SHARED PLATES

Oysters
Local Varietal. Daily Preparation. 22 half dozen

Lobster Tacos
Dressed Lobster, Serrano Jam, Yuzu Pickles, Radish, Corn Shell. 24

Cesar Tomato Toast
House Focaccia, Farm Tomato Jam, Pecorino, Parmesan, Pickled Scape. 17

Monkfish Char Sui
Beet, Pomegranate, Scallions, Puffed Grains and Seeds. 18

American Caviar & Chips
Hackleback Caviar, Fringes, Chive Crema. Quail Egg. 80

Tuna & Nori
Tempura Bits, Uni Sauce, Avocado Crema. Crispy Grains, Spicy Ailoli. 18

Admiral’s Chicken
Farm Radishes, Scallions, Farm Cilantro. Everything Crumble. 19

Chatham Mussels
Stormy Along Cider Broth, Pistachio Oil. House Baguette, Farm Tarragon. 21

SOUPS & SALADS

New England Clam Chowder
Chive, Bacon, Fontina Crisp. 14

Chilled Corn Soup (v)
Crispy Maitake, Calabrian Chili Oil, Farm Basil. 14

Little Gem Salad
Arugula-Parmesan Beignets, Brioche Crumb, Tapioca Chicharron, Quail Egg, Tomato Relish. 16

Farmer’s Greens
Baby Lettuce, Shaved Vegetables, House Ricotta. Herb Crunch. Cider Vinaigrette. 15

Beet Salad
Beet Variations, Crème Fraîche, Dill Pearls, Poached Cabbage, Confit Duck, Citrus. 18

Roasted Vegetables
Caramelized Yogurt, Sherry Vinaigrette, Dehydrated Olive, Fontina Crumb, Herbs. 16

LARGE PLATES

Wagyu Steak Frites
Wagyu Bistro Tenderloin, Maitre d’Butter, House Fries. 55 “crab Oscar” Supplement +35

Local Cod
Kale, Fumet, Trout Roe, Lobster Glazed Potato, Kabocha Squash, Dill. 41

The Sacred Lobster Roll
Traditional Dressing, Brioche Bun, Native Lobster. 48

Cheeseburger
Prime Rib Grind, American Cheese, Grilled Onion, Secret Sauce, Farm Lettuce, House Pickle, Sesame Bun, Signature Fries. 25

Petite Stuffed Lobster
Daily Preparation. Subject to availability. MP

Roasted Eggplant
Stone Ground Grits, Puttanesca, Gouda Crumbs, Olive Oil, Pickled Shishito. 28

Roasted Chicken Breast
Smoked Sunflower Romesco, Agrodolce Chard, Lemon-Pepper Fingersling. 32

Seared Scallops
Carolina Gold Rice Pilaf, Coffee ‘Jus’, Farm Bean Salad. 36

Roasted Kohlrabi (v)
Cous Cous, Eggplant Giardiniere, Tomato Caper Relish, Farm Greens, Grated Marcona Almond. 35

BREAKING BREAD

Charred Broccolini (v)
Onion Jam, Puffed Quinoa. 8

Lobster Corn Dog
Cape Seafood, Purikake, Spicy Citrus Aioli. 11 each

Tempura Maitake
Candied Pecans, Scallion, Gochujang-Honey. 8

Crispy Polenta
Shiitake XO, Broccolini, Smoked Potato Esquina, Parmesan. 8

Falafel
Almond-Garlic Spread, Farm Tomato-Cucumber Salad. 5

Grilled Squid Skewer
Assorted Farm Vegetables, Soy Ginger Glaze, Peanut Shallot Crumble. 15

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.