

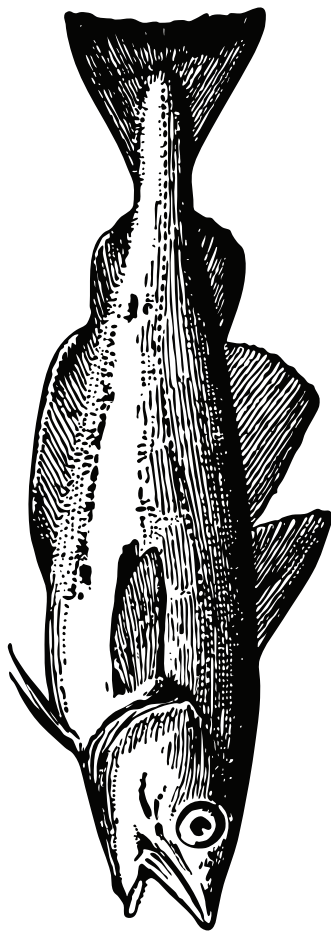
RAW BAR

NINGRET, RI	2.75
NIANTIC, CT	2.75
FISHERS ISLAND, NY	2.75
SIXPENNY, CT	2.75
LITTLENECK CLAMS, CT	2.75
CHERRYSTONE CLAMS, CT	2.75



* Oysters are served with lemon, house cocktail sauce & classic mignonette

FROM THE KITCHEN



SOURDOUGH smoked anchovy butter, espellete	6
CORNBREAD davis farm flint cornmeal, soft butter, last summers preserved blueberries	6
OYSTERS ROCKEFELLER, 1/2 DOZ creamed spinach, sourdough breadcrumbs, Finback Cheese	18
ROASTED OYSTERS, 1/2 DOZ slow roasted bacon, date sambal butter	18
NEW ENGLAND OR RI CHOWDER quahogs, salt pork, potatoes	10
RED LEAF LETTUCE charred radicchio, apple, shallot, buttermilk dressing	10
MUSHROOM CARPACCIO shiitake, puffed farro, ramp vinegar	14
MUSSELS coconut lemongrass broth, chili, cilantro, lime	14
EMPANADAS ground beef, sofrito, olives, spicy aioli & chimichurri sauce	14
GOOSE RILLETTE purple cabbage, pickled cranberry, mustard, buckwheat rye toast	14
BEEF TARTARE pomegranate, red sorrel, sunchoke, duck egg	18
CLAMS & SQUID INK LINGUINI chopped clams, chili, white wine, fennel, our tuna chorizo	16/32
TAGLIATELLE house made tagliatelle, beef, pork, tomato, white wine, Finback cheese	14/28
OC BURGER Cachalot Cheese, umami mayo, lettuce, fries add: bacon (+1), fried egg (+1), pickles (+1)	16
PAN ROASTED HALIBUT cracked corn husk ghee, gigante beans, paprika, claytonia	32
NATIVE SKATE spicy ezme salad, red potato, capers, fermented garlic labneh	32
ORANGE SHIO KOJI DUCK BREAST red sendai miso lentils, chili, kale stems, duck broth	34

BUTCHER'S BLOCK

12oz PRIME NY STRIP	50
6oz PRIME NY STRIP	25

Sustainably and locally raised cuts from our in-house butcher

Tonight's cuts will be served with rich potato puree & charred onion beurre rough or classic steak frites with handcut french fries & blue cheese maitre d' butter

WEEKLY SPECIALS

Happy Hour Each Day 4-5pm
Sundays - 1/2 Off All Bottles
Wednesday - Hand Rolled Empanadas
Thursday - Housemade Ramen Night