

RAW BAR

OYSTERS ON THE HALF SHELL *
3.5 EACH

LITTLENECKS ON THE HALF SHELL*
2 EACH

COLOSSAL U-8 SHRIMP COCKTAIL
MKT PRICE

SKIPPERS PLATTER* | 28
6 oysters, 2 littlenecks, 2 U-8 shrimp

CAPTAINS PLATTER* | 55
12 oysters, 6 littlenecks, 4 U-8 shrimp

HALF SHELL HAPPY HOUR
TUES-THURS 4-7PM 1.50 OYSTERS

STARTERS & SHARED PLATES

HOUSE BREAD | 10
fresh baked crusty baguette, roasted garlic butter

FRENCH ONION SOUP GFA | 12
brioche croutons, melted gruyere, chives

OYSTERS ROCKEFELLER 🍷 | 18
creamed spinach, pernod, breadcrumb, parmesan

CALAMARI 🍷 | 17
preserved tomato, arugula, pickled hot pepper, garlic aioli

BRUSSELS 🍷 | 16
chorizo, sherry vinegar, paprika aioli

BACON-WRAPPED DATES 🍷 | 14
goat cheese, hot honey

MUSHROOM TOAST | 16
toasted brioche, wild mushroom, whipped ricotta

STUFFED SCALLOPS | 19
scallop stuffing, hollandaise, fresh herbs

DUCK CONFIT SLIDERS | 21
fig jam, brie spread, frisée, mustard vinaigrette, brioche slider bun

SAUSAGE PIZZA GFA | 19
spicy italian sausage, squash, roasted red peppers, marinara, mozzarella

HOT HONEY RICOTTA PIZZA GFA | 21
marinara, mozzarella, pepperoni, ricotta, hot honey

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Please inform your server of any allergies at the start of service. 🍷 denotes Gluten Free; GFA gluten free available upon request.
Please note: we offer Dual Pricing which reflects either a cash price or 3% surcharge for credit processing. Thank you.

SALADS

HOUSE CAESAR* GFA | 14

romaine, house caesar, grana padano, breadcrumb

LEMON ARUGULA SALAD 🍴 | 15

arugula, shaved red onion, cherry tomato, grana padano, lemon vinaigrette

WEDGE SALAD 🍴 | 15

classic iceberg wedge, smoked bacon, tomato, pickled red onion,
celery leaf, gorgonzola, blue cheese dressing

+ chicken \$10 | + salmon \$12 | + 8 oz bavette steak \$24 | + shrimp \$14

ENTRÉES

TRUFFLE BURGER* GFA | 22

8 oz CAB patty, caramelized onion, swiss, wild mushroom, fried egg, truffle aioli

RIBEYE SANDWICH* GFA | 25

served open faced on ciabatta, melted onions, arugula,
pepperjack, chimmichurri

PAELLA 🍴 | 32

clams, calamari, shrimp, chorizo, saffron tomato rice

ROASTED COD 🍴 | 32

pumpkin purée, charred cabbage, chorizo, fingerling potato
coriander emulsion

SEARED FAROE ISLAND SALMON* 🍴 | 29

black lentil, crispy fingerling, fennel & frisée salad

BOLOGNESE GFA | 27

house ground sirloin ragu, touch of cream, mini rigatoni, grana padano

SHORT RIB RISOTTO 🍴 | 32

braised short rib, parmesan risotto, peas, root vegetable

VEAL MILANESE 🍴 | 32

soft polenta, tuscan kale, preserved tomato, lemon, grana padano

GRILLED BAVETTE STEAK* 🍴 | 36

crispy fingerling, roasted squash, bordelaise sauce

BISTRO SALISBURY STEAK 🍴 | 28

mashed potato, creamed spinach, wild mushroom, au poivre sauce

HERB-ROASTED STATLER CHICKEN 🍴 | 28

tuscan kale, potato gratin, pan au jus

VEGETARIAN GFA | 26

chefs choice of grilled and roasted vegetables
ask your server for todays preparation