

	Seafood platter *	95/135
	...Imperial caviar supplement	60
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	Oysters with Szechuan mignonette *	26
	...Peters Point; Onset, MA	
	...Hama Hama; Hood Canal, Wa	
R A W	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	Marinated olives	9
	Salchichón de Bellota	17
	Jamón Ibérico de Bellota	26
	Duck pâté, rye crackers, and apple	19
	Potato and Raclette croquettes	15
	Tuna tartare, hazelnuts, and basil *	24
	Burrata, Meyer lemon, fennel	18
	Purple endive salad with pecans and Bayley Hazen Blue	19
	Broccolini with black sesame	16
	Kabocha soup with pumpkin seeds and sprouted rye bread	15
	Lamb ribs with yogurt and mojo verde	24
M A I N S	Lobster and crab dumplings in yuzu broth	30
	Halibut with kale, sunflower, and market greens	36
	Chicken with chicory, avocado, and black truffle sauce *	36
	Fried maitake sandwich, butter lettuce, and spicy mayonnaise	21
	Wagyu burger with pepper marmalade and Taleggio	25

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	16	
El Mirador	Añejo Tequila, Cocchi Americano, Amaro Lucano	18	
Son of a Gun	Plymouth navy strength gin, Vida mezcal, Dolin Blanc vermouth, Suze	18	
Khamti	Irish whiskey, chai, cinnamon, cardamom, vanilla, egg white	16	
Sweater Weather	Spiced rye, vermouth, apple cider	15	
Sparkling			
		glass	bottle
A. & M. Tissot,	Crémant du Jura Extra-Brut – Jura, France NV	17	68
Francis Boulard,	'Les Murgiers,' Extra-Brut – Champagne, France NV	28	108
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
Costa Graia,	'Senza Vandalismi' Passerina – Lazio, Italy 2017	16	64
Costador Terroirs Mediterranais,	'Metamorphika' Macabeu – Catalonia, Spain 2017	19	76
François de Nicolay,	Côte de Beaune 'La Grande Châteline' – Burgundy, France 2015	25	100
I Custodi delle Vigne dell'Etna,	'Ante' Etna Bianco – Sicily, Italy 2015	23	92
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
Comte Armand,	Auxey-Duresses – Burgundy, France 2014	26	104
Domaine Giacometti,	'Cru des Agriate' Patrimonio – Corsica, France 2015	17	68
La Prevostura,	Lessona Nebbiolo – Piedmont, Italy 2013	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
Franck Balthazar,	Cornas – Northern Rhône, France 2015	28	112
Beer & Cider			
Threes Brewing,	'Vliet' Pilsner – Brooklyn, NY (16 oz) 5.1%	12	
Stillwater Artisanal,	'Action Bronson's 7000' Sour Ale – Brooklyn, NY (16 oz) 4.5%	12	
Maine Beer Company,	'MO' Pale Ale – Freeport, ME (16.9 oz) 6%	18	
Greenport Harbor,	'Otherside' IPA – Long Island, NY (12 oz) 7.5%	10	
The Alchemist,	'Heady Topper' Double IPA – Waterbury, VT (16 oz) 8%	20	
Smuttnose,	'Robust Porter' – Hampton, NH (12 oz) 6.2%	10	
Cidrerie du Vulcain,	'Raw Boskoop' Apple cider – Fribourg, Switz. 2016 (750 ml) 7.1%	16	64
Still or sparkling water		7	