

	Seafood platter *	95/135
	...Imperial caviar supplement	60
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R A W	Oysters with Szechuan mignonette *	26
	...Puffer's Wellfleet; Cape Cod, 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
S T A R T E R S	Marinated olives	9
	Salchichón de Bellota	17
	Jamón Ibérico de Bellota	26
	Croquettes with potato and Raclette	15
	Tuna tartare, hazelnuts, and basil *	24
	Burrata, Meyer lemon, fennel	18
	Purple endive salad with pecans and Bayley Hazen Blue	19
	Escarole and herb salad with Dijon vinaigrette	17
	Seafood sausage with cabbage and vin jaune	23
	Lamb ribs with yogurt and mojo verde	24
M A I N S	Shrimp roll on a brioche bun with Hollandaise and pickles	22
	Fried maitake mushroom sandwich, butter lettuce, and spicy mayonnaise	21
	Wagyu beef burger, pepper marmalade, and Taleggio with fries	25
	Lobster and crab dumplings in yuzu broth	30
	Tilefish with market greens and sunflower seeds	36
	Chicken with chicory, avocado, and black truffle sauce *	35
	Steak, spigarello, and sesame seed salad	31

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	16
Flamenco Sketches	Manzanilla sherry, Dolin Blanc vermouth, bitters	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
Ceres	Gin, kabocha squash, pepita orgeat, falernum, lemon, lime	17
Khamti	Smooth Ambler Bourbon, chai, cinnamon, cardamom, vanilla, egg white	16
Sparkling		
		glass bottle
A. & M. Tissot, Crémant du Jura Extra-Brut – Jura, France NV		17 68
Le Brun Servenay, 'Mélodie en C.,' Extra-Brut Blanc de Blancs – Champagne, France NV		28 108
Frederic Savart, 'L'Ouverture,' Brut Blanc de Noirs – 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
J.B. Becker, 'Walkenberg' Riesling Kabinett trocken – Rheingau, Germany 2008		19 76
Ciro Picariello, Fiano di Avellino – Campania, Italy 2017		17 68
Costador Terroirs Mediterranis, 'Metamorphika' Macabeu – Catalonia, Spain 2017		19 76
Taupenot-Merme, Auxey-Duresses – Burgundy, France 2014		25 100
Château de Bonnezeaux, 'Montagne' Chenin Blanc – Loire, France 2017		24 96
Rosé		
Bründlmayer, Zweigelt – Kamptal, Austria 2017		16 64
Enderle & Moll, 'Spätburgunder-Rosé' – Baden, Germany 2017		18 72
Red		
Domaine du Mortier, 'Sables' St.-Nicolas-de-Bourgeuil – Loire, France 2017		15 60
Château de la Maltroye, Bourgogne Pinot Noir – Burgundy, France 2015		23 92
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
Brasserie des Voirons, 'Lug' Amber Ale – Lucignes, France (11.3 oz) 6%		16
Maine Beer Company, 'Mean Old Tom' Stout – Freeport, ME (16.9 oz) 6.5%		18
Domaine Lesuffleur, 'La Folletière' Apple cider – Normandy, France 2016 (750 ml) 7.1%		16 64
Still or sparkling water		7