

# brunch

<p><b>DUTCH BABY PANCAKE</b> 14 lambrusco sabayon, seasonal fruit</p>	<p><b>BABY ARUGULA &amp; WINTER CITRUS SALAD</b> 15 ricotta salata, mint, toasted quinoa</p>		
<p><b>OYSTERS*</b> 4ea east and west coast selection chili-lime mignonette</p>	<p><b>SMASHED AVOCADO TOAST</b> 14 red ribbon sorrel, lime, aleppo pepper [peekytoe crab +8 / slow egg +3]</p>		
<p><b>JUMBO GULF SHRIMP</b> 5ea creamy dijonnaise, cocktail sauce</p>	<p><b>FRENCH TOAST</b> 14 blueberry, meyer lemon whipped ricotta, maple syrup</p>		
<p><b>SIX LITTLENECK CLAMS*</b> 12 cocktail sauce</p>	<p><b>FRIED CLAM &amp; LOBSTER SLIDERS</b> 29 [with fries +7]</p>		
<p><b>DEVILED EGGS</b> 8 pickled peppers, anchovy</p>	<p><b>FINES HERBES OMELETTE</b> 16 burrata, grilled baguette [maine lobster +10]</p>		
<p><b>COD CROQUETTES</b> 9 chives, harissa and black olive aioli</p>	<p><b>GUAJILLO BRAISED CHICKEN CHILAQUILES</b> 18 fried egg, pickled red onions, cotija cheese [avocado +6]</p>		
<p><b>THE CLAM DIP</b> 14 zesty potato chips</p>	<p><b>ANCIENT GRAIN &amp; SLOW EGG BOWL</b> 17 shaved vegetables, toasted quinoa, mustard frills, green goddess</p>		
<p><b>PLATEAU*</b> 95 oysters, shrimp, clams, half lobster</p>	<p><b>CRISPY CODFISH TACOS</b> 19 avocado-lime crema, savoy cabbage slaw, pickled carrot</p>		
<p><b>PLATEAU ROYALE*</b> 150 oysters, shrimp, clams, whole lobster, crudo</p>	<p><b>SPAGHETTI &amp; CLAMS</b> 26 spicy tomato, arugula</p>		
<p><b>SPICY CUCUMBERS</b> yogurt 9</p>	<p><b>LAFRIEDA BURGER</b> 18 crispy onions, sharp cheddar, secret sauce, fries</p>		
<p><b>WHOLE GRAIN TOAST</b> 3</p>	<p><b>GRILLED PETIT FILET &amp; EGGS</b> 24 brussels sprout home fries, salsa verde, red wine jus</p>		
<p><b>HALF AVOCADO</b> lime, sea salt 6</p>	 <b>CHEF DE CUISINE</b>		
<p><b>TWO EGGS</b> any style 6</p>			
<p><b>BACON</b> 7</p>			
<p><b>GRILLED CHORIZO</b> 6</p>			
<p><b>OLD BAY FRIES</b> 8</p>			
<p><b>BRUSSELS HOME FRIES</b> 6</p>			
<p><b>PARKER HOUSE ROLLS</b> 1.50ea</p>			
<p><b>HAPPY HOUR</b> MON - FRI 4 - 6</p>	<p><b>BRUNCH</b> SAT - SUN 10 - 3</p>	<p><b>LUNCH</b> MON - FRI 12 - 4</p>	<p><b>DINNER</b> MON - FRI   SAT - SUN 4 - LATE   5 - LATE</p>

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

# brunch

SAT - SUN  
10 - 3

<p><b>LEMONADES &amp; SHRUBS</b> 8 [add your favorite spirit]</p> <p>Ginger Switchel Cranberry Spice Shrub &amp; Soda Passionfruit Limeade Pineapple &amp; Orgeat Lemonade</p>	<p><b>SUNRISE SPRITZ</b> 16 tequila, aperol, grapefruit, prosecco</p> <p><b>CRANBERRY SPICE GIN FIZZ</b> 16 gin, house-made cranberry shrub, lemon, egg white</p> <p><b>CORSICAN TONIC</b> 16 corsican vermouth blanc, tonic, muddled cucumber</p> <p><b>YUZU POMEGRANATE SWIZZLE</b> 16 vodka, plum liqueur, yuzu, pomegranate, mint</p> <p><b>HUCKLEBERRY MULE</b> 16 bourbon, lime, huckleberries, ginger beer</p> <p><b>VENENOSA</b> 16 mezcal, tequila, lime, spiced tamarind</p> <p><b>SEASONAL MIMOSA</b> 12 seasonal fruit, prosecco</p>
<p><b>COFFEE</b></p> <p>American Drip 4 Espresso 4 Cappuccino 5 Macchiato 5 Latte 5</p> <p><b>TEA</b> 6</p> <p><b>JUICE</b> 6 Orange, Grapefruit, Cranberry, Tomato</p>	<p><b>CLASSIC MARY</b> 15 vodka, fresh horseradish, tabasco, old bay</p> <p><b>MARY UNDER THE DOCKS</b> 15 vodka, fresh clam juice, shucked clam</p> <p><b>TONY'S MICHELADA</b> 15 lager, valentina, worchestershire, lime, tajin rim</p>
<p><b>TAP BEER</b> 9 Firestone Walker Lager Bell's 'Two-Hearted' IPA Allagash White</p>	
<p><i>Laura Geoffrey</i></p> <p>BEVERAGE DIRECTOR</p>	
<p><b>SPARKLING</b></p> <p><b>PROSECCO</b> Ca' Furlan, IT 12 <b>CHENIN BLANC</b> Taille aux Loups, FR 20 <b>CHAMPAGNE</b> Pierre Moncuit, FR 25</p> <p><b>WHITE</b></p> <p><b>GRILLO</b> (on tap) Di Giovanna, IT 11 <b>ALTESSE</b> Eugène Carrel et Fils, FR 13 <b>XAREL-LO</b> Castelloig, ESP 14 <b>ALIGOTÉ</b> Dom. Rougeot, FR 18 <b>RIESLING</b> Keuka Lake Vineyards, US 19 <b>CHARDONNAY</b> Matthiasson, US 20</p>	<p><b>ROSÉ</b></p> <p><b>PROVENÇAL</b> (on tap) Gotham Project, FR 11 <b>PROVENÇAL</b> Bargemone, FR 15</p> <p><b>RED</b></p> <p><b>CABERNET FRANC</b> Chât. Villeneuve, FR 14 <b>SCIACCARELLU</b> Clos Fornelli, FR 14 <b>MENCÍA</b> Ladeiras do Xil, FR 15 <b>BOURGOGNE</b> Roche de Bellene, FR 17 <b>NEBBIOLO</b> Massimo Clerico, IT 18 <b>ZINFANDEL</b> Bedock Wine Co, US 20</p>