

# STARTERS

Littleneck Clams on the ½ Shell \* 3.25  
*Wellfleet, MA*

Bass Point Oysters on the ½ Shell \* 4  
*Nantucket, MA*

New England Quahog Chowder CUP 10 BOWL 12

Yellowfin Tuna Tartare 24  
cucumbers, avocado, red onions, yuzu ponzu, ginger, sesame, nori & cilantro

Atlantic Smoked Salmon & Caviar 19  
fingerling potatoes, hard boiled eggs, fried capers, dill crème fraiche & focaccia

# SALADS

Fog Town Farm Organic Greens \* 18  
broccolini, carrots, radishes, quinoa & tahini-miso dressing

Caesar Salad 18  
garlic croutons, white anchovies & Parmigiano

Arugula & Shaved Fennel Salad \* 19  
arugula, shaved fennel, pepita crumble, Salty Sea feta & sherry-pink peppercorn vinaigrette

**SALAD ADDITIONS 10**  
grilled chicken breast \*  
grilled or poached shrimp \*  
sautéed salmon \*

# MAINS

Grilled Swordfish 39  
French green lentils, Napa cabbage, carrots, onions, lump crab & cilantro salsa

Sautéed Sea Scallops \* 38  
spinach, mushrooms, toasted hazelnuts, truffle honey & parsnip-pear puree

Linguine & Littleneck Clams 35  
guanciale, fennel, scallions & cured lemon

Lemon & Herb Roasted Chicken Breast 38  
potato gnocchi, brussels sprouts, oyster mushrooms & butternut squash puree

Barley & Quinoa Risotto 32  
cauliflower, golden beets, leeks & Parmigiano

Grilled Prime NY Sirloin Steak \* 42  
roasted fingerling potatoes, broccolini, shiitake mushrooms & red wine sauce

Grilled Pineland Farm Burger 23  
potato bun, lettuce, tomato, french fries  
choice: American, blue, cheddar, Swiss



## SIDE DISHES 10

charred broccolini with lemon, garlic & red chili

crispy fingerling potatoes with paprika aioli

sautéed green beans

sweet potato fries

sautéed mushrooms with herbs & sherry vinegar

Tuscan white beans with sage & olive oil

sautéed spinach with garlic & cream

**\*DENOTES GLUTEN FREE\***

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.

# COCKTAILS

\$20

Vitamin Sea  
44 north nectarine vodka, limoncello, ginger beer, mint

Yeah Buoy  
botanist gin, strawberry, elderflower, fresh lime, tonic

Man Overboard  
mount gay navy strength rum, pineapple rum, guava, coconut cream, nutmeg

Operation Vamanos  
chili infused mezcal, demerara, cachaca, fresh lime

Rye Knot  
traveller whiskey, blueberry thyme honey, fresh lemon, cointreau

100-Year-Old Fashioned (\$55)  
1928 bhakta armagnac, vanilla cinnamon demerara, angostura bitters, cedar smoke

# ON TAP

\$10

Naukabout  
The Cape Lager.....4.2%

Schilling  
Alexander Pilsner.....5.0%

Cisco  
Gripah Grapefruit IPA.....5.5%

Whalers  
Rise APA.....5.5%

Northwoods  
Glass DDH IPA.....6.0%

Bissell Bros  
Substance Hazy IPA.....6.6%

# WINES BY THE GLASS

Champagne and Sparkling Wine  
N/V Taittinger Brut, La Francaise 22  
N/V Andreola Dirupo Prosecco, DOCG, Valdobbiadene 15  
N/V L. Albrecht Rose, Alsace 17

Chardonnay  
2022 Domaine Jean-Marc Brochard Chablis, Sainte Claire 18  
2022 J Vineyards Chardonnay, Russian River 16  
2021 Hahn Vineyards Chardonnay, Santa Lucia Highlands 14

Pinot Grigio  
2022 SiSi Pinot Grigio, DOC, Friuli 15

Sauvignon Blanc  
2022 Domaine Merlin-Cherrier Sancerre 20  
2022 Rombauer Vineyards Sauvignon Blanc, Napa Valley 16

Torrontes  
2021 Piatelli Vineyards Torrontes, Cafayate Valley 15  
2021 Zuccardi Torrontes, Valle de Uco 15

Rosé  
2022 Figuiere Rosé, Méditerranée, Provence 15

Merlot  
2021 Château Camus Bordeaux, France 18

Pinot Nior  
2021 Domaine des Verchères Pinot Noir, Bourgogne 18  
2019 Grey's Peak Pinot Noir, New Zealand 18

Cabernet Sauvignon  
2022 Josh Cellars Cabernet Sauvignon, Napa Valley 18

Syrah  
2022 Ermitage du Pic Saint Loup Syrah Blend, Languedoc 16