

## 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 — 7 v+/gf

orange, rosemary

### roasted dates — 7 v+/gf

vanilla oil, salt

### tempura broccoli — 14 v/gf

korean bbq, sesame, coconut cream

### mussels — 17 gf

garlic, shallots, soft herbs

### mezze platter — 23 v+

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

### fresh ricotta — 16 v

local honey, bee pollen, pink peppercorns, grilled ciabatta

### bt clam dip — 13 gf

sea salt potato chips

### crispy calamari — 16 gf

fennel, zucchini, rock shrimp, spicy marinara, saffron aioli

### crab louie — 22 gf

colossal crab, tomato, avocado, remoulade

### octopus — 17 gf/df

harissa, fennel, orange, almonds

### tuna ceviche — 20 gf/df

compressed watermelon, sriracha, lime

### crab cake — 20

jumbo lump blue crab, frisée, tabasco butter

### chicken wings — 15 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 — 15

maytag blue, tomato, radish, bacon, crispy onion

### kale caesar — 13

anchovy, lemon, grana padano, pangrattato

### tavern — 15 gf/v

feta, cucumber, olives, tomato, arugula, frisée, oregano

### tuna nicoise — 19 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 — 16 v

fresh mozzarella, basil, evoo

### clam — 19

leeks, garlic, parsley, lemon

### kale — 18 v

potato, pecorino, egg

### broccoli rabe — 18 v

pickled chilies, ricotta, lemon, pangrattato

### anchovy — 20

zucchini, cherry tomato, fiori di latte

### sausage — 19

shishito peppers, oregano

## PASTA

GLUTEN FREE PASTA AVAILABLE +3

### cavatelli — 22\*

broccoli, garlic, lemon, calabrian chili, pecorino

### rigatoni — 22\*

roasted eggplant, tomato, basil, black olive ricotta

### spaghetti — 27

local clams, parsley, garlic, white wine

### tagliatelle — 27

squid ink, colossal crab, calabrian chili, tomato

### pappardelle — 24\*

bolognese, mascarpone

## LAND

### curried vegetable ragout — 22 v+/gf

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

### fried chicken — 25

hot honey, buttermilk biscuit, slaw

### steak frites — 43 gf

prime ny strip, garlic butter, bt fries

### pork milanese — 27

arugula, cherry tomato, grana padano

### bt burger — 16

lto, pickles, sesame bun

+ +2 bacon +2 cheddar | gf bun avail

## SEA

### fish n chips — 23 gf

ale battered cod, creme fraiche tartar, potato wedges

### lobster roll — 25

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

### faroe island salmon — 32 gf

succotash, avocado chimichurri

### mkt whole fish — mkt gf

seasonal preparation

### clambake — 43 gf

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

### sea scallops — 33 gf

saffron crushed yukons, provençale vinaigrette

### cod — 30

smoked tomato, olives, cous cous

## sides

### za'atar roasted carrots — 8 v+/gf

### succotash — 12 gf

corn, english peas, lardon, shishito

### 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 . DF=DAIRY FREE