

RAW BAR

Black Point Oysters* RI · 3
Nauti Pilgrim Oysters* MA · 3
Saquish Select Oysters* MA · 3
Moonshoal Select Oysters* MA · 3
Aunt Dotty's Select Oysters* MA · 3
Beau Soleil Oysters* NB · 3
apple mignonette, horseradish,
hopped hot sauce

Wild Shrimp Cocktail · 2/pc
Old Bay vinaigrette, cocktail sauce

*Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness, especially if you have a medical condition.

PICKLED & DEILED EGGS 6

speck

DUCK FAT POPCORN 7

Anson Mills heirloom flint corn, foie gras torchon

CRISPY SMELTS 6

smoked pepper remoulade

BAKED OYSTERS 12

ham, swiss chard, roasted lemon, pickled ramp

WOOD GRILLED WINGS 12

habanero-maple dry rub, leek ash ranch

ONION RINGS 7

boiled-miso dressing

UNION STANDARD BURGER* 15

“everything” potato roll, cheddar, lettuce, marrownaise, sweet onion, bread & butter pickles



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