

Raw Bar

Selection of Oysters	3.5 ea
Littleneck Clams	2.0 ea.
Chilled Lobster Cocktail	15
Jumbo Shrimp Cocktail	4.0 ea.
Maine Crab Salad cilantro chutney, chickpea papadum	11
Fluke Crudo hot and sour cucumbers, thai style	9

Snacks/Small Things

Ahi Tuna "Ranchers" two sauces: uni mustard, soy mint	15
L & W Fritto Misto crispy whitebait, cauliflower/bread skewer, chokes	12
Salad of Steamed Whelks shaved celery, avocado, heart of palm	13
Octopus a la Plancha pickled chile peppers, papas bravas, saffron	10

Apps/Medium Sized Things/Sandwiches

Frisee Salad poached egg, crispy smoked oysters, burgundy vinaigrette	13
Brussels Sprouts Two Ways in the style of caesar salad	13
L & W Baked Clams apples, mustard greens, tabasco hollandaise	14
Sea Scallop Hash oyster rockefeller sauce	15
Brooklyn Clam Chowder brooklyn lager, pancetta, corn nuts	13
Smoked Bluefish Fondue san francisco style	14
Oyster Po' Boy cole slaw, salt-n-vinegar potato chips	19
Lobster BLT toasted brioche, sriracha aioli	21

Big Things

Shrimp "Scampi" cavatelli, rosemary, gigante beans	29
Grilled Skirt Steak black beans, tostones, chimichurri	29
Poussin "Under a Brick" baby carrots, guanciale, arugula, marsala jus	26
Spanish Mackerel black olive, broccoli rabe, confit fingerlings, port	28
Skate Wing roasted root vegetables, shaved fennel, chorizo butter, clams	27
Olive Oil Poached Fish of the Day	29

Sweet Things

Apple Pie vanilla bean ice cream, bourbon caramel	8
Root Beer Float sassafras biscotti	8
Coconut Panna Cotta caramelized pineapple, kaffir lime, thai basil	8
Warm Chocolate Brownie peanut nougatine, rocky road ice cream	8
Cheese of the Day honey comb, candied walnuts, lavosh	9
House Spun Sorbet of the Day	8