

STARTERS & SNACKS

WARM LOCAL RICOTTA Thyme, Truffle & Toast	10	v
VEGETABLE GARDEN <i>Iced Raw Vegetable Crudite</i> – Cashew Ranch Dip & Spiced Hummus Tahina	14	vg–gf
WHIPPED CHICKEN LIVER PATE Bacon Jam, Sea Salt & Toast	10	
WOOD ROASTED OYSTERS Vinegar Onions, Bacon, Butter & Hot Sauce	15	gf
WARM HOTBACK JONAH CRAB DIP Smoked Paprika, <i>Pimiento Cheddar</i> & Crostini	15	
BAKED-STUFFED CONNECTICUT CLAMS Our Pancetta, Lemon, Brioche, Lardo & Rosemary	13	
HEIRLOOM ROAST OCTOPUS <i>with lots of</i> Garlic, Chilies, Oregano & Lime	16	
PLOUGHMAN'S PLATE <i>Selection of Cured Meats & Artisan Cheeses</i> , Pickles, Crostini & Jezebel Sauce	26	

OYSTER BAR

EAST BEACH BLONDE OYSTERS <i>'½ Shell'</i> RHODE ISLAND	18	1/2 Doz
ISLAND CREEK OYSTERS <i>'½ Shell'</i> DUXBURY, MASS	18	1/2 Doz
HEIRLOOM SHRIMP COCKTAIL <i>Spiced Chili Sambal Sauce or Classic Cocktail</i>	16	(5)
CONNECTICUT LITTLENECK CLAMS <i>'½ Shell'</i>	12	(6)
SMOKED MAINE TROUT DIP Radish, Capers, Crème Fraiche & Crostini	13	
COASTAL PLATTER <i>12 Oysters, 5 Shrimp, 6 Clams, Smoked Trout Dip</i>	74	

SALADS

SUNGOLD TOMATO CAPRESE Heirloom Tomato, Local Burrata, Basil & Saba	14	v–gf
LITTLE GEM CAESAR Lemon, Breadcrumbs, Pickles & Pecorino, <i>White Anchovy</i>	12	
STARLIGHT FARMS KALE Hazelnuts, Breadcrumbs, Ricotta Salata, Sour Cherry Vinaigrette	12	v
DRESSED WEDGE Bacon, Blue Cheese, Walnuts, Beets, Onion & Spiced Buttermilk Dressing	12	gf

DINNER

SUMMER CORN GNOCCHI Local Ricotta, Garlic, Chilies, Basil & Cherry Tomatoes, <i>Ricotta Salata</i>	22	v
WHITE CLAM RISOTTO Garlic, Lemon, Oregano, Pecorino & Bread Crumbs	24	
CT SEPE FARMS LAMB RAGU <i>Handmade Pappardelle</i> , Tomato, Rosemary, Truffle Porcini & Pecorino	25	
BRANZINO FILET Blood Orange, Olives, Fennel, Radish Watercress, Arugula & Cauliflower, <i>Lemonette</i>	28	gf
WILD STRIPED BASS Carrot Puree, Swiss Chard, Asparagus, Green Beans, <i>Ginger-Hazelnut Pesto</i>	28	gf
MAINE SEA SCALLOPS Caramelized Spaghetti Squash, Sage, Capers, Citrus & Sultanas	29	gf
LONG ISLAND DUCK <i>Popped Wild Rice</i> , Mushroom Honey, Swiss Chard Leek Puree & Sweet Potato	26	gf
CT GRASSFED BEEF BURGER <i>Grafton Cheddar</i> , Horseradish Jam & House Pickles, Heirloom Fries	18	
NEW YORK STRIP STEAK <i>Grilled Asparagus, Fingerling Potatoes</i> , Smoked Onion Jam & Sea Salt	37	gf

VEGETABLES

CHARRED BROCCOLI Maple Butter & White Soy	8	
GRILLED STREET CORN Smoked Aioli, Queso Fresco & Lime	7	v–gf
HEIRLOOM FRIES Sea Salt & Malt Vinegar Aioli	7	v–gf

*consuming raw or undercooked meat, shellfish, fish, or poultry may increase your risk of foodborne illness



*Some Items May Contain Nuts or Peanuts *We Do Fry in Peanut Oil & Vegetable Oil

○ v = Vegetarian ○ vg = Vegan ○ gf = Gluten Free

