

OYSTERS

*mignonette • cocktail sauce • hot sauce
lemon drop • baguette crackers*

OYSTER	ORIGIN	\$
Glidden Select	Bristol ME	3
Rochambeau	Chesapeake VA	2
Carolina Pearls	Beaufort NC	2
Mosquito Fleet Petite	Charleston SC	3.5
James River	James River VA	2
Jarrett Bay	Jarrett Bay NC	2
Belon	Brunswick ME	4
Island Creek	Duxbury MA	4
Mookie Blue	Damariscotta ME	4
Orchard Point	Chester River MD	3
Petite Capers Blade	Capers Island SC	3
Glidden Jumbo	Bristol ME	5

ADDUCTOR MUSCLE

We want to serve you the highest quality of shellfish and in doing so we choose not to slice the adductor muscle on our oysters. Once the muscle is sliced, the oyster has 8 minutes left of life. Simply slide the cocktail fork under the muscle to release it from the shell.

Consuming raw or undercooked shellfish may increase your risk of foodborne illness.

SCOTCH

BRAND	AGE	\$
Macallan 12	12	15
Ardbeg Kelpie	-	40
Balvenie Caribbean Cask	14	16
John Barr	-	8
Glenmorangie Nectar D'Or	12	14
Glenmorangie	18	24
Glenmorangie Signet	-	45
Auchentoshan American	-	10
Auchentoshan Triple	-	14
McClellands Lowland	-	8
Bowmore	12	12
Lagavulin	16	18
Laphroaig Triple	-	16
Bruichladdich Classic	-	13
Springbank	15	22

SCOTCH OYSTER*

Bowmore 12 & Oyster du Jour

14

1. Sip oyster brine
2. Pour scotch over oyster
3. Eat oyster
4. Rinse shell with scotch and shoot

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RAW BAR

CAVIAR + FOIE

Crab + Caviar*

*crab salad, crème fraîche
caviar, chives*

3.5/ea

Classic*

*crème fraîche, chives
blinis, egg yolk*

MP

Foie Gras

marmalade, brioche toast

15

La Salade

*endive, frisée, mache salad
emmental, almond, dijon vinaigrette*

11

add bacon \$2

Shrimp Cocktail Espelette

*1/2 lb, cocktail sauce, "NICO" aioli**

16

Seafood Escabèche & Fish Rilette

*pickled clams, mussels, periwinkles, calamari
baguette crackers*

14

Periwinkles

*baguette crackers, "NICO" aioli**

8

Lobster Roll

brioche toast, pommes frites

28

add camembert fondue \$2

PLATEAUX

Le Petit*

(recommended for 2)

12 oysters / 6 clams

6 shrimp / periwinkles

+

seafood escabèche & fish rilette

60

Le Grand*

(recommended for 4)

18 oysters / 8 clams / 8 shrimp

lobster salad / 4 crab verrines / periwinkles

+

seafood escabèche & fish rilette

120

ACCOMPANIMENTS

*mignonette • cocktail sauce • hot sauce
aioli* • lemon drop • baguette crackers*

*Consuming raw or undercooked seafood, shellfish, eggs
and meat may increase your risk of foodborne illness.

Parties of 6 or more are subject to one check and 20% gratuity

WOOD FIRED

LEGUMES

Potato Gratin

cream, garlic, nutmeg

6.5

Champignon "Mushrooms"

red wine braised, shallots

6.5

Carrot Bourgeois

*lardons, onions, peas
goat cheese*

6

Brussels Sprouts

*cabbage, shallots
brown butter*

6.5

FRITURE

Calamari

*spicy honey, "NICO" aioli**

12

Oysters

*dozen, "NICO" aioli**

14

Pommes Frites

camembert fondue

6

GRANDS PLATS

Whole Maine Lobster

drawn butter

MP

Fire Roasted Fish

beurre rouge

MP

Pasta "Fruits De Mer"

*bechamel, scallops, shrimp, peas
campanelle pasta*

25

"Quenelle"

*sauce nantua, crawfish
mushrooms, gruyere*

25

Le Steak Du Boucher*

sauce "Au Poivre"

MP

Chicken "À L'américaine"

mushroom dijon sauce

25

PETITS PLATS

Baked Oysters

Au "Camembert", 1/2 dozen

14

Shrimp & Periwinkle

"Bourgogne style", baguette

11

Meunière Mussels

shallots, red wine, baguette

14

Bacon Clams

peppers, harissa, baguette

14

Onion Soup

jumbo lump crab toast

12

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and meat may increase your risk of foodborne illness.

