

EASTERN STANDARD

KITCHEN AND DRINKS

RAW BAR

OYSTERS*
4

LITTLENECK CLAMS*
2.5

SHRIMP COCKTAIL
4

SMOKED SALMON PÂTÉ
pickled shallots, everything crackers
16

LOBSTER COCKTAIL
herbed crème fraîche
24

SEAFOOD TOWER*
14 oysters, 10 shrimp, 6 clams, lobster
cocktail, salmon pâté
135

SALADS

LITTLE LEAF MIXED GREENS
aged goat cheese, shaved radish
dijon vinaigrette
15

CLASSIC CAESAR
parmesan. country croutons
garlic-anchovy dressing
16

BURRATA
olive & sundried tomato relish
zucchini bread, fried walnuts
20

HEIRLOOM TOMATO
watermelon, honey yogurt,
focaccia croutons, red wine vinaigrette
18

NIÇOISE*
seared rare tuna, olives
haricots verts, egg, herbed potatoes
24

SANDWICHES

MAINE LOBSTER ROLL
new england-style
split-top bun, potato chips
38

STANDARD BURGER*
vermont cheddar, brioche, fries
22

DELUXE BURGER*
bacon, brie, mushroom, dijonaise
brioche fries
24

SPICY CHICKEN SANDWICH
hot honey, pickles, brioche, fries
21

We charge a 4% kitchen administration
fee on all food and beverage ordered;
this fee is not a gratuity, tip, or service
charge. A 20% gratuity will be added to
any party of 9 or more guests.

ENTREES

CAMPANELLE CACIO E PEPE
roasted patty pan squash, lemon oil, migas
26

SEARED SALMON*
garden vegetables, marble potatoes
artichoke salad, grain mustard aioli
35

LOCAL BLUEFISH
sweet corn succotash, lobster, chorizo
beurre blanc
32

ROASTED CHICKEN BREAST
whipped potato, broccolini
chimichurri, pearl onions, dijon jus
34

BAKED RIGATONI
lamb & pork sausage, peas, pink sauce, ricotta
can be made vegetarian
28

NEW YORK STRIP*
pub fries, grilled asparagus, caper aioli
58

ES STEAK FRITES

GRILLED BAVETTE 32

20oz BONE-IN RIBEYE 70

served with
frites, herb-shallot butter, aioli

PLATS DU JOUR

MONDAY | CLASSIC BOLOGNESE
lumache, bone marrow, sourdough crumbs 28

TUESDAY | SOFT SHELL CRAB
grilled corn, snap pea salad
caper aioli 37

WEDNESDAY | ROASTED STRIPED BASS
eggplant caponata, pistachio dukkah
sicilian garlic & herb vinaigrette 42

THURSDAY | VEAL SCHNITZEL
bacon lardons, frisée, potatoes
mustard, lemon 35

FRIDAY | LOBSTER GNOCCHI
peas, brown butter, cream, meyer lemon zest 38

SATURDAY | BRAISED SHORT RIB
mashed potatoes, peas & carrots, red wine demi 39

Steak Frites Sunday!

— an iconic steak frites menu takeover —

Join us for Lunch!

Enjoy \$2 Oysters
Monday - Friday
11:30am - 3pm

APPETIZERS

RED PEPPER GAZPACHO
baby tomato salad
14

ROASTED BONE MARROW
pickled shallots, parsley, beef jus
crostini, chili crisp
18

STEAK TARTARE*
cornichons, baguette
21

ARTICHOKE AGNOLOTTI
ricotta, peas, lemon cream
21

FRIED CALAMARI
fennel, cherry peppers, old bay, aioli
18

MAINE MUSSELS
ES pilsner, green curry, coconut
anaheim peppers
21

SALT COD FRITTERS
malt vinegar tartar sauce, spicy ketchup
17

SALUMI PLATE
domestic & imported
traditional accompaniments, bread
24

FOR THE TABLE

GRILLED CORN ON THE COB
from Verrill Farm
garlic butter, lime, chives
13

GRILLED BROCCOLINI
chili crisp aioli
12

MASHED POTATOES
10

MACARONI & CHEESE
four cheeses, panko
16

HERB FRENCH FRIES
10

*These items are served raw, under cooked
or may be cooked to order. Consuming raw or
undercooked meats poultry, fish, shellfish,
or eggs may increase your risk of foodborne
illness. Please inform your server if a person
in your party has a food allergy.