

Chilled

Daily Oyster Selection MP

Carolina White Shrimp *yuzu kosho-cocktail sauce* 18

American Caviar *schmaltz deviled egg spread, challah, Hackleback- Alabama* 40/75

Sake Cured Bluefish *avocado, grapefruit nam pla* 12

To Start

Hake and Pork Belly Skewers *guindilla peppers, salsa verde* 14

Grilled Octopus *yucca, red onion, curry mayonnaise* 16

Albacore Tuna Pastrami *buckwheat blini and trout roe* 15

Housemade Ricotta *navajo fry bread, grapes, honey* 11

Skate Wing Chowder *bacon, popcorn, lovage* 13

Mussels on Toast *beef bearnaise, garlic, parsley* 10

Crab and Scallion Croquette *green onion aioli* 14

Beets and Farro *toasted pumpkin seeds, maple yogurt* 12

Entrees

Passatelli Pasta *littleneck clams, calabrian chili, smoked pecorino* 24

Monkfish *cauliflower, watercress, fennel bisque* 25

Blackened Chicken *battered hominy, broccolini, miso-dijon puree* 26

Coho Salmon *rutabega, polenta, earl grey soy* 27

Oyster Mushrooms *nugget potato, swiss chard, turnip, provolone* 22

Swordfish Steak *baby carrot, leeks, piccata* 30

London Broil *kale, salsify, sauce vierge* 32

Lobster Roll – 28

Sides 7

Sauteed Greens *lemon confit*

Brussels Sprouts *mint, pecorino*

Shishito Peppers *shiro dashi*

Crispy Fingerlings *old bay seasoning*