

Lunch + dinner

<p>OYSTERS* 4ea east & west coast selection, chili-lime mignonette</p> <p>JUMBO GULF SHRIMP 5ea creamy dijonnaise, cocktail sauce</p> <p>SIX LITTLENECK CLAMS* 12 cocktail sauce</p> <p>THE CLAM DIP 14 zesty potato chips</p>	<p>TERIYAKI SPRING ROLLS 14 gulf shrimp, snow peas, pickled carrot, cabbage, yuzu ponzu</p> <p>MAINE LOBSTER ARANCINI 16 meyer lemon aioli, pepper cress</p> <p>FAROE ISLAND SALMON TARTARE 15 truffled soy vinaigrette, scallions, crispy wonton</p> <p>ARUGULA & CANTALOUPE SALAD 16 feta, pickled red onions, pumpkin seeds, sherry-shallot vinaigrette</p> <p>STEAMED PRINCE EDWARD ISLAND MUSSELS 17 red curry coconut broth, charred bread, cilantro</p> <p>CREAMY SEAFOOD CHOWDER 15 shrimp, clams, local fish, yukon golds, oyster crackers</p>
<p>PARKER HOUSE ROLLS 1.50ea vermont creamery butter</p>	
<p>CHARRED MEXICAN-STYLE SWEET CORN 13 chili mayo, lime, cotija cheese</p> <p>ECKERTON HILL FARM HEIRLOOM TOMATOES 13 ricotta salata, celery leaves, spicy "quick" tomato broth</p> <p>SPICY CUCUMBERS 10 grilled & marinated, minted yogurt</p> <p>OLD BAY FRIES 9 cocktail sauce</p> <p>BLISTERED SHISHITO PEPPERS 11 yuzu, sea salt</p>	<p>SPAGHETTI & CLAMS 28 spicy tomato, arugula salad on top</p> <p>LA FRIEDA BURGER* 18 crispy onions, sharp cheddar, secret sauce, fries</p> <p>CRISPY CODFISH TACOS 19 avocado-lime crema, shredded cabbage, pickled carrots</p> <p>GRILLED WHOLE FISH 35 pistachio pesto, shaved fennel, summer radishes, radicchio, charred lemon</p> <p>SEARED DAY BOAT SCALLOPS 38 sweet corn succotash, rainbow carrots, red pepper, snow peas, chili oil</p> <p>GRILLED FAROE ISLAND SALMON 33 la ratte fingerlings, wilted spinach, pomegranate, whole grain mustard emulsion</p> <p>BAKED NOVA SCOTIA HALIBUT 42 cilantro-ginger aioli, grilled summer squash & japanese eggplant, miso butter</p> <p>FRIED CLAM & LOBSTER SLIDERS 14ea griddled bun</p> <p>COMBO two sliders, old bay fries, cole slaw 35</p>
<p>COCKTAILS 16ea</p> <p>ROSALIA hibiscus infused mezcal, prickly pear, lime, tajin</p> <p>GIBSON GIRL dill & pink peppercorn infused vodka, house-made pickled green onion</p> <p>IL CUORE DEL LUPO gin, cappelletti aperitivo, fresh cantaloupe, lemon, basil</p> <p>SHISHITORITA shishito-infused tequila, cilantro, lime</p> <p>BROOKLYN REBEL bourbon, benedictine, averell, orange bitters</p>	
<div style="display: flex; justify-content: space-between; align-items: center;"> <div style="text-align: center;">  CHEF DE CUISINE </div> <div style="text-align: center;">  TUESDAY - SUNDAY 12 - LATE </div> </div>	

BEER/CIDER *cans & bottles*

Narragansett Lager, 12oz, Rhode Island	6
Oskar Blues 'Mama's Little Yella Pils' Pilsner, 12oz, Colorado	7
Von Trapp Dunkel Lager, 12oz, Vermont	8
Reissdorf Kölsch, 11.2oz, Cologne, GER	9
Sam Smith Oatmeal Stout, 12oz, Yorkshire, ENG	9
Ayinger Bräuweisse, 11.2oz, Bavaria, GER	10
Phonograph 'Harvest' Cider, 12oz, New York	12
Collective Arts 'Jam up the Mash' Sour Ale, 16oz, Ontario, CA	12
Sloop Brewing 'Liquid Sorcery' IPA, 16oz, New York	12
Three's 'Temporary Identity' Mosaic IPA, 16oz, Brooklyn	13
Interboro 'In the Park' Göse Fruited Sour Ale (pineapple/blackberry), 16oz, Brooklyn	14
Kills Boro 'Lei' Toasted Coconut Cream Ale, 16oz, Staten Island	14
Other Half 'Green City' Double Dry Hopped IPA, 16oz, Brooklyn	14
Monstruo de Agua 'Blanca de Maguey', Agave White Ale, 12oz, CDMX, Mexico	14
Birrificio del Ducato 'Nuova Mattina' Farmhouse Ale, 11.2oz, Parma, IT	19
Maine Beer Co. 'A Tiny Beautiful Something' Pale Ale, 16.9oz, Maine	20

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

Prosecco 'Cuvée Beatrice', Ca' Furlan, NV, Veneto, Italy	12
Cava Rosado Brut Nature 'Cupada', Mata I Coloma, 2017, Penedès, Spain	16
Brut Nature, Pierre Brigandat, NV, Côte de Bars, Champagne, France	26

WHITE

Grüner Veltliner, Christina, 2019, Carnuntum, Austria	14
Fiano di Avellino DOCG, Guido Marsella, 2017, Campania, Italy	17
Chenin Blanc 'Moque-Souris', Bruno Rochard (Dom. de Mirebeau) 2016, Loire Valley VdF, France	19
Carignan Blanc/Field Blend, Mas Jullien, 2014, Vin de Pays de l'Herault IGP, France	20

ORANGE

Ansonica 'Odyssey', Macchion dei Lupi, 2018, Costa Toscana IGT, Italy	18
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ROSÉ

Sangiovese/Canaiole 'Il Corzanello', Fattoria Corzano e Paterno, 2019, Toscana IGT, Italy	15
Poulsard 'Clown', Valerie Tissot, 2018, Jura, France	16
Cinsault 'Summersault', Waiana Estate, 2019, Hawke's Bay, New Zealand	18

RED

Zinfandel 'Old Vines', Bedrock Wine Co., 2018, Sonoma County, California	16
Tempranillo 'Robot Cochon', Julie Benau, 2018, Languedoc-Rousillon VdF, France <i>served chilled</i>	18
Savigny-les-Beaune 'Les Pimentiers Vieilles Vignes', Domaine Petitot, 2017 Burgundy, France	23



scan to view full wine list



FULL WINE LIST AVAILABLE UPON REQUEST

OR

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Laura Geoffrey

BEVERAGE DIRECTOR