

STARTERS

gazpacho	7
chilled tomato, cucumber, chives	
new england clam chowder	8
bacon crumb, chives	
kilt farm greens salad	7
radicchio, cucumber, cherry tomato, lemon vinaigrette	
wedge salad	8
bacon, tomato, bleu cheese crumbles and dressing	
grilled caesar salad *	8
romaine, torn croutons, grana padano	

SMALL PLATES

seasonal oysters *	3ea
mignonette, horseradish cocktail sauce	
lime poached shrimp	9
piquillo horseradish pesto, cilantro	
kanpachi crudo *	10
lemon, white balsamic, micro cilantro	
shishito peppers	9
toasted sesame seeds, bonito flakes	
cast iron pei mussels	18
garlic, shallot, herbs, fresno chile, preserved lemon	
spicy tuna on crispy rice *	8/13
sriracha aioli, sweet soy, jalapeño, radish, scallion	
spanish octopus	16
sweet potato, braised fennel, chorizo	
ceviche *	13
mango, coconut, serrano, lime, cilantro, tomatoes, taro chips	
crab cake	18
citrus whole grain mustard sauce	
point judith calamari	13
mediterranean-style, lemon oil, parmesan, kalamata olives, sambal	

SHAREABLES

roasted fingerling potatoes	6
whole garlic confit, olive oil	
skillet mac & cheese	8
cavatappi, aged cheddar, mascarpone, potato crunch	
roasted golden beets	6
sweet butter, maldon salt	
brussels sprouts	8
anchovy butter, shaved grana padano, pinenuts	

LOBSTER THURSDAYS

\$39

1 1/2 LB.

STEAMED OR GRILLED

WITH RED POTATOES &
SWEET CORN

SEAFOOD TOWER

Malibu 55
6 oysters, 4 shrimp,
3 jonah claws, ceviche

Cape Cod 80
dozen oysters, 4 shrimp,
1/2 lb jonah claws or
1/2 lb king crab, ceviche

Hyannis Port 120
dozen oysters, 6 shrimp, 1/2
lb jonah claws or 1/2 lb king
crab, 1/2 lb lobster tail,
ceviche

FISHMONGER

atlantic salmon	27
pan-seared, artichoke hearts, blistered tomatoes, caperberries, lemon beurre blanc	
idaho snake river trout	22
cajun spices, kohlrabi slaw, remoulade sauce	
barramundi	25
pan-seared, bok choy, cantonese sauce	
sea scallops	32
leek and parmesan risotto, orange, fennel	
cioppino	26
shrimp, crab, mussels, fish, grilled levain	
branzino	36
for two, crispy new potatoes, grape tomato, chimichurri	

ENTRÉES

lime poached shrimp cobb	18
bacon, bleu cheese, egg, avocado, tomato, green goddess	
fish & chips	19
cod, remoulade sauce	
new england lobster roll	27
split-top brioche bun, mayo, celery, chips	
linguine & clams	19
garlic, shallots, chili, spanish chorizo	
roasted red bird airline chicken	20
sweet pepper puree, fingerling potatoes	
filet mignon *	39
umami butter, french fries	
surf & turf add lobster tail	65