

RAW BAR	
OYSTERS*	4 ea
LITTLENECK CLAMS*	3 ea
SHRIMP COCKTAIL	4 ea
SMOKED SALMON PÂTÉ	pickled shallots, everything crackers
	16
LOBSTER COCKTAIL	herbed crème fraîche
	25
SEAFOOD TOWER*	14 oysters, 10 shrimp, 6 clams, lobster cocktail, salmon pâté
	140

SALADS	
LITTLE LEAF MIXED GREENS	aged goat cheese, shaved radish dijon vinaigrette
	15
CLASSIC CAESAR	parmesan. country croutons garlic-anchovy dressing
	17
BURRATA	olive & sundried tomato relish zucchini bread, fried walnuts
	20
HEIRLOOM TOMATO	watermelon, honey yogurt, focaccia croutons, red wine vinaigrette
	19
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
	23
DELUXE BURGER*	bacon, brie, mushroom, dijonnaise brioche fries
	25
SPICY CHICKEN SANDWICH	hot honey, pickles, brioche, fries
	21

CAMPANELLE CACIO E PEPE	roasted patty pan squash, lemon oil, migas
	28
SEARED SALMON*	garden vegetables, marble potatoes artichoke salad, grain mustard aioli
	36
LOCAL BLUEFISH	sweet corn succotash, lobster, chorizo beurre blanc
	33
ROASTED CHICKEN BREAST	whipped potato, broccolini chimichurri, pearl onions, dijon jus
	35
BAKED RIGATONI	lamb & pork sausage, peas, pink sauce, ricotta <i>can be made vegetarian</i>
	29
NEW YORK STRIP*	pub fries, grilled asparagus, caper aioli
	59
ES STEAK FRITES	
GRILLED BAVETTE	34
20oz BONE-IN RIBEYE	70
	<i>served with</i> frites, herb-shallot butter, aioli

MONDAY CLASSIC BOLOGNESE	lumache, bone marrow, sourdough crumbs
	28
TUESDAY SOFT SHELL CRAB	grilled corn, snap pea salad caper aioli
	37
WEDNESDAY ROASTED SWORDFISH	eggplant caponata, pistachio dukkah sicilian garlic & herb vinaigrette
	42
THURSDAY VEAL SCHNITZEL	bacon lardons, frisée, potatoes mustard, lemon
	36
FRIDAY LOBSTER GNOCCHI	peas, brown butter, cream, meyer lemon zest
	38
SATURDAY BRAISED SHORT RIB	mashed potatoes, peas & carrots, red wine demi
	42

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
	22
FRIED CALAMARI	fennel, cherry peppers, old bay, aioli
	18
MAINE MUSSELS	ES pilsner, green curry, coconut anaheim peppers
	22
SALT COD FRITTERS	malt vinegar tartar sauce, spicy ketchup
	17
SALUMI PLATE	<i>domestic & imported</i> traditional accompaniments, bread
	24

FOR THE TABLE	
GRILLED CORN ON THE COB	<i>from Verrill Farm</i> garlic butter, lime, chives
	14
GRILLED BROCCOLINI	chili crisp aioli
	12
MASHED POTATOES	
	10
MACARONI & CHEESE	four cheeses, panko
	18
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.*

BY THE GLASS

WINE BY THE GLASS

SPARKLING

NV	Dibon brut reserve, <i>cava</i>	15
NV	Taittinger brut, <i>champagne</i>	27

ROSÉ

‘24	Peyrassol ‘la croix’ <i>provence</i> «grenache blend»	16
‘23	Moulin de Gassac , <i>languodoc</i> «cinsault blend»	13

WHITE

‘22	Hugel <i>alsace</i> «pinot blanc»	15
‘23	Celestin Blondeau <i>touraine</i> «sauvignon blanc»	16
‘23	Kracher , burgenland, <i>austria</i> «gruner veltliner»	16
‘23	Diamantakis ‘petali’ <i>crete</i> «assyrτικο»	16
‘23	Fess Parker , <i>santa barbara</i> «chardonnay»	16

RED

‘23	Altugnac <i>vallée de l’aude</i> «pinot noir»	16
‘23	Chanteleuserie <i>bourgueil</i> «cabernet franc»	15
‘23	Bois de Boursan ‘le petit oursan’ <i>s. rhone</i> «grenache blend»	15
‘21	Torres ‘altos ibericos’ crianza <i>rioja</i> «tempranillo blend»	17
‘21	Obsidian Ridge , <i>volcanic estate</i> red hills lake «cabernet sauvignon»	22

