

Towers/Shellfish

THE SKIFF , 6 oysters, 6 shrimp, 1/2 lobster, colossal crab, mussels . . . 75
 THE YACHT , 12 oysters, 12 shrimp, 12 clams, king crab, whole . . . 150
 lobster, prosecco

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 \$

APPETIZERS

VANILLA DATES & SMOKED ALMONDS 8 V+/GF
 WARM OLIVES , orange, rosemary 7 V+/GF
 ONION DIP , sea salt potato chips 13 GF
 TEMPURA BROCCOLI , korean bbq, sesame, coconut cream . . . 16 V/GF
 BURRATA , roasted cherry on-the-vine tomato, pesto, ciabatta . . . 16 V
 BEET TARTINE , horseradish crème fraîche, walnuts, frisée, smoked trout caviar 18
 HAMACHI CRUDO , grapefruit, avocado, pickled fresno, 18 GF/DF
 lemon oil
 TUNA TARTARE , sesame vinaigrette, cucumber, scallion, nori . . . 21 DF
 BUFFALO OCTOPUS , carrots, celery, fingerling, ranch 18 GF
 MUSSELS , lemon, garlic, shallots, dijon, soft herbs 15
 BACON , bourbon, maple, pickled apple, mustard seeds 19
 CRAB CAKE , jumbo blue crab, frisée, tabasco butter 19

SOUP & SALADS

+chicken 8 | salmon 13 | shrimp 12 | tuna 14

NEW ENGLAND CLAM CHOWDER , clams, bacon, potatoes, . . . 10
 thyme, crackers
 ONION SOUP , caramelized onions, comté, baguette 11
 ESCAROLE CAESAR , lemon, anchovy-parmagian, pangrattato . . . 13
 ICEBERG , lardons, pickled onions, cherry tomato, maytag blue 15
 WALDORF , gem, apples, walnuts, grapes, celery, ranch 15 V/GF
 TUNA NICOISE , seasoned rare tuna, soft egg, haricot-verte, . . . 20 GF
 potato, olives, radish, cherry tomato, cider vinaigrette

Plat du Jour

4 - close|excluding holidays

SUNDAY
 , happy hour all day
 {bar & lounge only},
 MONDAY
 , 1/2 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 *

Lunch

PIZZA

TOMATO , fresh mozzarella, basil, evoo 18 V
 BRUSSEL SPROUT , mozzarella, bacon, calabrian chilies 18
 MUSHROOM , fontina, mushroom, spinach 20 V
 CLAM , leeks, garlic, parsley, lemon 21
 POTATO , hot peppers, onion, egg 18 V
 CALZONE , ricotta, ham, broccoli 18

PASTA

gluten free +3

RIGATONI SPICY VODKA , basil, peas, grana padano 26 V
 BUCATINI CARBONARA , ham, chanterelles, peas, egg, pecorino . . . 26
 GEMELLI , sweet italian sausage, escarole, calabrian chili 26
 GARGANELLI BOLOGNESE , ricotta salata 28
 SPAGHETTI CLAMS , parsley, garlic, lemon 29

PLATES

FISH N' CHIPS , cod, crème fraîche tartar, steak fries 25 GF
 FRIED CHICKEN , hot honey, bt fries 21
 PORK MILANESE , arugula, cherry tomato, grana padano 21
 STEAK FRITES , prime ny strip, spinach, garlic butter, fries 28 GF
 SEA BASS , saffron potatoes, tomato provençal, lemon butter . . . 24 GF
 SEA SCALLOPS , wilted gem, sunchoke, bacon, black truffle . . . 25 GF
 FAROE ISLAND SALMON , beluga lentils, root vegetables, . . . 24 GF
 red wine

SANDWICHES

TUNA PROVENÇAL , olive oil poached tuna, olives, capers, hot peppers, egg, baguette, bt fries . . . 16 GF
 FRENCH HAM & COMTÉ , bt fries, baguette 16
 GRILLED CHICKEN CLUB , herb mayo, avocado, lettuce, tomato, . . 15
 bacon, sour dough toast, bt fries
 BLT , slab bacon, lettuce, tomato, sour dough toast, bt fries 15
 EGGPLANT PARMIGIAN , pecorino, tomato, argula, basil, 16 V
 baguette
 BT BURGER , lto, pickles, sesame bun, bt fries 16
 * +2 bacon | +2 cheddar | +3 gf bun | +3 beyond burger v+
 TUNA BURGER , lto, harissa aioli, sesame bun, bt fries 19
 * +3 gf bun
 LOBSTER ROLL , maine lobster, celery, apple, chives, bt fries 27

sides

BROCCOLI 8 V+/GF , harissa
 BAKED POTATO 10 GF , cheese, sour cream, bacon
 BUTTERMILK POTATO PURÉE 8V/GF
 STEAK FRITES 8 V/GF , pecorino, garlic
 MAC & CHEESE 8 V , bacon crumbs (add lobster..\$10)
 ITALIAN LONG HOTS 10 V+/GF , roasted, garlic confit
 WILTED SPINACH 8 V+/GF , garlic confit



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

