



enjoy \$2 oysters
11:30am - 3:00pm
monday - friday

RAW BAR

\$2 OYSTERS*

LITTLENECK CLAMS*
2.5 ea

SHRIMP COCKTAIL
4 ea

LOBSTER COCKTAIL
herbed crème fraîche
24

SALADS

LITTLE LEAF MIXED GREENS
aged goat cheese, shaved radish
dijon vinaigrette
14

CLASSIC CAESAR
parmesan, country croutons
garlic-anchovy dressing
wedge-style or chopped
14

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

BROWN RICE POWER BOWL
baby kale, cabbage, avocado, garbanzo,
cucumber, sweet potato, dijon vinaigrette
16

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

ADD

roasted chicken 8
salmon* 12
steak* 14
avocado 5

HOUSEMADE BUCATINI
roasted tomato and pepper sugo
basil, fontina, parmesan
24

STEAK TARTARE*
baguette, mixed greens, pickles
22

FISH & CHIPS
ES pilsner batter
malt vinegar tartar sauce
22

SEARED SALMON*
garden vegetables, marble potatoes
grain mustard aioli
28

STEAK FRITES*
herb-shallot butter, watercress, fries, aioli
29

ROASTED BONE MARROW
pickled shallots, parsley, beef jus
crostini, chili crisp
14

SANDWICHES

ITALIAN
mortadella, capicola, giardiniera, dijonnaise
provolone, shrettuce, pickles, chips
20

GRILLED CHEESE
milk bread, cheddar, jack, housemade chips
16

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

STANDARD BURGER*
vermont cheddar, brioche, fries
20

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

HOUSE FAVORITES

THURSDAY | CLASSIC FRENCH DIP
thinly sliced roast beef, caramelized onions
gruyere, horseradish, au jus, french roll
20

FRIDAY | CRISPY FISH TACOS
beer-battered, avocado-lime crema
cabbage slaw, cilantro
21

SUPER TONIC

fresh carrot juice, turmeric, honey
6

APPETIZERS

RED PEPPER GAZPACHO
cherry tomato
14

SALMON PÂTÉ
everything bagel crackers
16

MAINE MUSSELS
ES pilsner, green curry, coconut
anaheim peppers
21
+ half order of fries 5

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

MACARONI & CHEESE
four cheeses, panko
16

SALUMI PLATE
domestic & imported
traditional accompaniments, bread
24

SIDES

HERB FRENCH FRIES
10

MIXED GREENS
8

GRILLED BROCCOLINI
chili crisp aioli
12

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

*These items are served raw, undercooked 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.

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» 3L	397
‘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