

PLATEAU

the skiff — 75

6 oysters, 6 shrimp, ½ lobster, colossal crab, mussels

the yacht — 150

12 oysters, 12 shrimp, 12 clams, king crab, whole lobster, prosecco

OYSTERS/COCKTAILS

east/west — 3.5/4

u-8 shrimp cocktail — 6 ea

colossal crabmeat — 21

middle neck clams — 1.50 ea

lobster cocktail — mkt \$

king crab — mkt \$

STARTERS

warm olives — 6 v+

orange, rosemary

roasted dates — 6 v+/gf

vanilla oil, salt

tempura broccoli — 13 v/gf

korean bbq, sesame, coconut cream

mussels — 16 gf

garlic, shallots, soft herbs

mezze platter — 22 v+

hummus, babaganoush, tabbouleh, olives, harissa, flat bread

fresh ricotta — 16 v

local honey, bee pollen, pink peppercorns, grilled ciabatta

bt clam dip — 12 gf

sea salt potato chips

crispy calamari — 15 gf

fennel, zucchini, rock shrimp, spicy marinara

crab louie — 21 gf

colossal crab, tomato, avocado, remoulade

octopus — 16 gf/df

harissa, fennel, orange, almonds

tuna ceviche — 19 gf/df

compressed watermelon, sriracha, lime

crab cake — 19

jumbo lump blue crab, frisée, tabasco butter

chicken wings — 14 gf

classic 'buffalo' style, celery, blue cheese

SOUPS & SALADS

clam chowder — 10

clams, bacon, potatoes, thyme, oyster crackers

summer corn bisque — 16 df/gf

colossal crab, coconut milk, jalapeño, cilantro

bibb — 16 v

radish, chives, tarragon, dijon vinaigrette

kale caesar — 12

anchovy, lemon, grana padano, pangrattato

tomato — 16 gf

maytag blue, lardon, basil, crispy shallots

asparagus — 16 gf

smoked trout gribiche, pickled onion, frisée salad, cured egg yolk

tuna nicoise — 18 gf

seasoned rare tuna, soft egg, haricot-verte, fingerling potato, olives, radish, tomato, cider vinaigrette

PLAT DU JOUR

4 - CLOSE|EXCLUDING HOLIDAYS

sunday

happy hour all day {bar & lounge only}

monday

½ priced pasta night {*select menu pastas only}

tuesday

12oz steak, garlic butter, bt fries \$25

wednesday

sushi night

thursday

lobster night \$22

+ \$6 select house wines by the glass +

PIZZA

tomato — 15 v

fresh mozzarella, basil, evoo

clam — 18

leeks, garlic, parsley, lemon

kale — 17 v

potato, pecorino, egg

broccoli rabe — 17 v

pickled chilis, ricotta, lemon, pangrattato

anchovy — 19

zucchini, cherry tomato, fiori di latte

sausage — 18

shishito peppers, oregano

PASTA

GLUTEN FREE PASTA AVAILABLE +3

cavatelli — 21*

broccoli, garlic, lemon, calabrian chili, pecorino

rigatoni — 21*

roasted eggplant, tomato, basil, black olive ricotta

tagliatelle — 26

local clams, parsley, garlic, white wine

fettuccini — 28

colossal crab, saggino, mint, uni butter, pangrattato

pappardelle — 18*

bolognese, mascarpone

LAND

curried vegetable ragout — 19 v+/gf

chickpea, zucchini, broccoli, coconut milk, apricot, cashew

fried chicken — 24

hot honey, buttermilk biscuit, slaw

steak frites — 42 gf

prime ny strip, garlic butter, bt fries

pork milanese — 26

arugula, cherry tomato, grana padano

bt burger — 16

lto, pickles, sesame bun

+ +2 bacon +2 cheddar | gf bun avail

SEA

fish n chips — 22 gf

ale battered cod, creme fraiche tartar, yukon wedges

lobster roll — 24

maine lobster, celery, apple, chives {gf in a tomato}

faroe island salmon — 32 gf

spiced lentil salad, riata

mkt whole fish — mkt gf

lemon, parsley, olive oil

clambake — 42 gf

1# maine lobster, 3 shrimp, 6 clams, 6 mussels, andouille, potato, corn

sea scallops — 32 gf

succotash, lardon, avocado chimichurri

cod — 29 gf

saffron crushed yukons, provençale vinaigrette

sides

za'atar roasted carrots — 8 v+/gf

succotash — 12 v+/gf

corn, fava beans

corn gratin — 12 v/gf

creamed corn, burnt crust

broccoli rabe — 12 v+/gf

garlic, evoo, pine nuts, raisins

bt fries — 8 v+/gf

whipped potato — 8 v/gf

potato chips — 10 v+/gf

+ pickled cherry peppers +4

grilled ciabatta — 4 v+

flat bread — 8 v+



CONSUMING RAW/UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

V=VEGETARIAN . V+=VEGAN . GF=GLUTEN-FREE