

OYSTERS

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

| OYSTER | ORIGIN | \$ |
|-------------------|-----------------------|------|
| James River | James River VA | 2 |
| Blue Point | Long Isl. Sound CT | 3 |
| Island Creek | Duxbury MA | 4 |
| Lowcountry Cup | ACE Basin SC | 3.25 |
| Wellfleet | Wellfleet MA | 3.5 |
| Glidden Selects | Damariscotta ME | 3.75 |
| Halfmoon | Cape Cod Bay MA | 3.25 |
| Single Lady | Lady Island SC | 3.25 |
| Sewansecott | Willis Wharf VA | 2 |
| Mookie Blue | Damariscotta ME | 4 |
| Chincoteague Salt | Chincoteague VA | 2 |
| Big Rock | Cape Cod Bay MA | 3 |
| Raw Clams | Clammer Dave SC | 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

\$1.50 Oysters
six minimum

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*

John Barr & Oyster du Jour
6

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

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

RAW BAR

GARDE MANGER

A LA CARTE

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

Cajun Caviar* 50

Pristine Caviar* 120
*crème fraiche, chives
blinis, egg yolk*

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

Shrimp Cocktail 15
*cocktail sauce, aioli**

Periwinkles 9
*baguette crackers, aioli**

Octopus + Scallop Escabèche 13
watermelon, baguette

La Salade 12

*summer greens, radish, pickled red onion
sunflower seeds, goat cheese cigar, dijon vinaigrette
add bacon - 2*

Tomato + Peach Salade 11

cucumber, feta, basil, citrus vinaigrette

Beef "Tartare"* 13

grilled cheese, caviar, capers

Tuna "Tartare"* 14

cucumber, citrus creme fraiche

Lobster Roll 31

*brioche toast, pommes frites
camembert fondue*

SCOTCH OYSTER* 6

John Barr Scotch & Oyster du Jour

PLATEAUX

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 / 4 crab + caviar
lobster salad / periwinkles
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
*sunflower seeds
pickled fennel, feta*

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

Pommes Frites 6
camembert fondue

Corn + Broccolini 6
tarragon, camembert cream

FRITURE

Calamari 12
*harissa honey & saffron aioli**

Oysters 13
*saffron aioli**

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
corn, zucchini, red onion, feta

GRANDS PLATS

Fire Roasted Fish MP
tomato provencale, beurre rouge

Le Steak "Du Boucher"* MP
tomato provencale, "Au Poivre"

Chicken "À L'américaine" 25
tomato provencale, dijon sauce

Scallops "Gratin" 26
"Bourgogne" butter, zucchini & corn

Gnocchi "Parisien" 25
shrimp, calamari, broccolini, merguez

NICO "Quenelle" 25
sauce nantua, crawfish, mushrooms

Fish Stew "Bourride" 26
*scallops, mussels, octopus, fish
potatoes, peppers, fennel
saffron aioli broth*

*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

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, cucumber, lime, basil

Bastaille Puebla 10

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

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

Kronenbourg 1664 Lager 6.5

light and crisp

Sierra Nevada

Southern Gothic Pilsner 6.5

unfiltered, smooth, subtle hop

Westbrook White Thai 6.5

lemongrass, ginger, orange peel

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

Revelry Lefty Loosey IPA 6.5

citrus, dry, bold and crisp

River Rat Brown Ale 6.5

chocolate malt, brown sugar, vanilla, hazelnut

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 Louvetrei 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

J Laurens • Limoux • 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

La Closerie des Lys • 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

R. Stuart Love • Willamette Valley • OR '15

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

Grenache/Syrah Blend 9/38

Domaine Martin • 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