

Dinner

Fresh Seafood

Blackened Blue Crab Claws.....	9
Shrimp Cocktail.....	15
Oyster Rockefeller.....	11
Little Mussel Pot.....	8
Chilled Lobster Rolls.....	18

Raw Oysters

Half Dozen / Dozen

Blue Point (CT).....	18/34
Norembege (ME).....	18/34
Duxbury (MA).....	18/34
Battle Creek (VA).....	17/32

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>	16
Loaded Potato Croquettes <i>chopped bacon, cheddar, scallion, sour cream</i>	10
Lobster Deviled Eggs <i>butter poached claw, chive</i>	12
Crispy Lamb Pies <i>cumin, coriander, harissa, tabbouleh</i>	11
Skewered Garlic & Thyme Tenderloin <i>horseradish sauce</i>	15

VEGETABLES

Path Valley Golden Beets <i>shaved radish, blue cheese mousse, honey-thyme vinaigrette</i>	11
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
Heritage Chicken <i>chanterelle stuffing, carrot purée, thyme jus</i>	24
Venison Loin <i>honey nut squash purée, braised red cabbage, vin cotto</i>	26
Crispy Skin Rohan Duck Breast <i>parmesan spätzle, choucroute, duck jus</i>	27
Wild Boar "Pie" <i>braised boar shank, roasted carrots, parsnips, thyme, mushroom bordelaise</i>	26
Braised Bison Short Rib <i>potato purée, sautéed greens</i>	25
Beef Wellington <i>butter leeks, fingerling potato, black truffle jus</i>	28

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.....45
24 oz. Dry Aged Ribeye.....85
roasted brussels sprouts, fingerling potato

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

*Add on
1^{1/4}lb Maine Lobster.....65
lump MD crab "Imperial"

1/2 lb Snow Crab Legs.....28
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