DRAFT BEER

Notch Salem Lager 16 oz, 4.5%	8
Narragansett ES Pilsner 16 oz, 4.5%	8
Allagash White 16 oz, 5.2%	9
Fiddlehead American IPA 16 oz, 6.2%	10
Lamplighter Rabbit Rabbit Double IPA 12 oz, 8.5%	10
Sam Adams Summer Ale 16 oz, 5.3%	9
Harpoon Munich Dark 16 oz, 5.5%	9
Stoneface Cherry Berliner Weisse 12 oz, 3.7%	9

PACKAGED BEER

Coors Light 12 oz, 4.2%	8
Miller High Life 12 oz, 4.6%	8
Narragansett ES Pilsner 16 oz, 4.5%	8
Hero95 Low Calorie Lager 12 oz, 4%	8
Mighty Squirrel Cloud Candy IPA 16 oz, 6.5%	10
Arlington Brewing Spy-P-A 16 oz, 6.6%	10
Shacksbury Classic Dry Cider 12 oz, 5.2%	8
Angry Orchard Crisp Apple Cider 12 oz, 5%	8
High Noon Watermelon 12 oz, 4.5%	10
Twisted Tea Half and Half 12 oz, 5%	10
Sun Cruiser Spiked Iced Tea 12 oz, 4.5%	9

HALF BOTTLES

SPARKLING

NV	Jean Vesselle ‘oeil de perdrix’ rosé <i>champagne</i>	77
NV	Rene Geoffroy ‘rosé de saignée’ <i>champagne</i>	98

WHITE

‘23	Alphonse Mellot ‘la moussiere’ <i>sancerre</i> «sauv. blanc»	66
‘22	Carbonnieux <i>pessac-léognan</i> «semillon blend»	71
‘22	Trimbach <i>alsace</i> «riesling»	41
‘22	Domaine Hamelin <i>chablis</i> «chardonnay»	57
‘18	Bethel Heights <i>willamette valley</i> «chardonnay»	44

RED

‘16	Pousse d’Or ‘tavannes’ <i>santenay 1er cru</i> «pinot noir»	100
‘22	Brotte ‘hauts de barville’ <i>ch. du pape</i> «grenache blend»	57
‘16	Poujeaux <i>moulis-en-medoc</i> «cabernet blend»	71
‘22	Isole e Olena , <i>chianti classico</i> «sangiovese»	60
‘12	Lopez de Heredia ‘vina tondonia’ <i>rioja</i> «tempranillo»	77
‘18	Long Meadow Ranch <i>napa valley</i> «cab. sauvignon»	67

LARGE FORMAT WINE

SPARKLING

NV	Ployez-Jacquemart brut, <i>champagne</i>	254
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ROSÉ

‘23	Dm. du Bagnol <i>cassis</i> «grenache blend»	161
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WHITE

‘18	Gerard Boulay la cote <i>sancerre</i> «sauvignon blanc»	252
‘22	Elvio Cogno ‘anas-cëtta’ <i>langhe</i> «nascetta»	171
‘18	Cheveau ‘aux bouthieres’ <i>pouilly fuissé</i> «chardonnay»	227

RED

‘15	Jean Chauvenet <i>nuits saint georges</i> «pinot noir»	300
‘20	Petit Thouars ‘les georges’ <i>chinon</i> «cabernet franc»	101
‘16	A. Clape <i>cornas</i> «syrah»	727
‘19	Bois de Boursan <i>ch. du pape</i> «grenache blend»	217
‘15	Mas Cal Demoura ‘les combariolles’ <i>terrasses du larzac</i> «grenache blend»	188
‘21	Paolo Scavino , ravera, <i>barolo</i> «nebbiolo»	351
‘16	La Rioja Alta ‘vina ardanza’ <i>rioja</i> «tempranillo»	198
‘21	Daumas Gassac , <i>languedoc</i> «cabernet blend»	31
‘19	Obsidian Ridge estate <i>lake county</i> «cab. sauv.»	167
‘13	Cain ‘concept’ <i>napa valley</i> «cab. sauvignon»	301
‘10	Neyers ‘AME’ <i>napa valley</i> «cab. sauvignon»	427

ZERO ABV	
Prima Pave sparkling rosé	13
Athletic run wild ipa 12 oz	9
Athletic mexican-style copper 12 oz	9
Samuel Adams just the haze ipa 12 oz	8
Good Time Brewing ipa 12 oz	8