

RAW BAR

VEGETABLES

HEIRLOOM TOMATO	6
RED BEET	3
ARTICHOKE	4
RED ENDIVE	3
JERSEY CORN elote vinaigrette	3
AVOCADO	6
BREAKFAST RADISH	3
CELERY blue cheese	6

SHELLFISH

EAST COAST OYSTERS	3.25
WEST COAST OYSTERS	3.75
LITTLE NECK CLAMS	2.25
SHRIMP	4.25
CHILLED 1/2 LOBSTER	19

PLATTERS

SHELLFISH	49 79 119
VEGETABLE	29
BOTH	69



APPETIZERS

BUTTER LETTUCE soft herbs & mustard vinaigrette	14
ICEBERG LETTUCE tomatoes & Black River blue, add bacon +3	14
GREEN MARKET VEGETABLE SALAD barley, flax, pole beans & sweet peppers	15
BUTTERNUT SQUASH CARPACCIO pomegranate & beurre noisette	13
SEA BASS CRUDO fennel, orange & cerignola olive	18
JAPANESE-STYLE STEAK TARTARE sesame, radish & dashi	19
CLASSIC NEW ENGLAND CLAM CHOWDER	15
OYSTERS ROCKEFELLER	19
CRAB CAKES tartar sauce	20
MACARONI melted NY cheddar	14

SANDWICHES

CROQUE MADAME	17
LOBSTER ROLL	31
GRILLED SALMON BLT	18
CHEESEBURGER pickles, lettuce & tomato	18

MAINS

RICOTTA GNOCCHI tomato & basil	24
RIGATONI BOLOGNESE	26
SPICY SHELLFISH angel hair pasta	29
GENTLY COOKED SALMON asparagus, green beans & béarnaise	29
SEED CRUSTED BLACK COD parsnip purée & boiled lemon vinaigrette	31
WHOLE GRILLED ORATA smoky eggplant, preserved tomato & citrus	34
LOBSTER sweet corn, bacon & chanterelles	36
HANGER STEAK FRITES sauce marchand du vin	29
PORK SCHNITZEL cucumber salad & red cabbage	29
PAN-ROASTED CHICKEN BREAST potato salad, coleslaw & peppery pan gravy	26
WHOLE ROASTED CHICKEN FOR TWO foie gras bread stuffing (please allow 45 minutes)	68

SNACKS

DEVILED EGGS	9
AVOCADO TOAST	8
BLT	9
SMOKED FISH SPREAD Black Seed Bagel chips	9

SIMPLY GRILLED

w/ greens & choice of sauce

SALMON	27
DORADE	33
TUNA	34
SHRIMP	11ea
DRY AGED PRIME NY STRIP 28 days	49
DRY AGED PRIME RIB EYE for two	95

SAUCES 3ea

BÉARNAISE • AU POIVRE • BORDELAISE •
BEURRE BLANC • HOT SAUCE VINAIGRETTE •
STEAK SAUCE • TARTAR SAUCE •
ROUILLE • GARLIC AIOLI

SIDES

CRISPY QUINOA	8
STIR-FRIED KALE	8
BRAISED POLE BEANS	8
BROCCOLI & BURNT GARLIC	8
GRILLED SWEET POTATOES	9
SLICED TOMATOES	8
FRENCH FRIES	8
POTATO PURÉE	8