

SMALL PLATES

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| CRAB CAKE <i>LUMP BLUE CRAB, COMPRESSED WATERMELON, CHILI LIME AGAVE CREMA</i> | \$18 |
| CHATHAM MUSSELS <i>PRESERVED LEMONS, ELEPHANT GARLIC, LOCAL SUMMER BEER, GRILLED FOCACCIA TOAST POINT</i> | \$14 |
| TUNA TARTAR TOSTADA <i>BLUEFIN TUNA, AVOCADO, CRISPY CORN TORTILLA, NAPA CABBAGE, HEIRLOOM CHERRY TOMATOES</i> | \$18 |
| BAKED BREWSTER OYSTERS <i>ESPELETTE PEPPER, GREAT HILL BLUE CHEESE</i> | \$14 |
| GEORGE'S BANK SCALLOPS GF <i>PAN SEARED, MAPLE BRAISE PORK BELLY, CREAMED CORN</i> | \$16 |
| POTATO SKINS GF <i>BRAISED BEEF SHORT RIB, PICKLED HABANERO BACON JAM, GREAT HILL BLUE CHEESE, CHIVE SOUR CREAM</i> | \$12 |

SOUPS

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| NEW ENGLAND CLAM CHOWDER | \$9 |
| SPRING MINTED ASPARAGUS GF/DF/V <i>GRILLED WHITE ASPARAGUS TIPS</i> | \$8 |

SALADS

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| BABY LETTUCE V <i>SHAVED FENNEL, CANA DE CABRA BRULEE, PICKLED CANDY STRIPED BEETS, CANDIED GARLIC VINAIGRETTE</i> | \$9 |
| BABY KALE CAESAR <i>CREAMY DRESSING, WHITE ANCHOVY, SHAVED PARMIGIANO REGGIANO, ROASTED GARLIC GRILLED SOURDOUGH</i> | \$9 |
| ICEBERG WEDGE <i>CHERRY TOMATOES, PICKLED RED ONION, BACON, GREAT HILL BLUE CHEESE, BUTTERMILK DRESSING</i> | \$9 |

GF—GLUTEN FREE

DF—DAIRY FREE

V—VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

ENTRÉES

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| HALIBUT GF | \$39 |
| <i>A LA PLANCHA, TRUFFLED ANSON MILLS CAROLINA GOLD RICE, HARICOT VERT, TRUFFLE HONEY BEURRE BLANC</i> | |
| <i>WINE SUGGESTION: FROG'S LEAP SAUVIGNON BLANC</i> | |
| SWORDFISH GF | \$38 |
| <i>BUTTERMILK POTATO PUREE, CHARRED GREEN TOMATO, SPECK, BYR. BALSAMIC</i> | |
| <i>WINE SUGGESTION: CHATEAU ST. JEAN CHARDONNAY</i> | |
| TENDERLOIN GF | \$42 |
| <i>GRILLED 8OZ. STEAK, GOLD POTATO PUREE, HARICOT VERT, DEMI GLACE</i> | |
| <i>WINE SUGGESTION: LOUIS MARTINI ALEXANDER VALLEY CABERNET</i> | |
| SCALLOPS GF | \$39 |
| <i>PAN SEARED, LOBSTER RISOTTO, PEACH BOURBON REDUCTION</i> | |
| <i>WINE SUGGESTION: KESSELER RIESLING</i> | |
| CHICKEN GF | \$36 |
| <i>JUS DE CANARD CHICKEN CONFIT HASH, THYME PAN SAUCE</i> | |
| <i>WINE SUGGESTION: MEIOMI PINOT NOIR</i> | |
| SEARED COD LOIN GF | \$37 |
| <i>PRESERVED LEMON FINGERLING POTATOES, HERBS DE PROVENCE, HONEY BROWN BUTTER</i> | |
| <i>WINE SUGGESTION: NEWTON UNFILTERED CHARDONNAY</i> | |
| KING OYSTER MUSHROOM V | \$30 |
| <i>GRILLED, TOSSED SAFFRON TAGLIATELLE, SHAVED PECORINO ROMANO</i> | |
| <i>WINE SUGGESTION: RODNEY STRONG MERLOT</i> | |

EXECUTIVE CHEF—PHILIP FLATH

CHEF DE CUISINE—TIM KRAMER

GF—GLUTEN FREE

DF—DAIRY FREE

V—VEGETARIAN

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