

LUNCH MENU

AVAILABLE WEDNESDAY - FRIDAY 11AM-2:30 PM
IN ADDITION TO OUR REGULAR MENU

THREE COURSES \$29

(PLUS TAX AND GRATUITY)

FIRST COURSE:

Please choose one:

SIMPLE GREENS SALAD

CUCUMBER, TOMATO, RADISH, CHAMPAGNE VINAIGRETTE

NEW ENGLAND CLAM CHOWDER

BACON, GOLDEN POTATOES AND LIGHT CREAM BROTH

SECOND COURSE:

Please choose one:

CAVATELLI

TOMATOES, KALAMATA OLIVES, ROASTED FENNEL,
PINE NUTS, PARMESAN

PAN ROASTED CHICKEN BREAST

KALE, CARROTS, FINGERLINGS, LEMON-THYME JUS

SALMON

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

THIRD COURSE:

CHOCOLATE POT DE CREME

ESPRESSO WHIPPED CREAM AND FRESH BERRIES

TOMATO BISQUE 12

ASPARAGUS CRAB CROSTINI

BAJA STYLE GRILLED FISH TACOS 13

GREEN CABBAGE, PICO DE GALLO, TOMATILLO, CREMA,
ORGANIC CORN TORTILLA, HOUSEMADE CHIPS

ROASTED CAULIFLOWER TACOS 13

FALAFEL, LETTUCE, PICO DE GALLO,
CUMIN-LIME CREMA,
ORGANIC CORN TORTILLA, HOUSEMADE CHIPS

CHICKEN PESTO SANDWICH 15

BURRATA, ROASTED TOMATOES,
RED ONION, ARUGULA, HOUSEMADE CHIPS

FRIED OYSTER PO' BOY 16

CORNICHON CHIPOTLE REMOULADE, OLD BAY FRITES

SHELL & BONES LOBSTER ROLL 28

LOBSTER BUTTER, YUZU CORN CABBAGE SLAW,
OLD BAY FRITES

SHELL & BONES BURGER 16

PRETZEL BUN, HOUSEMADE CHIPS
SUBSTITUTE POMMES FRITES · 3
ADD CHEESE, BACON OR FRIED EGG · 2 EACH

CAVATELLI 19

TOMATOES, KALAMATA OLIVES, ROASTED FENNEL,
PINE NUTS, PARMESAN

ADDITIONS

SHRIMP 4 · LUMP CRAB 14 · GRILLED CHICKEN 8 ·
STEAK TIPS 12
BURGER 10 · SALMON 12

LUNCH COCKTAILS

BEVERAGE SPECIALS

Every Monday - Friday until 6pm

\$6 COCKTAILS: WODKA, BEEFEATER, CRUZAN,
HORNITOS, OLD FORESTER, OLD OVERHOLT

\$6 DAILY FEATURED WHITE OR RED WINE SELECTIONS
BY THE GLASS

\$3 BLACK HOG BREWING COMPANY CANS

"THE BREAKFAST" BLOODY MARY 16

TITO'S VODKA, RIPE SAN MARZANO BLOODY MARY MIX,
CHORIZO, COCKTAIL SHRIMP,
BACON, CORNICHON, OLIVES

CLASSIC MIMOSA 11

ZARDETTO PRIVATE CUVÉE, FRESH SQUEEZED OJ

CLASSIC BELLINI 11

ZARDETTO PRIVATE CUVÉE, WHITE PEACH PUREE

TEMPERANCE COCKTAILS

Served without alcohol - Add a shot of house spirits for \$5

STEVIE RAY 6

LEMON, PINEAPPLE, GINGER, MAPLE, ANGOSTURRA, SODA

EL PILLUELO 6

LIME, GRAPEFRUIT, ROSEMARY SYRUP, SODA

THE RALEIGH 6

CUCUMBER, LIME JUICE, MINT, SODA WATER

ROSARITO 6

RIPE SAN MARZANO, LIME, CHIPOTLE, BROWN SUGAR

COFFEE DRINKS

BUSHWICK 13

OLD FORESTER BOURBON, HOT COCOA, MARSHMALLOWS,
SALTED CARAMEL WHIPPED CREAM

THE REAL IRISH COFFEE 12

TULLAMORE D.E.W., DEMERARA SYRUP, COFFEE,
VANILLA BEAN WHIPPED CREAM

BOMBAY TRANSATLANTIC 13

·oSHELL & BONES SINGLE BARREL RUM,
CHAI TEA, ESPRESSO, VANILLA BEAN WHIPPED CREAM

DIRTY CHAI LATTE 6

CHAI TEA AND ESPRESSO

MOCHA MINT 6

DOUBLE CHOCOLATE MINT SYRUP,
ESPRESSO, STEAMED MILK, FOAM

AFFOGATO 8

VANILLA GELATO AND ESPRESSO

ESPRESSO 3 · LATTE 5 · CAPPUCCINO 5
FRESHLY GROUND DRIP COFFEE 3 · TEA 4

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS