

RAW BAR	SEAFOOD TOWERS
EAST & WEST COAST OYSTERS* 4 each Hot Sauce, Mignonette, Cocktail Sauce, Lemon	SMALL 6 Oysters, 2 Littlenecks, 2 Countnecks, 2 Jumbo Shrimp, Dressed Lobster, Hot Sauce, Mignonette, Cocktail Sauce, Lemons 70
COUNTNECK CLAMS* 3 each	LARGE 12 Oysters, 4 Littlenecks, 4 Countnecks, 4 Jumbo Shrimp Tuna Poke, Crab Salad, Dressed Lobster, Hot Sauce, Mignonette, Cocktail Sauce, Lemons 140
CHERRYSTONE CLAMS* 3 each	ENHANCED American Caviar 80 Caspian Sea Select Osetra Caviar 150
JUMBO SHRIMP COCKTAIL Hot Sauce, Cocktail Sauce, Lemon 24	
MAINE CRAB COCKTAIL Meyer Lemon Mayo 24	

### HOT SEAFOOD TOWER

Scallop Meunière, Modern Clam Casino, Baked Oyster,  
Rockefeller Warm Jonah Crab Toast 78

### SEAFOOD CONSERVAS

Spanish Cockles in Brine, Octopus in Paprika Sauce, Zamburiñas Guisadas,  
Pickled Vegetables, Warm Country Bread 74

## APPETIZERS

### COASTAL CLAM CHOWDER

Provincetown Clams, Maine Marble Potatoes 14

### AHI TUNA FLATBREAD

Sashimi of Ahi Tuna, Scallion Pancake, Arugula Leaves 28

### BABY GEM SALAD

Lemon Nasturtium Vin, Warm Aged Feta Cheese 17

### LOBSTER BAO

Dressed Lobster, Steamed Bao Buns, Tobiko, Torched Avocado 22

### MAGICAL MUSHROOMS

Fried Exotic Mushrooms, Linguica, Truffle Powder 19

### AMERICAN CAVIAR PANINI

1oz American Caviar, Potato Roll, Crème Fraiche, Chives 50

### AHI TUNA HANDROLL

Nori, Torgorashi Mayo, Scallions, Aged Shoyu 22

### GRILLED SPANISH OCTOPUS

Black Garlic Puree, Fra' Mani Soppresata, Yukon Potato 22

### JAPANESE WAGYU FRIED RICE

Wagyu Skirtsteak, Fried Mushrooms, Truffle Emulsion 24

### WARM JONAH CRAB TOAST

Franchise, Warm Crab Butter, Avocado 24

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## ENTRÉES

### KING CRAB MAC AND CHEESE

Butter Poached King Crab, Gruyère Cheese Blend, Torgorashi Saltines 49

### FAROE ISLANDS SALMON

Truffle Butternut Puree, Maine Coast Sea Bean Slaw 31

### DRY AGED SIRLOIN STEAK FRITES

Crunchy Garlic Butter, Tartufo Fries, My Steak Sauce 53

### GEORGES BANK SCALLOPS

A La Meunière, Applewood Bacon, Fried Shallots, Pippin Apple 35

### BAKED ATLANTIC HALIBUT

Chowder Flavors, Summer Corn Two Ways 35

### AHI TUNA POKE

Coconut Scented Jasmine Rice, Shoyu Lime, Pickled Beech Mushrooms 27

### CARROT & CASHEW CAMPANELLA

White Miso, Carrot Top Pesto, Breadcrumbs, Microgreens 26

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## DESSERTS

### BLACK COCOA BROWNIE

Coffee Cremeux, Salted Caramel, Candied Cocoa Nib Ice Cream 12

### WHITE MISO CRÈME BRULEE

Matcha Streusel, Citrus Compote, Mandarin Orange Sorbet 12

### SPICED PARSNIP CAKE

Fennel Cream Cheese Icing, Lace, Grapefruit-Campari Sorbet 12

### OVERNIGHT OAT CAKE

Fresh Berries, Strawberry Consommé, Coconut Lime Sorbet 12

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

Fresh Berries, Crisp Meringue 12

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\*Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has a food allergy.