

## Starters

Littleneck Clams on the 1/2 shell		3
Simon's Bass Point Oysters on the 1/2 shell		3.50
New England Quahog Chowder	Cup 10	Bowl 12
Chilled Heirloom Tomato Gazpacho	Cup 8	Bowl 10
Yellowfin Tuna Tartar cucumber, grapefruit, celery, ginger, miso glaze, wonton crisp		21

## Salads

Beet Panzanella Salad beets, cucumber, mint, fried pita, goat cheese, citrus vinaigrette		14
Fog Town Farm Organic Greens* poached pears, blue cheese, candied pecans, balsamic vinaigrette		15
Caesar Salad garlic croutons, white anchovies, parmigiano		15
Arugula Salad* white beans, peppers, red onion, cucumber, feta cheese, pistachio		14

## Main Courses

Potato Gnocchi roasted romanesco, butternut squash, oyster mushrooms, ricotta		27
Lemon Rosemary Roasted Chicken Breast* fingerling potatoes, broccolini, carrots, chicken jus		34
Pan Roasted Halibut* brussels sprouts, roasted apples, honeynut squash purée, hazelnuts		36
Grilled Pineland Farms NY Strip Steak* sweet potato, shiitake mushroom hash, creamed spinach		38
Spice Roasted Pekin Duck Breast* parsnip, pear, roasted garlic purée, arugula, pinenuts, rosemary jus		36
Grilled Pineland Farm Burger brioche bun, lettuce, tomato, french fries		19
<b>Side Dishes:</b> roasted fingerling potatoes, sautéed broccolini, creamed spinach		10

Before placing your order, please inform your server if anyone in your party has a food allergy  
Consuming raw or undercooked seafood, meats or egg can increase your risk of food borne illness

**\*DENOTES GLUTEN FREE\***