



STARTERS

LOCAL OYSTERS*

pink peppercorn & tarragon mignonette, fresh horse-radish cocktail sauce, M/V Sweet Reaper hot sauce
1/2 dozen 18 | dozen 36

CLAM CHOWDER

island harvested fresh clams, pancetta, brown butter drizzle, oyster crackers 12

CRISPY CALAMARI

fennel, jalapeno, spicy marinara, caper aioli 14

SALAD

ARUGULA & WATERMELON SALAD

cucumber, pistachio, ricotta salata, summer herbs, lemon-honey vinaigrette 14

BABY KALE CAESAR

grilled croutons, parmesan 14

ADD FROM THE GRILL: CHICKEN 6 SHRIMP 7 SALMON 8 STEAK 9

FLATBREADS

MARGHERITA

san marzano tomato, for di latte mozzarella, basil, parmesan 16

LEMON GARLIC CHICKEN

parmesan bechamel, caramelized onion 19

TRUFFLED MUSHROOM

fontina, gruyere, lemon zest 18

MAINE LOBSTER

fresh lobster meat, lemon mascarpone, roasted celery, tarragon 36

SANDWICHES

CHEF'S WAGYU BURGER*

swiss cheese, grilled onion relish, special sauce, iceberg, pickles 22

FRIED CHICKEN SANDWICH

buttermilk herb ranch, chipotle bbq sauce, pickled jalapeno, tomato, iceberg 15

CAPRESE SANDWICH

burrata, basil, heirloom tomatoes, aged balsamic, toasted ciabatta 13

LOBSTER ROLL

lemon crème fraiche, bibb lettuce, celery 35

CHOICE OF FRIES OR SIDE SALAD

TRUFFLE ADD-ON +7