

OYSTERS

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

OYSTER	ORIGIN	\$
Glidden Select	Damariscotta <i>ME</i>	3
Jarrett Bay	Jarrett Bay <i>NC</i>	2
Halfmoon	Cape Cod Bay <i>MA</i>	3
Duxbury Select	Duxbury <i>MA</i>	3
Island Creek	Duxbury <i>MA</i>	4
James River	James River <i>VA</i>	2
Mookie Blue	Damariscotta <i>ME</i>	4
Big Rock	Cape Cod Bay <i>MA</i>	3
Glidden Point Jumbo	Damariscotta <i>SC</i>	5
Katama Bay	Katama Bay <i>MA</i>	4
Rochambeau	Chesapeake <i>VA</i>	2
Chunu	Chesapeake <i>VA</i>	2.5

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	16
Ardbeg Kelpie	-	40
Balvenie Caribbean Cask	14	18
John Barr	-	9
Glenmorangie Nectar D'Or	12	18
Glenmorangie	18	40
Glenmorangie Signet	-	50
Auchentoshan American	-	12
Auchentoshan Triple	-	16
McClellands Lowland	-	10
Bowmore	12	14
Lagavulin	16	22
Laphroaig Triple	-	18
Bruichladdich Classic	-	15
Springbank	15	28

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, radicchio 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*

9

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

Chef de Cuisine - Eric Williams • Sous Chef - Nick Colvin • Pastry Chef - Taryn Johnson

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
*harrissa honey, "NICO" aioli**
12

Oysters
*"NICO" aioli**
14

Pommes Frites
camembert fondue
6

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, merguez butter, baguette
14

Onion Soup
jumbo lump crab toast
12

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

*Consuming raw or undercooked eggs
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

*bristow gin, pomegranate, 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

Chenin Blanc 38

Les Pouches / Saumur / FR '16

Sauvignon Blanc 10/44

Craggy Range / Martinborough / NZ '16

Vinho Verde 49

Aphros / Região de Lima / PT '15

Sauvignon Blanc 56

Pascal Jolivet Love / Sancerre / FR '16

Riesling 8/32

Nik Weis Urban / Mosel / GR '16

Melon de Bourgogne 9/38

La Louvetrei Jo Landron / Muscadet / FR '15

Pinot Grigio 7/28

Vie Del Conte / Veneto / IT '16

Albariño 50

Gotas del Mar / Rías Baixas / SP '15

Chardonnay 67

Domaine Collotte / Marsannay / FR '13

Chardonnay 10/40

Smoke Tree / Sonoma County / CA '15

"Orange" 64

Kivelstadt "Wayward Sons" / Lake County / CA '16

BUBBLES + ROSE

Sparkling Brut 9/38

J Laurens / Crémant de Limoux / FR nv

Sparkling Brut 60

Argyle / Willamette Valley / OR '14

Champagne 82

Haton Brut Classic / Champagne / FR nv

Champagne 90

Veuve Clicquot "Yellow Label" / Champagne / FR nv

Champagne 190

Pierre Gimonnet / Champagne / FR '10

Sparkling Rosé 11/44

Cave de Bissey / Cremant de Bourgogne / FR nv

Sparkling Rosé 75

Étoile / Carneros / CA nv

Rosé 8/32

Font Mars / Pays D'oc / FR '16

Rosé 47

Domaine Françoise Millet / Sancerre / FR '16

ROUGE

Pinot Noir 96

Emeritus / Russian River Valley / CA '14

Gamay 40

Laurent Perrachon / Chenas-Beaujolais / FR '16

Pinot Noir 13/56

Vignette / Willamette Valley / OR '13

Carignan 54

J Brix / San Diego County / CA '15

Pinot Noir 79

Domaine Collotte / Burgundy / FR '15

Barbera 10/40

Scarpetta / Piedmont / IT '15

Grenache Blend 9/38

Domaine Martin / Côtes du Rhone / FR '15

Cabernet Sauvignon 42

Chateau Ste Michelle / Columbia Valley / CA '15

Merlot Blend 40

Chateau Trebiac / Graves / FR '12

Malbec 9/36

La Posta / Mendoza / ARG '15

Tempranillo 64

Marques de Vargas / Rioja / SP '10

Cabernet Sauvignon 12/48

Goldschmidt / Alexander Valley / CA '15

Cabernet Sauvignon/Syrah Blend 66

Treana / Paso Robles / CA '15

Cabernet Sauvignon 135

Burly / Napa Valley / CA '13