

RAW BAR

SIXPENNY, CT
 NIANITIC, CT
 NINIGRET, RI
 RIVER HAWK, CT
 LITTLENECK CLAMS, CT
 CHERRYSTONE CLAMS, CT

* All Raw Oysters and Clams / 2.95

*served with lemon, house cocktail sauce & classic mignonette



FROM THE KITCHEN



SOURDOUGH warm butternut squash ghee	6
CORNBREAD Davis Farm flint cornmeal, apple butter, smoked sea salt	6
HALIBUT BRESAOLA red wine cured halibut, pickled habanada peppers	12
OYSTERS ROCKEFELLER, 1/2 DOZ creamed spinach, sourdough breadcrumbs, Finback Cheese	19
ROASTED OYSTERS, 1/2 DOZ pork fat, mojo verde, lime	19
NEW ENGLAND OR RI CHOWDER quahogs, salt pork, potatoes add: baked daily oyster crackers (+1.50)	10
GREEN SALAD preserved blueberry miso, pecan, apple, Bayley Hazen Blue cheese	10
SMOKED WHITEFISH TOAST juniper smoked fluke, confit tomato, horseradish, dill, russet potato chips	14
CARROTS spiced brown butter, labneh, sage chutney, coriander crunch	14
MUSSELS coconut lemongrass broth, chili, cilantro, lime	14
EMPANADAS ground beef, sofrito, olives, cheese, charred chili aioli & chimichurri	14
LINGUINI house made squid ink linguini, calabrian chili, fennel, our tuna chorizo	13/26
TAGLIATELLE house made tagliatelle, ragu of beef, pork, tomato, white wine, Finback Cheese	15/30
OC BURGER Cheddar Cheese, umami mayo, lettuce, fries add: pickles (+1) bacon (+1) hot pepper jam (+ .50)	17
MONKFISH KATSU soy caramel, jasmine rice, bok choy, radish, wild onion, toasted nori butter	30
NATIVE FLUKE white wine baked fluke, rich potato puree, baby spinach, flying fish roe butter sauce	30

BUTCHER'S BLOCK

Sustainably and locally raised cuts from our in-house butcher

6oz PRIME NY STRIP	25
12oz PRIME NY STRIP	50
8oz BERIAH LEWIS FARM FILET MIGNON	50
22oz BERIAH LEWIS FARM RIBEYE	65

Today's cuts will be served with mashed sweet potato, creamed kale & worcestershire molasses

Tonights Dinner was prepared by Executive Chef - Renee Touponce, and the amazing team of Nick Teague, Chad Hobert, Alex Rose Jess Spivey, Jacob Henning & Alysha Johnson

We are honored to be nominated by the Connecticut Restaurant Association in the following categories;
 Chef of the Year- Renee Touponce
 Restaurant of the Year - East Region
 Best Restaurant Overall

Also vote for our Head Bartender next door at our sister restaurant, The Port of Call, Bartender of the Year - Sebastian Guerrero

THANK YOU
 to all of our farmers, fishermen,
 and purveyors

SCAN THE QR
 TO VOTE