

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

old bay marcona almonds — 7 v+/gf

warm olives — 7 v+/gf

orange, rosemary

roasted dates — 7 v+/gf

vanilla oil, salt

onion dip — 13 gf

sea salt potato chips

hummus — 14 v

olive, feta, naan

cauliflower — 14 v/gf

crispy, mint, harissa, yogurt

chicken wings — 15 gf

classic 'buffalo' style, celery, blue cheese

burrata — 16 v

fried, blistered cherry tomato, basil

roasted beets — 16 v/gf

labneh, pomegranate, pistachio, mint

drunken clams — 18

narragansett lager, garlic, thyme, ciabatta

octopus — 18 gf/df

shisito, olives, potato, pernod raisin, fennel

crispy calamari — 18 gf

fennel, zucchini, rock shrimp, spicy aioli

crab cake — 22

jumbo blue crab, frisée, tabasco butter

tuna tataki — 20 gf

compressed watermelon, fingerlime, wasabi aioli

crab louie — 22 gf

jumbo blue crab, tomato, avocado, remoulade

SOUPS & SALADS

+CHICKEN 8 | SALMON 13 | SHRIMP 12 | TUNA 14 | STEAK 14

manhattan clam chowder — 10 gf/df

tomato, clams, bacon, potatoes, thyme, crackers

caesar — 13

baby gem lettuces, anchovy-parmagian, pangrattato

bibb — 15 v

tarragon, haricot-verte, buttermilk vinaigrette, crispy shallot

tomato salad — 15 gf

heirloom tomato, smoked blue cheese, pickled onions, mint, bacon

tuna nicoise — 20 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

+ *select pasta +

tuesday

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

wednesday

sushi night

thursday

lobster night \$22

+ \$6 select house wines by the glass +

PIZZA

tomato — 18 v

fresh mozzarella, basil, evoo

fungi — 20 v

fontina, mushroom, spinach

napolitano — 20 df

white anchovy, tomato, fresno chili, arugula

clam — 21

leeks, garlic, parsley, lemon

salsiccia — 22

sausage, tomato, mozzarella, red onion, scallion

HOUSEMADE PASTA

GLUTEN FREE PASTA AVAILABLE +3

gemelli — 18*

plum tomatoes, basil, parmesan

cavatelli — 21 v*

basil pesto, pine nuts, ricotta

spaghetti — 21*

capers, olives, tomato, anchovy

rigatoni — 23*

bolognese, mascarpone

tagliatelle — 25*

local clams, nduja, parsley, garlic, white wine

LAND & SEA

eggplant parmigian — 18 v

pecorino, tomato, argula, basil

mussels marinière — 19 gf

white wine, crème fraîche, shallots, soft herbs, bt fries

fish n' chips — 22 gf

ale battered cod, crème fraîche tartar, peewee potato

pork milanese — 23

arugula, cherry tomato, grana padano

faroe island salmon — 25 gf

ratatouille, chive butter

steak frites — 25 gf

bistro filet, garlic butter, bt fries

SANDWICHES

SERVED WITH BT FRIES

veggie sammy — 15 v+

whole grain ciabatta, hummus, sprouts, tomato, cucumbers

tlt — 15

smoked trout, lettuce, tomato, sour dough toast

cubano — 15

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

house-smoked turkey club — 15

herb mayo, bacon, lettuce, tomato, sour dough toast

bt burger — 16

lto, pickles, sesame bun, bt fries

+ 2 bacon +2 cheddar | gf bun +3

cod po' boy — 16

creme fraiche tartar, pickled peppers, lettuce, tomato, sesame bun

tuna burger — 19

lto, harissa aioli, sesame bun, bt fries

+ gf bun +3

lobster roll — 27

maine lobster, celery, apple, chives

+ gf in a tomato +3

sides

wilted spinach — 8 v+/gf

spicy garlic haricot verte — 8 v+/gf

bt fries — 8 v+/gf

peewee potato — 8 v+/gf

naan — 5 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