

OYSTERS

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

OYSTER	ORIGIN	\$
Mookie Blues	Damariscotta <i>ME</i>	4
Jarrett Bay	Jarrett Bay <i>NC</i>	2.5
Glidden Point	Damariscotta <i>ME</i>	3.5
Glidden Point Jumbo	Damariscotta <i>ME</i>	4.5
Island Creek	Duxbury <i>MA</i>	4
Rigby Island	Millford <i>VA</i>	2.25
Sewansecott	Willis Wharf <i>VA</i>	2.5
James River	James River <i>VA</i>	2
Orchard Point	Chester River <i>MD</i>	3
Rochambeau	Chesapeake <i>VA</i>	2.5
Petite Capers Blades	Capers Island <i>SC</i>	3.5
Chunu	Chesapeake <i>VA</i>	2.5
Raw Clams	Capers Island <i>SC</i>	1.5

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.

LUNCH

SATURDAY + SUNDAY
12PM TO 4PM

Mimosa

sparkling wine, orange juice

5

NICO Mimosa

Chandon Sweet Star 187ml, orange wedge

15

Bloody Mary

Dixie Vodka, house bloody mix

10

Bloody Scott

Ardbeg 10 year Scotch, house bloody mix

12

HAPPY HOUR

MONDAY - FRIDAY
4PM TO 7PM

\$1.5 Oysters

six minimum

\$5 Craft Beers

\$5 House Wine

\$5 Well Drinks

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*
4/ea

Classic*
*crème fraîche, chives
blinis, egg yolk*
MP

Foie Gras
marmalade, brioche toast
14

La Salade
*endive, radicchio salad
emmental, almond, dijon vinaigrette*
12
add bacon \$2

Shrimp Cocktail Espelette
*1/2 lb, cocktail sauce, "NICO" aioli**
15

Seafood Escabèche & Fish Rilette
*pickled clams, mussels, periwinkles, calamari
baguette crackers*
12

Periwinkles
*baguette crackers, "NICO" aioli**
9

Lobster Roll
brioche toast, pommes frites
29
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

7.5

Champignon "Mushrooms"

red wine braised, shallots

6.5

Beets

*golden raisins, almonds
pickled fennel, goat cheese*

6.5

Brussels Sprouts

*cabbage, shallots
brown butter*

6.5

FRITURE

Calamari

*harissa honey, "NICO" aioli**

12

Oysters

*"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

12

Meunière Mussels

shallots, red wine, baguette

14

Bacon Clams

peppers, merguez butter, baguette

15

Onion Soup

jumbo lump crab toast

12

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

Dishes are hot, use caution when handling.

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

LIBATIONS

COCKTAILS

French Martini

*dixie vodka, house creme de cassis
pineapple*

10

French Master 75

*bristow gin, pomegranate, lemon
simple, crément de limoux*

10

Coleman Boulevardier

*rittenhouse rye whiskey
campari, dolin rouge vermouth
wood fired orange*

12

Absinthe Swizzle

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

12

201 Daiquiri

*endless summer rum
late harvest tokay, lime, simple*

10

Tequila Frappé

*del maguey mezcal, lime
ginger, simple*

10

SCOTCH

Macallan 12yr.....16

Ardbeg Kelpie.....35

Balvenie Caribbean Cask 14yr.....18

John Barr.....9

Glenmorangie Nectar D'Or 12yr.....18

Glenmorangie 18yr.....40

Glenmorangie Signet.....50

Auchentoshan American.....12

Auchentoshan Triple.....16

McClellands Lowland.....10

Bowmore 12yr.....14

Lagavulin 16yr.....22

Laphroaig Triple.....18

Bruichladdich Classic.....15

Springbank 15yr.....28

BIERE

Konig Pilsner

clean and crisp with hints of grass

6.5

Westbrook White Thai

lemongrass ginger, orange peel

6.5

Anderson Valley

Blood Orange Gose

tangy blood orange, sea salt, champagne

6.5

Westbrook One Claw

grapefruit, rye bread, floral hops

6.5

Freehouse Green Door IPA

citrus, grass, herbal

6.5

River Rat Brown Ale

chocolate malt, brown sugar, vanilla, hazelnut

6.5

Left Hand Milk Stout

vanilla cream, roasted coffee

6.5

VIN

BLANC

Chenin Blanc 38

Les Pouches • Saumur • FR '16

Sauvignon Blanc 11/44

Craggy Range • Martinborough • NZ '16

Vinho Verde 49

Aphros • Região de Lima • PT '15

Sauvignon Blanc 56

Pascal Jolivet Love • Sancerre • FR '16

Chardonnay 58

Domaine Oliveira Lecestre • Chablis • FR '16

Riesling 8/32

Nik Weis Urban • Mosel • GR '16

Melon de Bourgogne 9/38

La Louvetei 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

Charles Bove • Loire Valley • FR nv

Sparkling Brut 60

Argyle • Willamette Valley • OR '14

Champagne 105

Besserat de Bellefon • Champagne • FR nv

Champagne 87

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 42

Chateau Trebiac • Graves • FR '12

Malbec 9/38

La Posta • Mendoza • ARG '15

Tempranillo 64

Marques de Vargas • Rioja • SP '10

Cabernet Sauvignon 12/48

Wente • Sonoma County • CA '14

Cabernet Sauvignon/Syrah Blend 66

Treana • Paso Robles • CA '15

Cabernet Sauvignon 135

Burly • Napa Valley • CA '13