

# Lunch

<p><b>OYSTERS*</b> 4ea east and west coast selection chili-lime mignonette</p> <p><b>JUMBO GULF SHRIMP</b> 5ea creamy dijonaise, 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>PLATEAU*</b> 95 oysters, shrimp, clams, half lobster</p> <p><b>PLATEAU ROYALE*</b> 150 oysters, shrimp, clams, whole lobster, crudo</p>	<p><b>MAINE LOBSTER ARANCINI</b> 16 meyer lemon aioli, pepper cress</p> <p><b>IMPORTED BURRATA</b> 17 charred squash, crispy brussels, pumpkin seed salsa verde, baguette</p> <p><b>ROCKET ARUGULA &amp; WINTER CITRUS SALAD</b> 15 ricotta salata, mint, toasted quinoa</p> <p><b>YUZU MARINATED DAY BOAT FLUKE CRUDO*</b> 19 honeycrisp apple, toasted hazelnuts, pickled hakurei turnips</p> <p><b>SMASHED AVOCADO TOAST</b> 14 red ribbon sorrel, lime, aleppo pepper [fried egg +4]</p> <p><b>NEW ENGLAND CLAM CHOWDER</b> 16 bacon, leeks, oyster crackers</p> <p><b>BUTTERNUT SQUASH RISOTTO</b> 15 toasted pumpkin seeds, crispy sage</p>
<p><b>PARKER HOUSE ROLLS</b> 1.50ea vermont creamery butter <i>limited availability</i></p>	<p><b>SPAGHETTI &amp; CLAMS</b> 26 spicy tomato, arugula</p> <p><b>ORGANIC SALMON*</b> 25 fennel, marble potatoes, olives, sumac aioli</p> <p><b>GRILLED CHICKEN CUTLET</b> 23 herbed polenta, braised swiss chard, shallot confit</p> <p><b>MISO BAKED FLUKE*</b> 34 grilled baby bok choy, shiitake, mushroom-ginger broth</p> <p><b>FINES HERBES &amp; LEEK OMELETTE</b> 18 fontina, mixed greens, fries</p> <p><b>LA FRIEDA BURGER*</b> 18 crispy onions, sharp cheddar, secret sauce, fries</p> <p><b>CRISPY CODFISH TACOS</b> 19 avocado-lime crema, shredded cabbage, pickled carrots</p> <p><b>FRIED CLAM &amp; LOBSTER SLIDERS</b> 29 with fries +7</p>
<p><b>CHARRED BROCCOLI RABE</b> 13 anchovy aioli, aleppo-cured egg yolk</p> <p><b>BRUSSELS SPROUTS</b> 13 delicata squash, sage, spicy apples</p> <p><b>SAUTÉED GREEN BEANS</b> 12 ginger, sesame, soy, fried onions</p> <p><b>SPICY CUCUMBERS</b> 9 grilled and marinated, minted yogurt</p> <p><b>OLD BAY FRIES</b> 8 cocktail sauce</p>	
<p><b>LONG ISLAND STEAMERS</b> 23 natural broth, drawn butter, juicy bread <i>limited availability</i></p>	

*dustin gonzales*  
CHEF DE CUISINE

**HAPPY HOUR**  
MON - FRI  
4 - 6

**BRUNCH**  
SAT - SUN  
10 - 3

**LUNCH**  
MON - FRI  
12 - 4

**DINNER**  
MON - FRI | SAT - SUN  
4 - LATE | 5 - LATE