



Soups, Sea Greens & Land Greens

Soup of the Sea // 13

Daily Selection – Seasonal Preparation

Soup of the Land // 10

Daily Selection – Seasonal Preparation

New England Hydroponic Kale // 13

Chevre, Basil Vinaigrette, Roasted Tomato, Pickled Onion

Iceberg Caesar // 12

Shaved Pecorino, Bacon, Balsamic Egg, Lemon Anchovy Vinaigrette

Beets in the Weeds // 13

Local Beets, Atlantic Sugar Kelp, Ginger Vinaigrette

Appetizers, Au Natural & Chilled

Market Oyster Selection // 3.5ea / 19 half dozen

Hard Shell Clams // 2.5ea / 12 half dozen

Seasonal Mignonette, Cocktail Sauce, Cured Lemon

Grilled & Chilled Shrimp // 17

Cherry Tomato Salad, Basil Yogurt, Pine Nuts

Fennel Crusted Tuna // 18

Rare Fennel Seed Crusted Tuna Loin, Compressed Mellon, Prosciutto Aioli

Marinated Octopus // 16

Blood Orange Marinade, Poblano Peppers, Ahi Amarillo Sour Cream-Corn Crunch

Smoked Fish Dip // 15

House Smoked Fish & Cream Cheese Dip, Lavash Crackers, Bread & Butter Pickles

Maine Crab Cake // 18

Crab & Spinach Cake, Cured Lemon, Grilled Corn Tartar, Smoked Paprika Oil

Flash Fried Calamari // 14

Rice Flour Dredged, Zahtar, Peppadew Aioli for dipping

Maine Mussels // 15

Curry Coconut Broth, Shaved Fennel, Sake, Garlic Toast for Broth Diving

From the Sea

“Clean Shirt” Lobstah Dinnah // MKT

Picked Claws & Split Tail, Creamed Corn, Pea Shoots, Baked Potato Frites

Faroe Island Salmon // 32

Seared Salmon, Soba Noodles, Lobster Soy Fumet, North Spore Mushrooms, Bok Choy

Traditional Paella // MKT

Daily Seafood Selection, Spanish Chorizo, Valencia Rice, Saffron

Potato & Leek Crusted Tuna Loin // 33

Green Beans, Tomato Olive Pomodoro, Spanish White Anchovy Aioli

Sea Scallop Bucatini // 34

Locally Made Pasta, Seared Sea Scallops, Sundried Tomatoes, Sherry Butter Sauce, Tuscan Kale-Hazelnuts

Lobster Popover // MKT

Our Signature Lobster Roll, Lemon Thyme Dressed, Salt & Vinegar Chips, Slaw

Roasted North Atlantic Cod // 31

Brined Egg Relish, Green Goddess Potato, Broiled Cauliflower

From the Land

Grilled Strip Steak 14 oz. // 41

Grilled Filet of Beef 8 oz. // 39

Porcini Mushroom Rub, North Spore Marsala Mushrooms, Baked Potato Fries

All Natural Grilled Pork Loin Chop // 29

Goji BBQ - Charred Shishito Pepper Relish, Corn & Farro Pilaf

Free Roaming Chicken Breast // 25

Rosemary Walnut Romesco, Smoked Gouda Polenta - Asparagus

Substitute your Starch with

Lobster Mashed // 9

Side of Lobster Mashed // 15