

**BREAD COLLECTION**  
Cranberry-Walnut, Everything Cracker  
Corn Bread, Cultured Vermont Butter 6

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**RAW BAR**

EAST & WEST COAST OYSTERS\* 4 each  
Hot Sauce, Mignonette, Cocktail Sauce, Lemon

COUNTNECK CLAMS\* 3 each

CHERRYSTONE CLAMS\* 3 each

JUMBO SHRIMP COCKTAIL  
Hot Sauce, Cocktail Sauce, Lemon 27

MAINE CRAB COCKTAIL  
Meyer Lemon Mayo 25

**SEAFOOD TOWERS**

**SMALL**

6 Oysters, 2 Littlenecks, 2 Countnecks  
2 Jumbo Shrimp, Dressed Lobster  
Hot Sauce, Mignonette, Cocktail Sauce, Lemons 75

**LARGE**

12 Oysters, 4 Littlenecks, 4 Countnecks, 4 Jumbo Shrimp  
Tuna Poke, Crab Salad, Dressed Lobster  
Hot Sauce, Mignonette, Cocktail Sauce, Lemons 140

**ENHANCED**

American Caviar 80  
Caspian Sea Select Osetra Caviar 150

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**HOT SEAFOOD TOWER**

Scallop Meunière, Modern Clam Casino, Baked Oyster  
Rockefeller, Warm Jonah Crab Toast, Avocado 84

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**APPETIZERS**

**COASTAL CLAM CHOWDER**

Provincetown Clams, Maine Marble Potatoes 14

**SKILLET ROASTED SHISHITO PEPPERS**

Bonito Mayo, Maldon Salt 15

**AHI TUNA FLATBREAD\***

Sashimi of Ahi Tuna, Scallion Pancake, Arugula 31

**BABY GEM SALAD**

Lemon Nasturtium Vin, Warm Aged Feta Cheese 18

**LOBSTER BAO**

Dressed Lobster, Steamed Bao Buns, Tobiko, Torched Avocado 24

**MAGICAL MUSHROOMS**

Fried Exotic Mushrooms, Linguica, Truffle Powder 23

**HEIRLOOM TOMATO AND BURRATA SALAD**

Aged Sherry Vinegar, Thai Basil, EVOO Powder 18

**AMERICAN CAVIAR PANINI**

1oz American Caviar, Potato Roll, Crème Fraiche, Chives 54

**GRILLED SPANISH OCTOPUS**

Black Garlic Puree, Fra' Mani Soppressata, Yukon Potato 23

**JAPANESE WAGYU FRIED RICE**

Wagyu Skirtsteak, Fried Mushrooms, Truffle Emulsion 29/45

**WARM JONAH CRAB TOAST**

Franchise, Warm Crab Butter, Avocado 26

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## ENTRÉES

FAROE ISLANDS SALMON  
Cauliflower Truffle Purée, Maine Coast Sea Bean Slaw 36

MAINE LOBSTER MAC AND CHEESE  
Butter Poached Maine Lobster, Gruyère Cheese Blend, Torgorashi Saltines 52

DRY AGED SIRLOIN STEAK FRITES  
Crunchy Garlic Butter, Tartufo Fries, My Steak Sauce 56

GEORGES BANK SCALLOPS  
A La Meunière, Applewood Bacon, Fried Shallots, Pippin Apple 38

BAKED ATLANTIC HALIBUT  
Chowder Flavors, Summer Corn Two Ways 45

WHOLE FRIED SMALL HADDOCK  
Ginger-Shoyu Sauce, White Mushrooms, Equinox Farms Pea Tendrils 32

AHI TUNA POKE\*  
Coconut Scented Jasmine Rice, Shoyu Lime, Pickled Beech Mushrooms 31

CARROT & CASHEW CAMPANELLA  
White Miso, Carrot Top Pesto, Breadcrumbs, Microgreens 27

BAKED STUFFED 2 LB LOBSTER  
Oh So Traditional, Crab Ritz Cracker Stuffing 85

BELL AND EVANS CHICKEN BREAST  
Contrast Of Carrots, Marble Potato Hash, Bordelaise Jus 28

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## DESSERTS

OVERNIGHT OAT CAKE  
Blackberry Sorbet, Compressed Peaches 14

DARK CHOCOLATE BAR  
Dark Chocolate Ganache, Greek Yogurt Cremeux, Raspberry Sorbet 15

MANGO CHEESECAKE MOUSSE CAKE  
Graham Cracker Cake, Mango Compote 16

DAILY SELECTION OF HOUSE-MADE ICE CREAMS & SORBETS  
Seasonal Berries, Crisp Meringue 12

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\*Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has a food allergy.