

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

BRAISED PORK BELLY · 12

Adobo Glaze, Mango Vinaigrette

CHARCUTERIE · 14

Prosciutto, Coppa, Sopressata, Aged Parmesan

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

Dried Fruit Compote, Toasted Fruit Bread, Spiced Almonds

VBC Coupole, Vermont-Spring Brook Farm , Tarentaise, Vermont-Old Chatham Ew, New York

RAW BAR

OYSTERS

Well Fleet, Massachusetts · 3.00 each

Wild Fire Island, New York · 3.00 each

Fisher Island, New York · 3.00 each

Dabob Bay, Washington · 3.25 each

Kushi, British Columbia · 3.25 each

EAST MEETS WEST · 16

3 East Coast Oysters

3 West Coast Oysters

Cocktail Sauce, Mignonette

SHRIMP COCKTAIL · 16

Cocktail Sauce, Mustard Aioli

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

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