

	Seafood platter *	95/135
	...Imperial caviar supplement	60
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R A W	Oysters with Szechuan mignonette *	26
	...Aunt Dotty; Duxbury, MA	
	...Baywater Sweets; Thorndyke Bay, WA	
	Clams with cucumber and jalapeño *	18
	Sea urchin with red shrimp and nori *	18
	Imperial caviar, crème fraîche, and potato chips	65
	White shrimp with cocktail sauce *	26
	Nova Scotia snow crab with yuzu kosho mayonnaise *	27
	Sea bream crudo with pomelo and chrysanthemum *	24
	Tuna tartare, hazelnuts, and basil *	24
Scallop crudo with Asian pear and ramps *	23	
S T A R T E R S	Marinated olives	9
	Market crudités with miso	16
	Salchichón de Bellota	17
	Jamón Ibérico de Bellota	26
	Selection of charcuterie	28
	Burrata, Meyer lemon, fennel	18
	Purple endive salad with pecans and Bayley Hazen Blue	19
	Caesar salad *	17
	Croquettes with potato and Raclette	15
	Omelette with hackleback caviar and trout roe	32
PEI mussels, vin jaune, and French fries	22	
Lamb ribs with yogurt and mojo verde	24	
M A I N S	Lobster and crab dumplings in yuzu broth	32
	Tilefish with clams, daikon, and ponzu	36
	Tuna with maitake and wild onions *	33
	Duck breast, beets, and black trumpet mushrooms	37
	Wagyu steak with potatoes, Taleggio, and kale	39

Wine pairing 65

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			
Flamenco Sketches	Manzanilla sherry, Dolin Blanc vermouth, bitters		16
Citrus Paradisi	Chile vodka, gin, grapefruit, lime		16
Tuxedo #2	Plymouth gin, Dolin Blanc vermouth, Maraschino, absinthe		17
El Mirador	Añejo Tequila, Cocchi Americano, Amaro CioCiaro		18
Fumata Bianca	Yola mezcal, génépy, Dolin Blanc vermouth		18
Bon Vivant	Neversink apple brandy, Yellow Chartreuse, Cardamaro		20
Khanti	Appleton rum, chai, cinnamon, cardamom, vanilla, egg white		18
Sparkling			
		glass	bottle
A. & M. Tissot, Crémant du Jura Extra-Brut – Jura, France NV		17	68
Le Brun Servenay, 'Mélodie en C.,' Brut Blanc de Blancs – Champagne, France NV		28	108
Jean Lallement, Brut – 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
Noëlla Morantin, 'Les Pichiaux' Sauvignon Blanc – Loire, France 2017		20	80
Weiser-Künstler, Riesling feinherb – Mosel, Germany 2017		16	64
Luis Seabra, 'Xisto Ilimitado' – Douro, Portugal 2017		18	72
Ciro Picariello, Fiano di Avellino – Campania, Italy 2017		17	68
Henri & Gilles Buisson, Saint-Romain 'La Perrière' – Burgundy, France 2015		25	100
Knoll, Loibner Riesling Smaragd – Wachau, Austria 2016		27	108
Rosé			
Bründlmayer, Zweigelt – Kamptal, Austria 2017		16	64
Finca Torremilanos, 'Ojo Gallo' Clarete – Ribera del Duero, Spain 2017		18	72
Red			
Domaine du Mortier, 'Sables' St.-Nicolas-de-Bourgeuil – Loire, France 2017		15	60
Bitouzet-Prieur, Volnay 1 ^{er} Cru 'Les Aussy' – Burgundy, France 2013		27	108
Domaine Giacometti, 'Cru des Agriate' Patrimonio – Corsica, France 2015		17	68
La Prevostura, Bramaterra Nebbiolo – Piedmont, Italy 2012		25	100
Comando G, 'La Bruja de Rozas' Garnacha – Madrid, Spain 2016		20	80
Le Bihan, 'Vieillefont' Côtes du Duras – Southwest France 2012		18	72
Gramenon, 'Sierra du Sud' Syrah – Southern Rhône, France 2017		24	96
Beer & Cider			
Threes Brewing, 'Vliet' Pilsner – Brooklyn, NY (16 oz) 5.1%		12	
Oxbow, Farmhouse Pale Ale – Newcastle, ME (11.2 oz) 6%		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	
The Alchemist, 'Heady Topper' Double IPA – Waterbury, VT (16 oz) 8%		20	
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	
Domaine Lesuffleur, 'La Folletière' Apple cider – Normandy, France 2016 (750 ml) 7.1%		16	64
Sparkling water			
		7	