

## RAW BAR

**OYSTERS : ATLANTIC & PACIFIC MP**  
MIGNONETTE, COCKTAIL SAUCE & HORSERADISH

**SHRIMP COCKTAIL 4 EACH**

**LITTLENECK CLAMS 2 EACH**

**SCALLOP & SHRIMP CEVICHE 15**

**TOWER OF SHELLS 70**  
HALF LOBSTER, CEVICHE, SHRIMP, OYSTERS, CLAMS,  
COCKTAIL SAUCE & MIGNONETTE

**HARBOR SAMPLER 34**  
CEVICHE, COCKTAIL SHRIMP, CLAMS, OYSTERS,  
COCKTAIL SAUCE & MIGNONETTE

## APPETIZERS

**TUNA TARTARE 14**  
SOY, AVOCADO, CUCUMBER, ONION CRISP

**CLAMS CASINO 13**  
BELL PEPPERS & BACON

**OYSTERS ROCKEFELLER 13**  
SPINACH, PARMESAN, PERNOD

**PANKO CRUSTED CRAB CAKE 14**  
ASIAN CABBAGE SLAW, AVOCADO & LEMONGRASS AIOLI

**CORN CRUSTED CALAMARI 16**  
FLASH FRIED WITH SPICY ASIAN SAUCE

**BAKED LOCAL RICOTTA 10**  
OVEN-ROASTED TOMATOES, HERBS & CIABATTA

**BLEU CHEESE & APPLE FLATBREAD 11**  
SWEET ONIONS, BALSAMIC & BABY GREENS

**ROASTED OCTOPUS 14**  
CHORIZO, CHIMICHURRI, CRISPY GARBANZO, SAFFRON AIOLI

**MUSSEL POT 15**  
THAI CURRY · BELGIAN · MEDITERRANEAN  
(ADD POMMES FRITES 5)

## ARTISANAL CHEESE & CHARCUTERIE 26

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

## SOUP & SALAD

**NEW ENGLAND CLAM CHOWDER 10**  
BACON, GOLDEN POTATOES & LIGHT CREAM BROTH

**POTATO & LEEK SOUP 10**  
FRIED OYSTER & MAPLE BACON

**WATERMELON & BURRATA SALAD 13**  
HEIRLOOM TOMATOES & ROASTED SHALLOT BALSAMIC

**CAESAR SALAD 11**  
TRADITIONAL PREPARATION, ANCHOVIES, CROUTON

**ICEBERG SALAD 10**  
BACON, CORN, TOMATOES,  
BLEU CHEESE BUTTERMILK DRESSING

**MEDITERRANEAN SALAD 12**  
ROMAINE, GARBANZOS, FETA, KALAMATAS,  
OREGANO LEMON VINAIGRETTE

**BRUSSELS SPROUTS SALAD 14**  
HAZELNUTS, ORANGES, BLUEBERRIES, KALE,  
TAHINI HONEY LIME VINAIGRETTE

**TUSCAN SALAD 13**  
FENNEL, SUNDRIED TOMATOES, CAULIFLOWER,  
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

### PRIME NEW YORK STRIP 36

CIPPOLINI BACON JUS, BAKED POTATO

### CHEF'S FILET MIGNON 38

LUMP CRAB, ASPARAGUS, BÉARNAISE, HERBED CROUTON

ALL STEAKS MAY BE REQUESTED SIMPLY GRILLED  
SERVED WITH TWO SIDE DISHES & CHOICE OF SAUCES:  
BÉARNAISE, HORSERADISH, LEMON-SOY OR BROWN BUTTER

## CHEF'S SELECTIONS

### BLACK GARLIC COD 29

NAPA CABBAGE STIR FRY, BAMBOO TACU TACU

### SCALLOPS A LA PLANCHA 32

CURRIED CAULIFLOWER PURÉE & GOLDEN RAISINS

### WASABI TUNA 29

OYSTER MUSHROOMS & EDAMAME RAGU

### SCOTTISH SALMON 29

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

### BUCATINI & CLAMS 25

WHITE WINE, GARLIC, CHILE, SOPPRESSATA & TOMATOES

### PAPPARDELLE PROVENÇALE 23

RATATOUILLE, CORN BROTH, PESTO RICOTTA

### PAN ROASTED HALF CHICKEN 26

KALE, FINGERLINGS & LEMON-THYME JUS

### SHELL & BONES 36

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

## SIDES 8

BRUSSELS SPROUTS WITH BACON · SMASHED POTATOES WITH TRUFFLE & PARMESAN  
POMMES FRITES WITH ROSEMARY MALT & CHIPOTLE KETCHUP · SAUTEED FOREST MUSHROOMS  
STEAMED ASPARAGUS · CREAMED SPINACH · STEAMED SPINACH  
BAKED POTATO WITH BACON, SOUR CREAM & CHIVES