS, BAKED POTATO

### POMEGRANATE RACK OF LAMB 36

EGGPLANT CONFIT, BLACK OLIVE COUS COUS, ALMOND CRISP

### MEATLOAF 26

ASPARAGUS, POTATOES, CARMELIZED ONION DEMI GLACE

## CHEF'S SELECTIONS

### RIGATONI 23

BRUSSELS SPROUTS, LEEKS, PARMESAN, ZESTY BREADCRUMBS

### ICELANDIC COD CHOWDER 29

CLAMS, BACON, POTATOES, CORN, LEEKS AND CREAM BROTH

### BUCATINI & CLAMS 26

WHITE WINE, GARLIC, CHILE, SOPPRESSATA AND TOMATOES

### CRISP LOIN OF TUNA 29

WILD MUSHROOMS AND EDAMAME RAGU

### SCALLOPS A LA PLANCHA 32

CURRIED CAULIFLOWER PURÉE AND GOLDEN RAISINS

### PAN ROASTED HALF CHICKEN 26

KALE, FINGERLINGS AND LEMON-THYME JUS

### SCOTTISH SALMON 29

FRENCH LENTILS, ARTICHOKES, HARICOT VERT,  
PURPLE MUSTARD, VERJUS

### SHELL & BONES 36

BBQ SHRIMP, THAI BRAISED SHORT RIB,  
ASPARAGUS, CELERIAC PUREE

ALL PROTEINS MAY BE REQUESTED SIMPLY PREPARED  
SERVED WITH TWO SIDE DISHES AND CHOICE OF SAUCES:  
BÉARNAISE, HORSERADISH, LEMON-SOY OR BROWN BUTTER

## SIDES 8

BRUSSELS SPROUTS WITH BACON · SMASHED POTATOES WITH TRUFFLE & PARMESAN

POMMES FRITES WITH ROSEMARY, MALT AND CHIPOTLE KETCHUP · SAUTEED FOREST MUSHROOMS

STEAMED ASPARAGUS · CREAMED SPINACH · STEAMED SPINACH · BAKED POTATO WITH BACON, SOUR CREAM AND CHIVES