

DINNER

STARTERS

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON \$6/\$10

CELERY ROOT + CHESTNUT BISQUE

FOIE GRAS + GOLDEN QUINCE BUTTER \$12

JUMBO LUMP CRAB CAKE

REMOULADE + AVOCADO + CRISP PLANTAIN \$17

SAUTEÉD SEA SCALLOPS

PARSNIP PUREE + MEYER LEMON BUTTER \$16

BAKED CLAMS

BACON CRUMBS + ROMESCO \$12

AMERICAN PROSCIUTTO + FIG PRESERVE

BABY ARUGULA + GARLIC CIABATTA \$15

HANDMADE SQUASH + RICOTTA RAVIOLI

AMARETTI + SAGE BUTTER \$15

HAND CUT PRIME STEAK TARTARE

PICKLED SHALLOTS + VIOLET MUSTARD \$16

ICED + RAW

LOCAL OYSTERS

SALSA VERDE + MIGNONETTE \$18

WOODBURY'S WELLFLEET CLAMS*

HOT HORSERADISH + LEMON \$12

ICED TIGER SHRIMP COCKTAIL

RED + GREEN COCKTAIL SAUCE \$17

HOUSE CURED + SMOKED SALMON

DILL CREMA + SWEET CARAWAY TOAST \$18

ICED LOBSTER TAILS

COCKTAIL SAUCE + LEMON \$MKT

SEAFOOD TOWER*

LOBSTER TAILS + LOCAL OYSTERS + WELLFLEET CLAMS + SHRIMP COCKTAIL 2/\$28 | 4/\$54 | 6/\$85

SALADS

BABY ROMAINE CAESAR SALAD*

WHITE ANCHOVIES + TREVISIO \$12

LITTLE GEM FATTOUSH SALAD

FRIED FETA + SUMAC PUFFED PITA \$13

SALT ROASTED BEETS + PISTACHIO
SHY BROTHERS CLOUMAGE + CITRUS HONEY \$11
PETITE LETTUCE + HERB SALAD
BABY TOMATOES + AGED BALSAMIC \$10
MAPLEBROOK BURRATA + PERSIMMONS
POMEGRANATE SABA + ENDIVE \$14
BABY ICEBERG WEDGE + BERKSHIRE BLUE
SMOKED BACON + CANDIED WALNUTS \$12

ENTREES

LONG ISLAND CRISP DUCK
CREAMED SALSIFY + RED CURRANT GASTRIQUE \$37
KOROBUTA PIG CHOP
TRUFFLED POLENTA FRIES + DRIED CHERRY \$32
CHARCOALED SALMON
CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE \$29
GIANNONE BRICK CHICKEN
BEET ROOT SPÄETZLE + BABY TURNIPS \$25
COLORADO LAMB CHOPS
ROASTED EGGPLANT + MINT RAITA \$41
SZECHUAN CRUSTED AHI TUNA
GINGERED YU CHOY + CARROT PUREE \$36
LOCAL ALMOND CRUSTED HAKE
ROASTED ROMANESCO + SQUID VINAIGRETTE \$35
ACQUERELLO RISOTTO WITH GRILLED LOBSTER TAILS
BURNT ROSEMARY + LEMON \$28

STEAKS

BLACK ANGUS FILET MIGNON | 8OZ. – 12OZ \$39 / \$48
BLACK ANGUS BONE-IN FILET | 16OZ. \$59
PRIME NEW YORK SIRLOIN | 16OZ \$46
28 DAY PRIME AGED RIB EYE | 14OZ. \$47
PRIME T-BONE STEAK | 24OZ. \$49
PRIME STEAK AU POIVRE
RED WINE + BONE MARROW \$47
SKIRT STEAK WITH CHARRED AVOCADO
SOFT GRITS + CHIPOTLE BUTTER \$29
BUTCHER CUT SALT + PEPPER TOMAHAWK RIB STEAK FOR 2 | 40OZ \$85

SIDES *Individual or Table*

GRILLED GREEN ASPARAGUS
BLACK TRUFFLE BUTTER \$14

SAUTÉED LOCAL MUSHROOMS

BRIOCHE + GREEN GARLIC BUTTER \$8/\$12

ANSON MILLS WHITE CORN POLENTA

CRISPY VIDALIA ONION \$6/\$9

YUKON GOLD MASHED POTATO

SWEET BUTTER \$6/\$9

ROASTED FINGERLING POTATOES

GARLIC CONFIT + SEA SALT \$11

CREAMED SPINACH

FRIED CHIP-IN-FARM EGG \$12

BAG OF FRENCH FRIES

ROSEMARY + HOUSE KETCHUP \$7

CHARRED BRUSSELS SPROUTS + CIPOLLINI

GOLDEN RAISINS + CRUSHED HAZELNUTS \$12
