



(V) is Vegetarian

(VE) is Vegan

BITES

by the each

Oysters

Daily Preparation.

4

Lobster Taco

Dressed Lobster. Sweet Serrano Jam. Yuzu Pickles. Radish.

7

Farm Pickle Jar (ve)

Cucumbers. Peppers. Beans. Crackers.

4

Gougère (v)

Filled With Garlic & Herbed Cheese.

2

Pork Belly

Apple Butter. Pistachio. Scallion.

4

Stuffed Chatham Clam

Linguica. Ritz. Aromatics. Herbs. Tabasco Butter.

4

Lobster Corn Dog

Spicy Citrus Aioli. Chive. Lemon.

9

SHARED PLATES

Sea-cuterie

House Cured Fish. Smoked Shellfish. Seasonal Accoutrements.

22

Chatham Mussels

Stormalong Cider Broth. Pistachio Oil. Grilled Sourdough. Tarragon. Crème Fraîche.

21

BBQ Ribs

House Cured & Smoked. Sweet and Spicy Sauce. Chive.

17

Brussel Sprouts (v)

Soy Ginger Glaze. Peanut Shallot Crunch. Cilantro.

15 (1 Dollar donated to charity with each one sold)

SOUPS & SALADS

New England Clam Chowder

Chive. Bacon. Focaccia Crisp.

14

Portuguese Kale Soup

Linguica. Potato. Farm Vegetables. Aromatics. Potatoes. Herbs.

12

Iceberg Wedge Caesar

Anchovy-Parmesan Dressing. Foccacia Crumb. Chive. Tomato Relish.

15

Short Rib Toast

Sourdough. Pepper-Tomato Jam. Bone Marrow Butter. Aged Cheddar. Herbs. Farm Pickles.

18

Chicken & Waffle

Braised Chicken. Belgian Waffle. Cranberry Butter. Maple Hot Sauce.

16

Hearth Roasted Sweet Potato (ve)

Miso Butter. Sweet Potato Crunch. Sesame. Scallion.

14

Daily Flatbread

Chef's Creation Using Local Ingredients.

20

Breaking Bread

The Act of Friendship or Love.

Daily Variety. Traditional Accoutrements.

9

LARGE PLATES

Parmesan Crusted Strip Loin

Potato Puree. Steak Sauce. Roasted Farm Cauliflower.

40

The Sacred Lobster Roll

Local Lobster. House Dressing. Lettuce. Brioche Bun. Lemon Aioli.

50

The Sacred Burger

Prime Rib Grind. Tomato. Onion. Secret Sauce. Iceberg. House Pickles. Sesame Bun.

25

Butternut Schnitzel (ve)

Purple Cabbage Puree. Mushroom Gravy. Toasted Seeds. Roasted Mushrooms. Apple Butter.

25

Prosciutto Wrapped Local Cod

Fall Vegetable Hash. Lemon Emulsion. Pickled Shallot.

36

Braised Short Rib

Panisse. Smoked Maitake Conserva. Grilled Broccolini. Sauce Bordelaise.

36

Pressed Chicken

Tri-Color Quinoa. Chicken Fat Braised Farm Greens. Pepper Glazed Turnips.

32

Seared Scallops

Caramelized Cauliflower Puree. Purple Sweet Potato. Pomegranate. Parsley. Hazelnut.

38

Lobster & Lumache

Lobster. Farm Kale. Herbs. Calabrian Chili Oil. Orange Gremolata.

48

Wagyu Ragu

Aromatics. Parmesan. Basil Crunch. Pappardelle. Farm Tomato. Olive Oil.

36

for parties of eight or more, a twenty percent gratuity will be added to your bill. please inform us if anyone in your party has a food allergy. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. especially if you have certain medical conditions.