

# Lunch

<p><b>OYSTERS*</b> 4ea east coast selection, chili-lime mignonette</p> <p><b>JUMBO GULF SHRIMP</b> 5ea creamy dijonnaise, cocktail sauce</p> <p><b>SIX LITTLENECK CLAMS*</b> 12 cocktail sauce</p> <p><b>THE CLAM DIP</b> 14 zesty potato chips</p>	<p><b>TERIYAKI SHRIMP SPRING ROLLS</b> 15 shiitake mushrooms, snow peas, yuzu ponzu</p> <p><b>MAINE LOBSTER ARANCINI</b> 16 meyer lemon aioli, peppercress</p> <p><b>FAROE ISLAND SALMON TARTARE*</b> 15 truffled soy vinaigrette, spring onions, crispy wonton</p> <p><b>BUTTER LETTUCE SALAD</b> 16 buttermilk-dill ranch dressing, shaved carrots, radish, crispy pancetta</p> <p><b>STEAMED PRINCE EDWARD ISLAND MUSSELS</b> 17 red curry coconut broth, charred bread, cilantro</p> <p><b>CREAMY SEAFOOD CHOWDER</b> 15 shrimp, clams, local fish, yukon gold potatoes, oyster crackers</p>
<p><b>PARKER HOUSE ROLLS</b> 1.50ea vermont creamery butter</p>	
<p><b>DRINK SPECIALS</b></p> <p><b>2-FOR-1 COCKTAILS</b> 2 for 12</p> <p><b>CUCUMBER COOLER</b> choice of vodka or gin, fresh cucumber juice, mint, lime</p> <p><b>PIÑA PIÑA</b> jalepeño-infused tequila, pineapple, lime</p> <p><b>2-FOR-1 WINES</b></p> <p><b>BY THE GLASS</b> 2 for 14</p> <p><b>WHITE</b> Alvarinho/Verdelho 'Argilla', Anta de Cima, 2017, Alentejo, Portugal</p> <p><b>ROSÉ</b> Syrah/Grenache, Reine Juliette, 2019, Pays d'Oc, France</p> <p><b>RED</b> Nero d'Avola, Calea, 2019, Sicily, Italy</p> <p><b>BEER</b></p> <p><b>NARRAGANSETT LAGER</b> 5 Rhode Island</p>	<p><b>SPAGHETTI &amp; CLAMS</b> 26 spicy tomato, arugula salad on top</p> <p><b>LA FRIEDA BURGER*</b> 21 crispy onions, sharp cheddar, secret sauce, fries</p> <p><b>ASPARAGUS &amp; FONTINA OMELETTE</b> 17 mixed greens, grilled bread</p> <p><b>GRILLED FAROE ISLAND SALMON*</b> 27 spring radish, snow peas, pea shoots, spicy harissa aioli</p> <p><b>CRISPY CODFISH TACOS</b> 21 spicy avocado-lime crema, shredded cabbage, pickled carrots</p> <p><b>TRUFFLED MUSHROOM RISOTTO CAKE</b> 19 wilted spinach, celery leaves, pickled enoki</p> <p><b>BAKED NOVA SCOTIA HALIBUT*</b> 39 cilantro-ginger aioli, baby bok choy, patty pan squash, japanese eggplant, miso butter</p> <p><b>FRIED CLAM &amp; LOBSTER SLIDERS</b> 14ea griddled bun</p> <p><b>COMBO</b> two sliders, old bay fries, coleslaw 35</p>
<p><i>dustin gonzalez</i></p> <p><b>CHEF DE CUISINE</b></p>	<p><b>ZA'ATAR ROASTED CARROTS</b> 12 pickled onions, crumbled feta</p> <p><b>GRILLED ASPARAGUS</b> 13 green garlic aioli, shaved organic yolk</p> <p><b>SPICY CUCUMBERS</b> 10 grilled &amp; marinated, minted yogurt</p> <p><b>SAUTÉED GREEN BEANS</b> 11 ginger, sesame, soy, chili, crispy onions</p> <p><b>OLD BAY FRIES</b> 9 cocktail sauce</p>

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

A 5% COVID-19 Recovery Charge, permissible by the City of New York, will be added to all menu items. Please note this is a surcharge and not a gratuity for employees.