



----RAW BAR----

CHERRYSTONE clams 2
east coast OYSTER of the day 2.50
peel and eat SHRIMP 3
“RAW DEAL”- three oysters, three cherrystones, two shrimp 16.50
(shallot mignonette and horseradish cocktail)

----STARTERS----

extra fancy DEVILED EGGS, old bay, pickled onion, fingerling chips 5
SMOKED TROUT spread, fresh herbs, saltines, cornichons, smoked salt 6
cape cod CLAM FRITTERS- littlenecks, grilled corn, charred scallions, chilis,
buttermilk + chive sauce 9
PAN FRIED OYSTERS, winesap apples, fresh horseradish, bacon spread 11
CHICKEN LIVER PATE, house made pickles, sweet onion chutney, gulden’s mustard,
grilled country toast 11
LITTLENECK CLAM CHOWDER, potatoes, corn, charred onion, buttered crackers 10
one pound grilled CHERRYSTONE CLAMS, seaweed butter, garlic 15
“SURF + TURF”, diver scallops, pork belly, gooseberry, fried leeks 15

----SALADS----

baby SPINACH, strawberries, radishes, toasted almonds, rosemary and riesling
vinaigrette 7
trio of PICKLED BEETS, new england farm cheese, mache, sunflower seeds 9
HEIRLOOM TOMATO, salted red onion, tarragon, parsley, basil, chive, sherry
vinegar, sunflower oil 11

----NEW ENGLAND ROLLS----

fried WHOLE BELLY CLAMS, cabbage slaw, sea salt, powdered malt vinegar
sweet MAINE SHRIMP salad, pickled shallots, shaved celery, fresh dill
day’s catch FISH CAKES, pickled green tomato, housemade tartar
grilled KIELBASA, red cabbage sauerkraut, carraway mustard butter
(12 each, served with pickle and choice of fries or potato salad)

----SUPPERS----

spicy RHODE ISLAND MUSSELS, saffron, white wine, garlic, chlis, fries 17
lexington style BBQ CHICKEN, crunchy red bliss potatoes, baby zucchini +
asparagus salad, shallot vinaigrette, almonds 18
hard cider fried ATLANTIC HADDOCK fish n’ chips, salt + pepper fries housemade
tartar sauce 19
pan seared STRIPED BASS, patty pan squash, fresh corn + fava bean sucotash,
tomatoes, chives 24
grilled HANGER STEAK, parsley, garlic, chili flake, cider vinegar, twice baked
smoked potato, bacon + chive cream, watermelon 25
“CAPE COD CLAM BAKE” for 2- maine lobster tail, clams, mussels, shrimp, kielbasa,
cob corn, red bliss potatoes, budweiser broth 41

----SIDES----

parsley Fries 5
red bliss POTATO SALAD, celery, onions 5
grilled Sweet Corn on the cob, butter, salt, pepper 5
sauteed BLACK KALE, garlic 6
“YANKEE BEANS”- soldier beans, smoked bacon, vermont maple syrup 6

----DESSERT----

SALTED CARAMEL ICE CREAM SANDWICH, chocolate cookie, sea salt 6
maine blueberry BUTTERMILK CAKE, blueberry compote,
condensed milk whipped cream 7
samuel smith oatmeal stout FLOAT, hops ice cream 8