

RAW BAR

GARDE MANGER

PLATEAUX

A LA CARTE

Crab + Caviar* 3/ea
creme fraiche, peppers, chives

Cajun Caviar* 50

Pristine Caviar* MP

Osetra Caviar* MP
*crème fraiche, chives
blinis, egg yolk*

The "OT" * 3.50/ea
(minimum of 4)
Jarrett Bay oyster + tuna, capers, citrus

Shrimp Cocktail 15
*cocktail sauce, aioli**

Periwinkles 9
*baguette crackers, aioli**

Octopus + Scallop Escabèche 11
baguette

La Salade 12

*tomato, radish, arugula
chevre, almond, dijon vinaigrette
add bacon - 2*

Asparagus + Peas Salade 7
garlic feta, tarragon, citrus vinaigrette

Beef "Tartare"* 13
grilled cheese, caviar, capers, arugula

Tuna "Tartare"* 14
cucumber, bell pepper, citrus creme fraiche

Shrimp + Lobster Roll 29
*brioche toast, pommes frites
camembert fondue*

SCOTCH OYSTER* 6

John Barr Scotch & Oyster du Jour

Le Petit* 60 (recommended for 2)

*12 oysters / 6 clams
6 shrimp / periwinkles
octopus + scallop escabèche*

Le Grand* 120 (recommended for 4)

*18 oysters / 8 clams
8 shrimp / periwinkles
4 "OT's" / 4 crab + caviar
octopus + scallop escabèche*

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 7.5
cream, garlic, nutmeg

Mushrooms "Champignon" 6.5
red wine braised

Beets 6.5
*golden raisins, almonds
pickled fennel, feta*

Ratatouille 6.5
*eggplant, zucchini, squash, tomato
shallot, goat cheese*

Pommes Frites 6
camembert fondue

Asparagus +Peas 6
bacon, tarragon, garlic butter

FRITURE

Calamari 12
*harissa honey, aioli**

Oysters 13
*aioli**

*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

PETITS PLATS

Baked Oysters 14
Au "Camembert", 1/2 dozen

Shrimp & Periwinkle 12
"Bourgogne style", baguette

Mussels "Vin Rouge" 14
shallots, brown butter, baguette

Bacon Clams 15
peppers, merguez butter, baguette

Octopus 14
*ratatouille, goat cheese, red onion
harrisa honey*

GRANDS PLATS

Fire Roasted Fish MP
beurre rouge

Le Steak "Du Boucher"* MP
sauce "Au Poivre"

Scallops "Gratin" 26
*"Bourgogne" butter, bread crumb
mushrooms*

Gnocchi "Parisien" 25
shrimp, crab, peas, asparagus

NICO "Quenelle" 25
*sauce nantua, crawfish
mushrooms, gruyere*

Chicken "À L'américaine" 25
tarragon dijon sauce

Fish Stew "Bourride" 25
*scallops, mussels, octopus, fish
potatoes, peppers, fennel
saffron aioli broth*

LIBATIONS

COCKTAILS

Le Fleur 12

*leblon cachaca, creme de coconut
hibiscus*

French Master 75 12

*jaspers gin, pavan liqueur, lemon
simple, crément de limoux*

Coleman Boulevardier 12

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

Absinthe Swizzle 12

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

201 Gimlet 10

dixie vodka, lime ,basil

Bastille Puebla 10

*lunazul tequila, grapefruit, lime
serrano simple, soda charge*

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

Island Coastal Lager 6.5

smooth, crisp, easy drinking

Westbrook White Thai 6.5

lemongrass, ginger, orange peel

Konig Pilsner 6.5

clean crisp, hints of grass

Kronenbourg 1664 Blanc 6.5

citrus, coriander

Anderson Valley Briny Melon Gose 6.5

tart watermelon, sea salt

Westbrook One Claw 6.5

grapefruit, rye bread, floral hops

Freehouse Green Door IPA 6.5

citrus, grass, herbal

River Rat Brown Ale 6.5

chocolate malt, brown sugar, vanilla, hazelnut

Left Hand Milk Stout 6.5

vanilla cream, roasted coffee

Cider 8/32

Isastegi • Basque • Spain

VIN

BLANC

Chenin Blanc 42

Les Pouches • Saumur • FR '16

Chardonnay 8/36

Altos del Plata • Mendoza • ARG '17

Sauvignon Blanc 11/48

Domaine des Corbillieres • Touraine • FR '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 8/38

Nik Weis Urban • Mosel • GR '16

Melon de Bourgogne 9/38

La Louvetei Jo Landron • Muscadet • FR '15

Pinot Grigio 7/30

Vie Del Conte • Veneto • IT '16

Albariño 50

Gotas del Mar • Rías Baixas • SP '15

Chardonnay 10/45

Smoke Tree • Sonoma County • CA '15

Chardonnay 120

Newton • Napa Valley • CA '14

“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 18/90

Veuve Clicquot “Yellow Label” • Champagne • FR nv

Champagne 205

Veuve Clicquot “Ex. Brut, Ex. Old” • Champagne • FR nv

Champagne 190

Pierre Gimonnet • Champagne • FR '10

Champagne Rosé 22/120

Veuve Clicquot • Champagne • FR nv

Sparkling Rosé 11/44

Cave de Bissey • Burgundy • FR nv

Sparkling Rosé 75

Étoile • Carneros • CA nv

Rosé 8/38

Mont Gravet • Pays D'oc • FR '17

Rosé 9/42

Maison Saleya • Provence • FR '17

Rosé 47

Domaine Francoise Millet • Sancerre • FR '16

ROUGE

Pinot Noir 96

Emeritus • Russian River Valley • CA '14

Gamay 44

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 89

Domaine Michel Juillot • Burgundy • FR '15

Cabernet Franc 8/36

Laroque • Languedoc • FR '16

Cabernet Sauvignon 8/36

Altos del Plata • Mendoza • ARG '16

Syrah 9/38

Saint Cosme • Côtes du Rhone • FR '16

Merlot Blend 42

Chateau Trebiac • Graves • FR '12

Malbec 9/39

La Posta • Mendoza • ARG '15

Tempranillo 64

Vargas • Rioja • SP '15

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