

# LUNCH

## 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

- +CHICKEN 6 | SALMON 8 | SHRIMP 10 | TUNA 9 | STEAK 12**
- 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 — 19\***  
broccoli, garlic, lemon, calabrian chili, pecorino
- rigatoni — 19\***  
roasted eggplant, tomato, basil, black olive ricotta
- spaghetti — 23**  
local clams, parsley, garlic, white wine
- tagliatelle — 25**  
squid ink, colossal crab, calabrian chili, tomato
- pappardelle — 19\***  
bolognese, mascarpone

## LAND & SEA

- curried vegetable ragout — 19 v+/gf**  
chickpea, zucchini, broccoli, coconut milk, apricot, cashew
- pork milanese — 23**  
arugula, cherry tomato, grana padano
- fish n chips — 23 gf**  
ale battered cod, creme fraiche tartar, potato wedges
- faroe island salmon — 23 gf**  
corn succotash, avocado chimichurri

## SANDWICHES

SERVED WITH BT FRIES

- cubano — 15**  
pork belly, ham, swiss, mustard, pickle, baguette
- tlt — 15**  
smoked trout, tartar, lettuce, tomato, white toast
- cheesesteak — 17**  
onions, american cheese, ciabatta
- cod po' boy — 15**  
lto, creme fraiche tartar, pickled peppers, sesame bun
- house-smoked turkey club — 15**  
bacon, avocado, lto, herb mayo, white toast
- lobster roll — 25**  
maine lobster, celery, apple, chives {gf in a tomato}
- tuna burger — 19**  
lto, sriracha mayo, sesame bun
- bt burger — 16**  
lto, pickles, sesame bun  
+ +2 bacon +2 cheddar | gf bun avail

## 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