


RAW BAR	OYSTERS & CHAMPAGNE
<p>Regional Shellfish on the Half Shell</p> <p>COUNTNECK CLAMS* 3 each</p> <p>CHERRYSTONE CLAMS* 3 each</p> <p>DAILY NEW ENGLAND OYSTERS* 4 each Served with Saffron Mignonette Meyer Lemon Cocktail Sauce</p> <p>NEW ENGLAND SEAFOOD TOWER Selection of Cherrystone Clams New England Oysters, Jumbo Shrimp, Lobster Cocktail Horseradish &amp; Lemons* 68</p>	<p>SERVED WITH A HALF DOZEN DAILY OYSTERS</p> <p>DOMAINE CHANDON, LIMITED EDITION CLASSIC Sparkling, California 187 ml/30</p> <p>GOSSET, BRUT EXCELLENCE Champagne, France 375 ml/59</p> <p>KRUG, GRAND CUVEE Champagne, France 375 ml/129</p>
	<p><b>SOUP &amp; SALADS</b></p> <p>NEW ENGLAND CLAM CHOWDER Minced Chives, Griddled White Corn Bread 14</p> <p>JONAH CRAB &amp; AVOCADO Jonah Crab, Avocado, Bibb Lettuce, Crispy Fried Capers, Yellow Tomatoes, Horseradish Dressing 22</p> <p>STRAWBERRY &amp; SPINACH Toasted Almond, Goat Cheese, Grilled Sweet Corn, Pickled Green Tomatoes, Red Onion, Lemon Vinaigrette 16</p> <p>WATERMELON &amp; ARUGULA Cucumber, Onion, Feta Cheese, Fresh Mint, Balsamic Vinaigrette 16</p>

## APPETIZERS

### FARM FRESH VEGETABLES

Labneh Dip, Pita, Za'atar, Extra Virgin Olive 14

### FLASH-FRIED JUDITH CALAMARI

Scallion, Old Bay, Traditional Marinara, Grilled Lemon 18

### JONAH CRAB CAKE

Micro Herbs, Green Tomato Chutney, Remoulade 20

### MAINE BLUE MUSSELS

Fennel Pollen, Garlic Butter, Chablis White Wine, Grilled Baguette 18

### STUFFED SQUASH BLOSSOMS

Ricotta Cheese, Fresh Herbs, Lemon Blistered Tomatillo 16

### CHILLED GULF SHRIMP

Endive, Celery, Charred Lime, Poppy Seed Vinaigrette 20

### AHI TUNA POKE\*

Sticky Rice, Avocado, Radish, Mango, Edamame, Purple Rice Crisps, Sesame  
Vinaigrette 21

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## ENTRÉES

### CARROT & CASHEW CAMPANELLA

White Miso, Carrot Top Pesto, Breadcrumbs, Microgreens 26

### ROASTED STATLER CHICKEN BREAST

New Potatoes, Glazed Baby Carrot, Pea Greens, Garlic, Vin Cotto 28

### GRILLED ATLANTIC SALMON

Braised White Bean, Crispy Capers, Avocado, Grapefruit & Fennel Salad, Rosemary & Chipotle Emulsion 30

### HERB-CRUSTED ATLANTIC HALIBUT

Jumbo Asparagus, Arugula, Wild Mushroom, Tomato Provencale 33

### STEAK FRITES

Yucca Fries, Marinated Mango, Chimichurri 32

### TRADITIONAL NEW ENGLAND LOBSTER DINNER

2lb Steamed Lobster, Steamed Local Clam, Red Bliss Potato, Grilled Summer Corn, Drawn Butter 60

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## DESSERTS 12

### WARM CHOCOLATE FONDANT CAKE

Salted Caramel, House Made Cold Brew Ice Cream, Lace Cookies

### HONEY LAVENDER LAYER CAKE

Pickled Blueberries, Blueberry Sorbet, Crisp Poppysseed Meringue

### VANILLA BEAN CREME BRULEE

Fresh Raspberries, Raspberry Sorbet, Crisp Lime Meringue Sticks

### DAILY SELECTION OF HOUSE-MADE ICE CREAMS & SORBETS

Fresh Berries, Crisp Meringue