S H A R E D / S M A L L  P L A T E S / S O U P

Oyster sliders; crispy fried gulf oysters, candied bacon, buttermilk chive biscuits, spinach, brown butter hollandaise, chives  
Japanese Hamachi sashimi tostadas, guacamole, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa  
Brown sugar cured soy glazed pork belly, kimchi, bread & butter pickles, scallions, cilantro, spicy mayo, toasted sesame ginger slaw, soy glazed cashews  
Roasted bone marrow, beef tenderloin tartare, Dijon mustard, shallots, capers, Italian parsley, micro salad toasted baguette crisps, sea salt  
Braised & charred Spanish octopus, potatoes with Spanish chorizo, coriander dressing, salsa negra, green mole  
Baked oysters, spinach, lemon cream, parmesan, Kalamata olive soil, prosciutto dust, chive  
East coast oysters on the half shell (1/2 doz.) cucumber mignonette, cocktail sauce, housemade crackers  
Steamed clams, black pepper pork sausage, tomatillo, peppers, cilantro, spicy mayo, toasted sesame ginger slaw, soy glazed cashews  
Braised & charred Spanish octopus, potatoes with Spanish chorizo, coriander dressing, salsa negra, green mole  
Soup: New England clam chowder, celery leaves, chives, house oyster crackers  

S A L A D S

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey garlic vinaigrette  
Iceberg lettuce wedge, candied bacon, heirloom tomatoes, celery, Paladin Blue cheese, roasted shallot vinaigrette, creamy bleu cheese dressing, buttermilk onion rings, herbs  
Bouquet lettuce, heirloom cherry tomatoes, English cucumber, avocado, red onion, crispy prosciutto di Parma, roasted jalapeno ranch dressing  
Spinach, radicchio, frisée & watercress, heirloom cherry tomatoes, warm sherry vinaigrette, Paladin blue cheese, candied pecans, “campfire” bacon, buttermilk onion rings  

E N T R E E S

VEGETARIAN ENCHILADA
Masa crepe, eggplant, squash, cremini mushrooms, red onion, spinach, ancho, pepper-jack, field peas, chipotle cream sauce, achiote mushrooms, guacamole, roasted poblano farro, arugula & goat cheese  
GEORGES BANK SEA SCALLOPS
Seared sea scallops, pepper-jack cheddar Anson Mills grits, sautéed spinach, avocado mousse, charred jalapeno cilantro beurre blanc  
FLOUNDER
Butter poached jumbo lump crab, Honshimeji mushrooms, celery root puree, grilled broccoli, charred brassica roasted lemon beurre blanc, crispy kale, heirloom cherry tomatoes  
WILD BOAR
Taleggio polenta, Honshimeji & oyster mushrooms  
WHOLE MEDITERRANEAN BRANZINO
Grilled & roasted branzino, blanched brown butter cauliflower, heirloom tomatoes, capers, French beans, seeds, lemon honey vinaigrette  
SHORT RIBS
Red wine braised beef short ribs, roasted garlic mashed potatoes, honey glazed carrots, zucchini & squash, horseradish crème fraiche  
LOCKHART QUAIL
Roasted quail (2 pcs.) stuffed with spicy Cajun dirty rice, caramelized onion & apple compote, turnip puree, braised greens, roasted vegetables, black pepper cider sauce  
DUCK / FOIE GRAS
Grilled Szechuan peppercorn & five spice crusted duck breast, seared grade “A” foie gras, butternut squash puree, Brussel sprouts, bacon, fennel, anisette, brown butter vinaigrette, orange, port gastrique  
BEEF TENDERLOIN
Pan seared beef tenderloin, red wine braised cippoloni onion, potato gratin, asparagus, green peppercorn brandy cream sauce, crispy potato nest  

*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness  
$2.00 split charge on any split plate, $45.00 corkage service per bottle, 20% gratuity will be added to parties of 6 and more  
Rude behavior will not be tolerated