

For the Table

SHARES

TRUFFLE FRIES 13

Chive, Roasted Garlic Aioli, Lemon

CHARCUTERIE BOARD 22

Selection of Meats, Mustard,
House Pickled Vegetables, Baguette

CHEESE BOARD 22

Selection of Local Cheeses, Fruit Chutney,
Smoked Almonds, Crisps

LOBSTER TOSTADAS 27

Avocado, Chipotle Lime Vinaigrette,
Scallion, Cilantro

BURRATA 18

Grilled Stone Fruit, Watercress,
Toasted Pistachio, Champagne Gastrique

ORANGE CHICKEN WINGS 15

Sesame, Fresno Chili, Sesame

STREET CORN RIBS 16

Tajin, Crème Fraiche, Cotija, Pickled Jalapeno

GRILLED CHICKEN SKEWERS 17

Scallion, Black Garlic Tare, Slacktide Salt

LOBSTER ARANCINI 20

Corn Remoulade, Chive

CARNITAS STEAMED BUNS 18

Salsa Verde, Cilantro, Pickled Red Onion

FRENCH ONION RANGOON 14

Worcestershire Agrodolce, Chive, Gruyere

RAW BAR

MAINE OYSTERS (1/2-DOZ) 23

Cocktail Sauce, Mignonette

SCALLOP AGUACHILE 26

Pickled Red Onion, Cucumber, Cilantro, Lime

TUNA TATAKI 23

Sesame Crusted, Miso Ginger, Scallion,
Crispy Shallot

POACHED GULF SHRIMP (1/2-LB) 25

Cocktail Sauce, Citrus

SWEETS

ICE CREAM FLIGHT 17

A Trio of Housemade Novelties

RASPBERRY COCONUT SWISS ROLL 15

White Chocolate Crunch, Lime Whip

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness.

* A 20% gratuity will be added to parties of 6 or more and walk outs.