

First Course

Raw Oysters
six or twelve
M/P

Clam Chowder Fritters
clam, bacon, corn, potato
6

Clams & Tomatoes
clams, candied cherry tomato, wine broth, baguette
10

Marinated Mackerel
caramelized onion tart, arugula, mignonette
10

Spinach Salad
pickled green beans, beets, ricotta
8

Roasted Green Market Vegetables
smoked ham broth, crispy shallots
8

Second Course

Fish & Chips
atlantic cod, homemade fries, malt vinegar mayo
16

Lobster Roll
black cardamom, tarragon, pickled red chiles, chickory, baked potato
16

BBQ Tofu
wild mushroom grits, fried green tomatoes
14

Loup de Mer
corn broth, fava beans, spiced potato
17

Glazed Brisket
braised cabbage, goat cheese, carrot puree
18

The Clambake
market seafood, seasonal vegetables, white wine broth
20

Sides

Crab Fries

Smoked Oyster Stuffing

Green Onion Coleslaw

Wild Mushroom Grits

Tap

Magic Hat No.9, Magic Hat 6
Sweet Action, Six Point 6
Blue Point Summer Ale, Bluepoint 6
Coney Island Lager, Shmaltz 6
Lobster Ale, Belfast Bay 7
Albino Python, Shmaltz 7

Bottle

Pork Slap, Butternuts (Can) 5
Toasted Lager, Bluepoint 6
Original Sin Hard Cider, Original Sin 6
Old Engine Oil, Harviestoun 10

Sparkling / Rose

Cava Brut, "1+1-3" U Mes U Fan Tres, ESP 7/31
Coteaux d'Aix en Provence Rose, "Sabine," FRN, 2008 7/30

White

Gruener Veltliner, Ecker, AUT, 2008 6
Muscadet, "Clos de la Senaigerie, Luc Choblet, FRN, 2007 6/23
Sauvignon Blanc, "California," Joel Gott, USA, 2008 7/27
Falanghina, Cantine del Taburno, ITL, 2008 7/30
Verdeho, Woop Woop, AUS, 2008 7/28

Red

Bonarda, Lancatay, ARG, 2006 6
Pinot Noir, Heron, FRN, 2006 8/30
Malbec, Altos Las Hormigas, ARG, 2007 7/26
Grenache, "Bistro" Epicurean, AUS, 2007 8/32

Visa or Mastercard

