



ASIAN

Green Papaya Salad 10
Peanuts, green curry dressing

Citrus Cured Hamachi* GF 14
Kimchi cucumber

Blistered Shishito GF 12
Smoked bonito flakes

Vegetable Spring Rolls 14
Yuzu aioli

Uni Toast* 18
Avocado, crudités

Bao 15
Crispy pork belly, shiso slaw

Chicken Satay GF 12
Curry, coconut

Maine Lobster Fried Rice 18
Scallion, XO

Before placing your order, please inform your server if a person in your party has a food allergy.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

GF Gluten free

Ⓞ Vegan

AMERICAN

1/2 or DZ Martha's Vineyard Spearpoint (MV) or Cottage City Oysters (MV)* 21/42
Grapefruit pearls or classic condiments GF

Local Cheese Selection 15
The Grey Barn Farm (MV)
Dried fruit, grilled sourdough

Guacamole & Chips Ⓞ 10
Blue corn chips

Mini Lobster Roll 18
Hot buttered or lemon aioli

Martha's Vineyard Steamed Mussels 14
White wine, fresh herbs

Mini Cod Tacos* GF 14
Napa cabbage slaw, avocado crema

Beef Sliders* 14
Muenster, lettuce, tomato, pickled aioli

MEDITERRANEAN

Mixed Olives GF 10
Mermaid Farm (MV) feta, citrus

Beet Hummus Ⓞ 12
Air bread, Za'atar

Whipped Burrata 12
Tomato, grilled sourdough

Bluefin Tuna Tartar* GF 15
Chive, lemon oil

Charcuterie 15
Chicken pâté en croute, pâté de campagne, saucisson, country ham, mustard, pickles, baguette

Risotto Arancini 14
Lemon, basil

Grilled Octopus GF 15
Piquillo, potato cake, arugula

Grilled Salmon Confit* GF 15
Tomato, preserved lemon, fresh herb salad

Grilled Lamb Chop* GF 18
Tzatziki, cucumber, mint

CHEF'S TASTING

Four Tapas 50 **Six Tapas** 70
+ wine pairing 30 + wine pairing 50

Chef's Tasting requires all guests at table participate.

Freshly Baked Sourdough Bread 6
Mermaid Farm (MV) yogurt, pink peppercorn, fennel pollen, fleur de sel

COCKTAILS

The Roxana 16
Tito's vodka, Roxana's homemade pineapple-ginger soda

Eddie's Cold Brew 16
Diplomatico Mantuano rum, Kahlua coffee liqueur, cold brew

Kaufman Verde 16
Farmer's Botanical organic gin, matcha, lime leaf, lemongrass, elderflower soda

The Radnor 15
Andalusian piña colada, Baco Fino Sherry Oloroso, Baco Fino Sherry Amontillado, pineapple, coconut, almond cream

Oaxacan Margarita 17
Del Maguey mezcal, avocado, lime, agave, Aleppo, cayenne, salt

R. Pisco Sour 16
Machu Pisco, pineapple juice, pomegranate, pink peppercorn

S.S. Pimm's 14
Pimm's, orange pekoe tea, mint