Dishes are hot, use caution when handling.

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LIBATIONS

COCKTAILS

French Martini

*dixie vodka, house creme de cassis
pineapple*
8

French Master 75

*fig infused bristow gin, lemon
simple, crément de limoux*
10

Coleman Boulevardier

*knob creek rye whiskey
campari, dolin rouge vermouth
wood fired orange*
10

Black + Fall

*remy martin 1738, boulard calvados
house curacao, lemon
demerara simple*
10

Absinthe Swizzle

*absentroux, green chartreuse, lemon
lime, house ginger beer, bitters*
9

201 Daiquiri

*pilar blonde rum, late harvest tokay
lime, simple*
10

Tequila Frappé

*del maguey mezcal, lime
ginger, simple*
9

BIERE

Jever Pilsner

clean and crisp with hints of grass
6

Allagash White

coriander, curacao, orange peel
6

Anderson Valley Blood Orange Gose

tangy blood orange, sea salt, champagne
6

Westbrook One Claw

grapefruit, rye bread, floral hops
6

Freehouse Green Door IPA

citrus, grass, herbal
6

Ommegang Rare Vos

buttered biscuit, apricot, orange, clove
6

Avery Ellie's Brown Ale

chocolate malt, brown sugar, vanilla, cashew
6

Left Hand Milk Stout Nitro

vanilla cream, roasted coffee
6

HAPPY HOUR

WE BELIEVE IN SUSTAINABILITY. SAVE WATER. DRINK COCKTAILS.

MONDAY - FRIDAY

4PM TO 7PM

\$1.5 Oysters

six minimum

\$5 Craft Beers

\$5 House Wine

\$5 Well Drinks

VIN

BLANC + BUBBLES

Sparkling Brut

Argyle / Willamette Valley / Oregon 2014

50

Champagne

Haton Brut Classic / Champagne / France nv

65

Champagne

Veuve Clicquot "Yellow Label" / Champagne / France nv

68

Champagne

Pierre Gimonnet / Champagne / France 2010

180

Sauvignon Blanc

Pascal Jolivet Love / Sancerre / France 2016

52

Vinho Verde

Aphros / Região de Lima / Portugal 2015

45

Chenin Blanc

Les Pouches / Saumur / France 2016

38

Albariño

Gotas del Mar / Rías Baixas / Spain 2015

40

Chardonnay

Domaine Collotte / Marsannay / France 2013

54

"Orange"

Kivelstadt "Wayward Sons" / Lake County / California 2016

58

GLASS

Sparkling Brut

J Laurens / Crémant de Limoux / France nv

g 8 / b 32

Riesling

Nik Weis Urban / Mosel / Germany 2016

g 7 / b 28

Melon de Bourgogne

La Louvetrei Jo Landron / Muscadet / France 2015

g 8 / b 32

Sauvignon Blanc

Craggy Range / Martinborough / New Zealand 2016

g 10 / b 40

Pinot Grigio

Vie Del Conte / Veneto / Italy 2016

g 7 / b 28

Chardonnay

Smoke Tree / Sonoma County / California 2015

g 10 / b 40

Sparkling Rosé

Cave de Bissey / Cremant de Bourgogne / France nv

g 9 / b 36

Rosé

Font Mars / Pays D'oc / France 2016

g 7 / b 28

Pinot Noir

Vignette / Willamette Valley / Oregon 2012

g 12 / b 46

Barbera

Scarpetta / Piedmont / Italy 2014

g 10 / b 40

Grenache Blend

Domaine Martin / Côtes du Rhone / France 2015

g 8 / b 38

Malbec

La Posta / Mendoza / Argentina 2015

g 9 / b 36

Cabernet Sauvignon

Goldschmidt / Alexander Valley / California 2015

g 11 / b 44

ROUGE + ROSE

Rosé

Domaine Francoise Millet / Sancerre / France 2016

40

Sparkling Rosé

Étoile / Carneros / California nv

68

Gamay

Laurent Perrachon / Chenas-Beaujolais / France 2016

38

Pinot Noir

Domaine Collotte / Burgundy / France 2015

75

Carignan

J Brix / San Diego County / California 2015

52

Merlot Blend

Chateau Trebiac / Graves / France 2012

32

Tempranillo

Marques de Vargas / Rioja / Spain 2010

58

Cabernet Sauvignon/Sryah Blend

Treana / Paso Robles / California 2014

60

Cabernet Sauvignon

Burly / Napa Valley / California 2013

120