



STARTERS

New England Style Clam Chowdah' \$11

Chopped Clams, Cream, Potatoes, Celery, Onion,
Fresh Thyme

Chicken Bone Broth \$9

Chicken Dumpling, Shiitake Mushroom, Scallions

• Ciabatta Garlic Bread \$6 •

Mixed Greens Salad \$14

Baby Mixed Greens, Cucumber,
Tomato, Pickled Red Onions,
Grilled Shallot Vinaigrette, Alfalfa Sprouts
• Add Fresh Haas Avocado \$5 •

House Caesar Salad \$15

Romaine, Pecorino Romano, House Garlic Croutons,
Classic Dressing
• Add White Anchovy Filets \$5 •

•
Chicken & Roasted Vegetable Potstickers \$15

Ginger Soy Dipping Sauce, Scallions

•
Fried Mozzarella \$19

Baby Heirloom Tomatoes, Balsamic Reduction, Basil Pistou, EVOO

•
18°64° Conch Fritters \$19

Fermented Jalapeno Aioli, Scallions

•
House Made Fresh Ricotta \$18

Truffled Roasted Golden Beet, English Cucumber Slices, Ciabatta Crostini, Alfalfa Sprouts

•
Colossal Crab Cocktail \$25

Lemon Horseradish Cream, Crispy Wontons, Scallions

•
P.E.I. Mussels \$19

Lemon Garlic White Wine Sauce, Roma Tomatoes, Fresh Herbs, Ciabatta Garlic Bread

FRESH OYSTERS

On The Half Shell \$24/ Half Dozen

Choice of Up To 2 Sauces: Cocktail Sauce, Mignonette, Horseradish,
Fermented Jalapenos, Pickled Mustard Seeds,
Cucumber & Ginger Ponzu
• Additional Sauces \$1 Each •

Patriot Oysters, Dennis, MA

Big Bellied, Briny, Lots of Liquor

Prince Edward Island Oysters, Canada

Daily Selection-- Generally clean & crisp in their flavor profiles,
with belly size varying with variety.

Baked Patriot Rockefeller

\$24/ Half Dozen

• Spinach & Sambuca Cream, Pecorino Romano,
Bacon, Panko Breadcrumb •

Baked Crab Stuffed Oysters

\$24/Four Oysters

Roasted Garlic, Crab & Panko Breadcrumb Stuffing •

ENTREES

• Add Hot Buttered Crab to any Entree! \$25 •

Steak Frites \$45

12oz. Grass Fed New Zealand Ribeye, House Cut Steak Fries, Haricots Verts, House-Made A1 Sauce

•

Buttermilk Fried Chicken & Mac N Cheese \$36

All Natural Bone-In Airline Breast, Three Cheese Penne, Grilled Broccoli, 18°64° Garden Honey

•

Caribbean Spiced Fresh Daily Catch \$M/P

Haricots Verts, Mango Salsa, Mixed Greens with Sesame Vinaigrette, Crispy Noodles, Pickled Red Onion

•

Pan Seared Yellowfin Tuna \$M/P

Local Cassava Mofongo with Braised Pork Belly & Pickled Red Onion, Sauteed Napa Cabbage, Coconut Thai Chili Vinaigrette

•

Sausage & Seafood Saffron Risotto *GF* \$46

Caribbean Lobster, Shrimp, PEI Mussels, Ground Chorizo, Roasted Tomato & Coconut Seafood Broth

•

Fried Scallops Plate *DF* \$35

House Cut Steak Fries, Fresh Lemon, House Tartar Sauce

•

Jumbo Stuffed Prawns \$38

Roasted Garlic Crab & Panko Stuffing, Sweet Potato Mash, Grilled Broccoli, Pineapple & Jalapeno Beurre Blanc

• A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE •

• ANY ITEMS THAT ARE FRIED CAN NOT BE SERVED TO GUESTS WITH GLUTEN OR SHELLFISH ALLERGIES •

• PLEASE NOTIFY YOUR SERVER IF ANYONE IN YOUR PARTY HAS ANY FOOD RELATED ALLERGIES •