

RAW BAR

TOWER OF SHELLS 92

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

ATLANTIC & PACIFIC OYSTERS MP

LITTLENECK CLAMS 2 EACH · SHRIMP COCKTAIL 4 EACH

SCALLOP & SHRIMP CEVICHE 15

HARBOR SAMPLER 34

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

APPETIZERS

TUNA TARTARE 14

SOY, AVOCADO, CUCUMBER, ONION & POTATO CRISP

CLAMS CASINO 15

BELL PEPPERS & BACON

OYSTERS ROCKEFELLER 15

SPINACH, PARMESAN, PERNOD

PANKO CRUSTED CRAB CAKE 14

ASIAN CABBAGE SLAW, AVOCADO & LEMONGRASS AIOLI

CORNMEAL CRUSTED CALAMARI 16

FLASH FRIED WITH SPICY ASIAN SAUCE

BAKED LOCAL RICOTTA 11

OVEN-ROASTED TOMATOES, HERBS & CIABATTA

BLEU CHEESE & APPLE FLATBREAD 11

SWEET ONIONS, BALSAMIC & BABY GREENS

ROASTED OCTOPUS SALAD 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

WATERMELON & BURRATA SALAD 13

HEIRLOOMS, WATERCRESS & ROASTED SHALLOT BALSAMIC

ICEBERG SALAD 10

BACON, CORN, TOMATOES,
BLEU CHEESE BUTTERMILK DRESSING

BRUSSELS SPROUTS SALAD 14

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

CAESAR SALAD 11

TRADITIONAL PREPARATION, ANCHOVIES, CROUTON

MEDITERRANEAN SALAD 12

ROMAINE, GARBANZOS, FETA, KALAMATAS,
OREGANO LEMON VINAIGRETTE

TUSCAN SALAD 13

FENNEL, SUNDRIED TOMATOES, CAULIFLOWER, ZUCCHINI,
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,
ASPARGUS, 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