

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

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, potato, romesco

clams casino — 16

breadcrumbs, parmesan, lemon, bacon

tuna tartare — 19 df

cucumber, chives, horseradish, capers, baguette

pork belly — 16

apple butter, pickled mustard seeds, peanuts, frisée

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, 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 — 18

plum tomatoes, basil, parmesan

bucatini — 19

red onions, bacon, tomato, pecorino

cavatelli — 20

squash, sausage, kale, pecorino, rosemary

rigatoni — 21

bolognese, mascarpone

tagliatelle — 23

local clams, parsley, garlic, white wine

LAND & SEA

curried vegetable ragout — 19 v+/gf

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

moules frites — 18

shallots, soft herbs, fennel, saffron butter

fish n chips — 18 gf

ale battered cod, creme fraiche tartar, potato wedges

faroe island salmon — 23 gf

puy lentils, carrots, dijon, red wine

pork milanese — 23

arugula, cherry tomato, grana padano OR parmigiana

SANDWICHES

SERVED WITH BT FRIES

bt burger — 16

lto, pickles, sesame bun

+ 2 bacon +2 cheddar | gf bun avail

tuna burger — 19

lto, sriracha mayo, sesame bun

+ gf bun avail

cubano — 15

ham, swiss, pork belly, mustard, pickle, baguette

blt — 15

pork belly, lettuce, tomato, sour dough toast

house-smoked turkey club — 15

lto, herb mayo, sour dough toast

pork panini — 17

tomato, argula, parmesan, cherry pepper aioli, ciabatta

cheesesteak — 17

onions, american cheese, ciabatta

lobster roll — 25

maine lobster, celery, apple, chives

+ gf in a tomato

sides

crispy brussel sprouts — 8 v+/gf

escarole raisins pine nuts — 10v+/gf

creamed spinach — 10 v+/gf

bt fries — 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