



Raw Bar

Oysters	24 for half dozen / 48 for a dozen	
served raw, check the marquee for a rotating selection		
Oysters Rockefeller	herbs, butter, panko, Pernod	24
Chargrilled Oysters	charred chilis, butter, panko, roasted garlic	24
Oyster Flight	6 raw east coast oysters, 3 chargrilled, 3 Rockefeller	48
Middleneck Clams	12 half dozen / 24 a dozen	
served raw, lemon, cocktail sauce		
Shrimp Cocktail	cocktail sauce, lemon	25
King Crab Leg	1/2 pound, cocktail sauce, lemon, drawn butter	43
Jumbo Lump Crab	1/2 pound, cocktail sauce, spicy tartar	47
“Plain” Blue Collar Tower*	12 oysters, 6 clams, shrimp cocktail, today’s crudo	93
“Fancy” Mignonette Tower*	items from Blue Collar Tower + King Crab Leg + Jumbo Lump Crab	177
*add 1oz Siberian Baerii caviar to any tower - 53		

Apps

Cornbread	fresnos, sharp cheddar, espelette honey butter, seasonal jam, cultured Vermont butter	13
Smoked Fish Dip	buttered and toasted saltines, pickled cherry peppers	17
Wagyu Steak Tartare	crostini, shallots, capers, lemon zest, dijon	21
Lobster Linguini	Maine lobster, Calabrian chilis, san marzano tomato	27
Clams “Casino”	broth with bacon, shallots, piquillo pepper, white wine	23
Mussels	red (spicy tomato) or white (white wine, garlic, butter)	21
Charred Octopus	frisée, tomato, Gigande beans, Meyer lemon vinaigrette	27
Seared Diver Scallops	andouille, foie gras, “dirty” polenta	29
Crab Cakes	red onion, bell pepper, scallions, worcestershire butter	27
Lobster Deviled Eggs	maine lobster, smoked paprika, chives *add caviar - 15	24

Dailies

CBGB	today’s chowder, bisque, or gumbo	MP
Whole Fish	old bay chips, beurre blanc	MP
Crudo	raw fish preparation with chiles, salt, citrus, evoo	MP

popcorn

served w/ cherry peppers, cocktail, spicy tartar

CONCH | CALAMARI | SHRIMP

25

Caviar

Siberian Baerii	62	Kaluga	84
Osetra - classic accoutrements	119		

Salads

Boston Lettuce	pickled shallots, croutons, radishes, buttermilk dressing	15
Iceberg Wedge	smoked bacon, heirloom tomatoes, thousand island dressing	17

Entrees

PLAIN

w/ choice of 2 veggie sides

Diver Scallops	beurre blanc	45
Maine Lobster Roll	brioche, celery, mayo, tarragon, butter	39
Filet Mignon	demi glace	55
Maine Lobster Tails	drawn butter	53
Crispy Skin Snapper	beurre blanc	39
Roasted Boneless Half Chicken	gravy	33

Fancy

available Plain w/ 2 veggie sides

Filet Mignon	potatoes gratin broccolini	59
Roasted Boneless Half Chicken	mashed potatoes snow peas gravy	35
Red Fish	andouille crust bomba rice shrimp lobster consommé	39
Diver Scallops	“like the app, but double the size”	55
Florida Black Grouper	saffron couscous pilaf tart cherries hazelnuts gastrique	41

Veggies - \$8

French Fried Potato Chips	old bay seasoning
Roasted Cauliflower	smoked trout roe mayo
Roasted Marble Fingerlings	rosemary, smoked paprika
Asparagus	brown butter-sherry vinaigrette, bread crumb
Fried Roman Artichokes	smoked paprika aioli
Brussel Sprouts	warm bacon vinaigrette
Braised Cabbage	smoked bacon, apple cider
Sauteed Spinach	crushed red pepper, garlic
Broccolini	calabrian chili, ginger, olive oil
Housemade Fries	roasted garlic mayo
Green Peas	butter, shallots
Snow Peas	olive oil, garlic
Sautéed Mushrooms	
Cheesy Polenta	
Veggie Plate	29
pick 4 veggies sides	