

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

mezze platter — 23 v+

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

bt clam dip — 13 gf

sea salt potato chips

smoked beets — 16 v/gf

honeyed yogurt, orange, pistachio, za'atar

crispy calamari — 18 gf

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

octopus — 18 gf/df

olives, celery, fennel, oregano, chorizo

clams casino — 16

breadcrumbs, parmesan, lemon, bacon

tuna tartare — 19 df

cucumber, chives, horseradish, capers, baguette

bacon — 16

pork belly, apple butter, pickled mustard seeds, almonds, frisée

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, crackers

lobster bisque — 16

crème fraîche, tarragon, chive

onion soup — 10

brown ale, sweet onion, gruyere, crouton

caesar — 13

baby gem lettuces, anchovy-parmagian, pangrattato

wedge — 15

neuski bacon, smoked blue cheese, radish, walnuts

escarole — 15 v/gf

apples, walnuts, pecorino, pickled red onion, cider vinaigrette

tuna nicoise — 19 gf

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

PLAT DU JOUR

4 - CLOSE|EXCLUDING HOLIDAYS

sunday

happy hour all day {bar & lounge only}

monday

½ priced pasta night

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

brussel sprout — 18

smoked mozzarella, bacon, pineapple, calabrian chilies

salami — 16

jalapeño, tomato, mozzarella, olive

mushroom — 17 v

fontina, thyme, red onion

PASTA

GLUTEN FREE PASTA AVAILABLE +3

spaghetti — 23

plum tomatoes, basil, parmesan

bucatini — 24

red onions, bacon, tomato, pecorino

cavatelli — 25

squash, sausage, kale, pecorino, rosemary

rigatoni — 26

bolognese, mascarpone

tagliatelle — 27

squid ink, local clams, parsley, garlic, white wine

LAND

bt burger — 16

lto, pickles, sesame bun

+ 2 bacon +2 cheddar | gf bun avail

curried vegetable ragout — 22 v+/gf

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

roasted poulet rouge chicken — 28 gf

polenta, mushrooms, marsala, sage

pork chop — 28

pickled cherry peppers, crispy potato

pork milanese — 28

arugula, cherry tomato, grana padano OR parmigiana

beef bourguignon — 32 gf

short rib, lardons, mushrooms, pearl onions, red wine, potato puree

steak au poive — 34

9oz filet mignon, brandy, black peppercorn, spinach, potato puree

SEA

tuna burger — 18

lto, bt fries, sriracha mayo, sesame bun

+ gf bun avail

lobster roll — 25

maine lobster, celery, apple, chives

+ gf in a tomato

moles frites — 18

shallots, soft herbs, fennel, saffron butter

monk fish piccata — 28

escarole, pine nuts, shallots, lemon, capers

trout almondine — 28

brown butter, almonds, parsley, rice pilaf

faroe island salmon — 32 gf

puy lentils, dijon, red wine

sea scallops — 33 gf

spinach, pork belly, apples, sage

lobster thermidor — 48

1.5 lb, parmigian béchamel, mushrooms, panko

sides

crispy brussel sprouts — 8 v+/gf

escarole raisins pine nuts — 10v+

spinach — 10 v+/gf

garlic, evoo

rice pilaf — 8 gf/df

bt fries — 8 v+/gf

whipped potato — 8 v/gf

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