

	Seafood platter *	85/125
	...Imperial caviar supplement	60
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R A W	Oysters with Szechuan mignonette *	26
	...Puffer's Petite Wellfleets; Cape Cod, MA	
	...Dodge Cove; Damariscotta River, ME	
	Clams with cucumber and jalapeño *	20
	Imperial caviar, crème fraîche, and potato chips	65
	White shrimp with cocktail sauce *	26
	Nova Scotia snow crab with watercress mayonnaise *	27
	Tuna tartare, hazelnuts, and basil *	24
S T A R T E R S	Marinated olives	9
	Jamón croquettes	16
	Stracciatella, Meyer lemon, fennel	18
	Crudités with avocado dip and tonnato	17
	Caesar salad / romaine, croutons, and Parmesan *	18
	Purple endive salad with pecans and Bayley Hazen Blue	19
		Chia seed pudding with coconut yogurt and strawberries
	Biscuit with rhubarb butter	14
	...Ask us about our assorted pastries	
M A I N S	Omelette with English peas and ricotta	19
	Shakshuka, baked eggs in tomato with rye flatbread	21
	Egg and cheese sandwich with tomato chutney	21
	Seafood sausage with vermouth and peashoots	25
	Wagyu beef burger, pepper marmalade, and Taleggio with fries	27

Please inform us of any allergies or dietary restrictions.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Cocktails		
The Barrymore	Chile vodka, dill aquavit, tomato, horseradish, Szechuan peppercorn	17
Quisqueya	Dorothy Parker gin, passion fruit, lime, tonic	17
Flamenco Sketches	Manzanilla sherry, Dolin Blanc vermouth, bitters	17
Tuxedo #2	Plymouth gin, Dolin Blanc vermouth, Maraschino, absinthe	18
Erskine Gwynne	White whiskey, Salers Aperitif, Dolin Blanc vermouth	20
El Mirador	Añejo Tequila, Cocchi Americano, Amaro CioCiaro	19
Sparkling		
		glass bottle
Casa de Saima, Baga Bruto – Bairrada, Portugal 2015		16 64
Le Brun Servenay, 'Mélodie en C.,' Brut Blanc de Blancs – Champagne, France NV		28 108
Bérêche et Fils, Brut Réserve – Champagne, France NV		30 116
Christophe Mignon, 'Pur Meunier' Brut Rosé – Champagne, France NV		28 108
Sherry		
Equipo Navazos, Manzanilla en Rama – Sanlúcar de Barrameda, Spain NV		15
Equipo Navazos, 'La Bota de Palo Cortado n°75' – Sanlúcar de Barrameda, Spain NV		23
Bodegas Alonso (F. Méndez), Palo Cortado VORS – Jerez de la Frontera, Spain NV		38
White		
Romain Chamiot, Apremont Jacquère – Savoie, France 2017		15 60
Keller, 'Limestone' Riesling – Rheinhessen, Germany 2018		18 72
Domaine Richou, 'Chauvigné' Anjou Blanc – Loire, France 2017		20 80
Folias de Baco, 'Uivo' Reserva – Douro, Portugal 2017		17 68
Koutsoyannopoulos, Assyrtiko – Santorini, Greece 2014		18 72
Guerila, Rebula – Primorska, Slovenia 2017		19 76
Henri & Gilles Buisson, Saint-Romain 'La Perrière' – Burgundy, France 2015		25 100
Knoll, Loibner Riesling Smaragd – Wachau, Austria 2016		27 108
Rosé		
Schlosskellerei Gobelsburg, 'Cistercien' – Kamptal, Austria 2018		16 64
Thomas-Labaille, Sancerre 'Authentique' – Loire, France 2017		20 80
Finca Torremilanos, 'Ojo Gallo' Clarete – Ribera del Duero, Spain 2017		18 72
Red		
Guillaume Clusel, 'Traboules' Gamay – Coteaux du Lyonnais, France 2017		15 60
Chandon de Briailles, Savigny-lès-Beaune – Burgundy, France 2017		25 100
Domaine Giacometti, 'Cru des Agriate' Patrimonio – Corsica, France 2015		17 68
Renato Fenocchio, Barbaresco – Piedmont, Italy 2015		25 100
Comando G, 'La Bruja de Rozas' Garnacha – Madrid, Spain 2016		19 76
Château Massereau, 'Cuvée K' Bordeaux Supérieur – Bordeaux, France 2007		22 88
Fauray, Syrah Collines Rhodaniennes – Northern Rhône, France 2017		20 80
Beer & Cider		
Stillwater, 'Extra Dry' Sake style saison – Stratford, CT (16 oz) 4.2%		12
Oxbow, 'Saison dell'Aragosta' Lobster farmhouse ale – Newcastle, ME (16.9 oz) 4.5%		35
Bell's, 'Two Hearted Ale' American IPA – Comstock, MI (12 oz) 7%		10
Bissell Brothers, 'Substance' Ale – Portland, ME (16 oz) 6.6%		18
Brasserie des Voirons, 'Lug' Amber ale – Lucignes, France (11.3 oz) 6%		16
Greenport Harbor, 'Black Duck' Porter – Greenport, NY (12 oz) 4.7%		10
Stefan Vetter, Apple cider – Franken, Germany 2017 (750 ml) 7.0%		15 60
Still or sparkling water		7