

\*\*SUBJECT TO CHANGE BASED ON AVAILABILITY\*\*

# CELEBRATE

# Now

## STARTERS

NEW ENGLAND CLAM CHOWDER  
clams, organic yukon potatoes, chive oil

COLTERRA BEIGNETS  
orange zest, powdered sugar, fresh berries

CORIANDER ROASTED CAULIFLOWER  
cashew tehina, pomegranate, chive, herb oil

FRIED CALAMARI  
thai sweet chile glaze, field greens

COCKTAIL SHRIMP  
with house cocktail sauce

OYSTERS ROCKERFELLER  
spinach, breadcrumbs, butter

## DESSERTS

CHOCOLATE BANANA BREAD PUDDING  
brioche bread pudding with chocolate and banana

PAVLOVA WITH FRESH BERRIES  
meringue, organic strawberries

CHOCOLATE MOUSSE PARFAIT  
belgian chocolate rich brownie mousse

## ENTREES

GRASS FED WAGYU CORNED BEEF HASH  
sweet potato, bermuda onion, greens, crispy prosciutto chips  
2 eggs any style, hollandaise sauce

WILD SMOKED SALMON EGGS BENEDICT  
poached eggs, organic spinach, hollandaise, english muffin, lyonnaise  
potatoes, kilt farm greens

STRAWBERRY PAN PERDUE  
brioche, vanilla chantilly, bacon, fresh berries, powdered sugar  
maple syrup

BOUILLABAISSE PROVENCAL  
rockfish, cod, p.e.i. mussels, wild gulf shrimp, yukon gold potato  
tomato, fennel, garlic, saffron, uni butter crostini

MISO COD  
english cucumber, napa cabbage, fresno chiles, sweet chile sauce

SHRIMP AND GRILLED AVOCADO OMELETTE  
white cheddar, lyonnaise potatoes, kilt farm greens

VEGETABLE TASTING  
slow roasted cauliflower, cashew tarragon tehena, crispy panisse  
amba, seared brussels, chard, asparagus

POTATO GNOCCHI  
grass finished wagyu beef tenderloin, shitake mushroom, local braising  
greens, parmigiano-reggiano

## RAW BAR

### OYSTERS

ROYAL MIYAGI\* 3.75 ea  
british columbia – high brine

DAMARISCOTTA\* 3.75 ea  
maine – full bodied + clean finish

GOOSEPOINT\* 3.50 ea  
washington – high brine

KUMAMOTO\* 4.50 ea  
washington – sweet + mild brine

**WILD STANDARD\*** 2.50 ea  
virginia – high brine

### SHELLFISH

COCKTAIL SHRIMP (1/4 or 1/2 lb) 9/18  
with house cocktail sauce

LOBSTER TAIL MP  
with clarified butter

**WILD ALASKAN KING CRAB** 18/36  
with clarified butter

### SAMPLERS

THE HOLD\* 42  
6 east coast oysters, 1/4 lb. shrimp, 1/4 lb. **WILD** Alaskan  
king crab, octopus escabeche, taro chips

THE RAIL\* 74  
8 east coast oysters, 1/2 lb. shrimp 1/2 lb. **WILD** Alaskan  
king crab, octopus escabeche, taro chips

THE WHEELHOUSE\* 144  
6 east coast oysters, 6 west coast oysters, 1 lb. shrimp  
1 lb. **WILD** Alaskan king crab, yellowfin tuna tartare,  
octopus escabeche, taro chips

\* Consuming raw or under cooked meats, poultry, seafood,  
or eggs may increase your risk of food borne illness. Not all  
ingredients are listed.