RAW BAR

SIXPENNY, CT NIANTIC, CT NINIGRET, RI

RIVER HAWK, CT

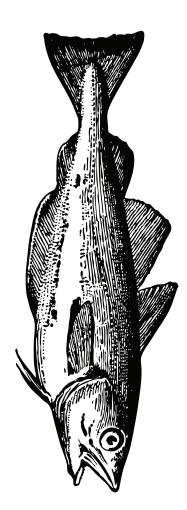
LITTLENECK CLAMS, CT CHERRYSTONE CLAMS, CT

* All Raw Oysters and Clams / 2.95

*served with lemon, house cocktail sauce & classic mignonette

OYSTER CLUB

FROM THE KITCHEN



SOURDOUGH	6
warm butternut squash ghee	
CORNBREAD	6
Davis Farm flint cornmeal, apple butter, smoked sea salt	
HALIBUT BRESAOLA	12
red wine cured halibut, pickled habanada peppers	
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	10
quahogs, salt pork, potatoes	
add: baked daily oyster crackers (+1.50)	
GREEN SALAD	10
preserved blueberry miso, pecan, apple, Bayley Hazen Blue cheese	
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	1.4
coconut lemongrass broth, chili, cilantro, lime	14
EMPANADAS	14
ground beef, sofrito, olives, cheese, charred chili aioli & chimichurri	14
LINGUINI	13/26
house made squid ink linguini, calabrian chili, fennel, our tuna chorizo	15/20
TAGLIATELLE	15/30
house made tagliatelle, ragu of beef, pork, tomato, white wine, Finback Cheese	
OC BURGER	17
Cheddar Cheese, umami mayo, lettuce, fries	
add: pickles (+1) bacon (+1) hot pepper jam (+ .50)	
MONKFISH KATSU soy caramel, jasmine rice, bok choy, radish, wild onion, toasted nori buttter	30
NATIVE FLUKE	
white wine baked fluke, rich potato puree, baby spinach, flying fish roe butter sauce	30
sauce rane, non poutto paree, outy spinatin, mying non foe butter sauce	

BUTCHER'S BLOCK

Sustainably and locally raised cuts from our in-house butcher

THANK YOU

to all of our farmers, fishersmen, and purveyors

SCAN THE QR TO VOTE

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