



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 24 charred chilis, butter, panko, roasted garlic
 - Oyster Flight 48 6 raw east coast oysters, 3 chargrilled, 3 Rockefeller
 - Middleneck Clams 12 half dozen / 24 a dozen served raw, lemon, cocktail sauce
 - Shrimp Cocktail cocktail sauce, lemon 25
 - Jumbo Lump Crab 47 1/2 pound, cocktail sauce, spicy tartar
 - “Plain” Blue Collar Tower* 93 12 oysters, 6 clams, shrimp cocktail, today’s crudo
 - “Fancy” Mignonette Tower* 153 items from Blue Collar Tower + Main Lobster Tail + Jumbo Lump Crab
- *add 1oz Siberian Baerrii caviar to any tower - 53

Apps

- Cornbread 15 fresnos, sharp cheddar, espelette honey butter, seasonal jam, cultured Vermont butter
- Smoked Fish Dip 19 buttered and toasted saltines, pickled cherry peppers
- Wagyu Steak Tartare 23 crostini, shallots, capers, lemon zest, dijon
- Lobster Linguini 29 Maine lobster, Calabrian chilis, san marzano tomato
- Clams “Casino” 21 broth with bacon, shallots, piquillo pepper, white wine
- Mussels 21 red (spicy tomato) or white (white wine, garlic, butter)
- Charred Octopus 27 frisée, tomato, Gigande beans, Meyer lemon vinaigrette
- Seared Diver Scallops 29 andouille, foie gras, “dirty” polenta
- Crab Cakes 29 red onion, bell pepper, scallions, worcestershire butter
- Lobster Deviled Eggs 24 maine lobster, smoked paprika, chives *add caviar - 15

Dailies

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

popcorn

served w/ cherry peppers, cocktail, spicy tartar

CONCH | CALAMARI | SHRIMP

25

Caviar

- Siberian Baerrii 65 Kaluga 87
- Osetra - classic accoutrements 125

Salads

Add Shrimp 15

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

Entrees

PLAIN

w/ choice of 2 veggie sides

- Diver Scallops beurre blanc 49
- Maine Lobster Roll brioche, celery, mayo, tarragon, butter 39
- Prime Filet Mignon demi glace 67
- Maine Lobster Tails drawn butter 55
- Crispy Skin Snapper beurre blanc 39
- Roasted Boneless Half Chicken gravy 35

Fancy

available Plain w/ 2 veggie sides

- Roasted Boneless Half Chicken 37 mashed potatoes snow peas gravy
- Bouillabaisse 51 mussels, shrimp, fish, Maine lobster, ciabatta, shellfish-fennel broth
- Red Fish 39 andouille crust bomba rice shrimp lobster consommé
- Diver Scallops 57 “like the app, but double the size”
- Florida Black Grouper 41 saffron couscous pilaf tart cherries hazelnuts gastrique

Veggies - \$9

- French Fried Potato Chips old bay seasoning
- Roasted Cauliflower smoked trout roe mayo
- 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
- Housemade Fries roasted garlic mayo
- Snow Peas olive oil, garlic
- Sautéed Mushrooms
- Cheesy Polenta
- Broccolini
- Veggie Plate 27 pick 4 veggies sides

