

# Dinner

## Fresh Seafood

Blackened Blue Crab Claws.....	9
Shrimp Cocktail.....	14
Oyster Rockefeller.....	10
Little Mussel Pot.....	8
Chilled Lobster Rolls.....	18

## Raw Oysters

Half Dozen / Dozen

Blue Point (CT).....	17/32
Norembege (ME).....	17/32
Wellfleet (MA).....	16/30
Sea Stone (VA).....	16/30

## Towers

Served with Cocktail Sauce, Mignonette,  
Old Bay Fried Saltine Crackers

Petite.....	30
6 oysters, 4 jumbo shrimp, trout rillette	
Grand.....	88
18 oysters, 6 jumbo shrimp, 1/2lb snow crab legs, trout rillette	
Imperial.....	202
24 oysters, 10 jumbo shrimp, 1/2lb snow crab legs, trout rillette, oysters rockefeller, whole lobster & lump MD crab "Imperial"	

### BITES

St. Stephen Baked Brie <i>black raspberry jam, pretzel chips</i> .....	15
Loaded Potato Croquettes <i>chopped bacon, cheddar, scallion, sour cream</i> .....	9
Lobster Deviled Eggs <i>butter poached claw, chive</i> .....	11
Crispy Lamb Pies <i>cumin, coriander, harissa, tabbouleh</i> .....	11
Skewered Garlic & Thyme Tenderloin <i>horseradish sauce</i> .....	13

### VEGETABLES

Path Valley Golden Beets <i>shaved radish, blue cheese mousse, honey-thyme vinaigrette</i> .....	10
Chopped Tuscan Kale <i>crispy shallot, pickled pepper, fior sardo, sherry vinaigrette</i> .....	14
Caramelized Fennel Tart <i>Karma Farms baby fennel, shaved onion, orange, cardamom, frisée</i> .....	17
Roasted Koginut Squash & Fall Grains <i>farro, barley, sweet pepper, turnip, preserved ramp</i> .....	19

### SMALL PLATES

Pan Seared Scallops <i>fish cake, kohlrabi slaw, tarragon emulsion</i> .....	22
Seafood Chowder <i>Littleneck clams, shrimp, fennel, cream, potato</i> .....	14
Grilled Manchester Farms Quail <i>sweet potato purée, root vegetable hash, sauce verte</i> .....	15
Lamb Raviolo <i>braised shoulder ragu, ricotta, cumin, coriander</i> .....	17

### MAINS

Pan Seared Tilefish <i>celeriac, watercress, shaved fennel, lemon vinaigrette</i> .....	25
Chicken Roulade <i>creamed Napa cabbage, carrot purée, chicken sage jus</i> .....	22
Venison Loin <i>honey nut squash purée, braised red cabbage, vin cotto</i> .....	25
Crispy Skin Rohan Duck Breast <i>parmesan spätzle, choucroute, duck jus</i> .....	26
Wild Boar "Pie" <i>braised boar shank, roasted carrots, parsnips, thyme, mushroom bordelaise</i> .....	25
Braised Bison Short Rib <i>potato purée, sautéed greens</i> .....	24
Beef Wellington <i>butter leeks, fingerling potato, black truffle jus</i> .....	27

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

## Family Style

Whole Fish of the Day.....Mkt  
*smoked tomato puttanesca, crispy caper*

Bottle Pairing.....60  
*Alain Graillot "Syrocco" Syrah,  
2017, Zenata, Morocco*

Roseda Farm Steak Cuts  
12 oz. Dry Aged Ribeye.....40  
24 oz. Dry Aged Ribeye.....75  
*roasted brussels sprouts, fingerling potato*

Bottle Pairing.....60  
*Chateau Ducasse Bordeaux Blend  
2018, Graves, France*

\*Add on  
1<sup>1/4</sup>lb Maine Lobster.....60  
*lump MD crab "Imperial"*

1/2 lb Snow Crab Legs.....25  
*drawn butter, Old Bay crackers*

## Extras

Parker House Rolls.....6  
*fennel honey butter, maldon salt*

Sauteed Brussels Sprouts.....8  
*garlic, shallot, lemon vinaigrette*

Grilled Broccoli.....7  
*Yakiniku, crispy garlic, chives*

Creamy Parmesan Spätzle.....9  
*mornay, fresh herbs*