

BAR MENU

SPICY CAJUN CHIPS • 8

Blue Cheese Fondue

BIG EYE TUNA TARTAR • 14

Micro Greens & Hijiki Salad, Ginger Ponzu

THAI SHRIMP DUMPLING • 12

Heirloom Carrot, Shiitake, Spiced Coconut Broth

“BACON, EGG & CHEESE” • 14

Crispy Pork Belly, Cheddar Cheese Grits, Organic Egg

DIVER SEA SCALLOPS • 16

Black Trumpet Mushroom, Cauliflower Apple Wood Bacon-Sherry Reduction

CLASSIC BURGER • 16

Steak Fries, Choice of Cheddar, Gruyere or American Cheese

STEAKHOUSE BURGER • 17

Seasoned with House Made Steak Sauce, Topped with Caramelized Onions & Mushrooms

BACON & BLUE CHEESE BURGER • 17

Slab Bacon, Maytag Blue, Steak Fries

ARTISANAL CHEESES • 12

Cranberry Jam, Toasted Fruit Bread, Spiced Almonds.

Nettle Meadow, Kunick, New York- Sweet Grass Dairy, Asher Blue, Georgia

Major Farms Vermont Shepherd, California

RAW BAR

OYSTERS

- Cape Anne, Nova Scotia · 3.00 each
- Saint Simone, New Brunswick · 3.00 each
- Fisher Island, New York · 3.00 each
- Quilcine, Washington · 3.00 each
- Kusshi, British Columbia · 3.00 each

CHILLED SHELLFISH CHRYSLER · 49

- 4 Jumbo Shrimp
- ½ lb. Maine Lobster
- 2 East Coast Oysters
- 2 West Coast Oysters
- 4 Littleneck Clams
- ¼ lb. Mussels
- 2 Crab Claws
- Thai Scallop Ceviche

EAST MEETS WEST · 16

- 3 East Coast Oysters
- 3 West Coast Oysters
- Cocktail Sauce, Mignonette

SHRIMP COCKTAIL · 16

- Cocktail Sauce, Mustard Aioli

CHILLED SHELLFISH EMPIRE · 79

- 6 Jumbo Shrimp
- 1 lb. Maine Lobster
- 4 East Coast Oysters
- 4 West Coast Oysters
- 6 Littleneck Clams
- ½ lb. Mussels
- 4 Crab Claws
- Thai Scallop Ceviche