



Friday, July 20th 2018

Dinner Specials

Starters

- ~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries 24
St. Stephen's, Hook's Triple Play, Triple Cream Gouda, Cave Aged Cheddar & Imperial Bleu
- ~85 Maine Steamers 18
w/ Drawn Butter & Broth
- ~Bluefin Tuna Tataki 16
Seared Bluefin Tuna w/ Ginger & Ponzu Sauce
- ~Blue Tiger Maki 15
Bluefin Tuna, Blue Crab, Scallion & Cucumber inside
w/ Spicy Tuna, Spicy Mayo & Eel Sauce & Red Tobiko on top
- ~Fish Tacos 15
Lightly Fried Haddock, Corn Tortillas, Baby Arugula, Fresh Avocados & Stone Fruit Salsa
- ~Narragansett Clam & Sweet Corn Fritters 10
6 House Made Fritters w/ Tartar Sauce
- ~White Anchovy Crudo 10
Citrus Olive Oil, Toast Points & Basil Dressed Micro Greens

Entrées

- ~Grilled Choice Rib-Eye w/ Fresh Oregano Chimichurri 38
Warm Spice Rubbed 14oz. Black Angus Beef
Rum Whipped Sweet Potatoes & Grilled Asparagus
- ~Pan Seared Striped Bass w/ Lovage & Toasted Cashew Pesto 30
Roasted Summer Squash Ratatouille & Basil Dressed Organic Frisée
- ~85 Main Veal Bolognese w/ Fresh Fettuccini 29
Ground Veal, Hickory Smoked Bacon, Chorizo, Prosciutto
Baby Spinach & Aged Parmesan
- ~Fried Whole Belly Clams w/ House Tartar 26
Ipswich Clams w/ Hand-Cut Fries & Tidewater Slaw
- ~85 Main Fishcakes w/ House Tartar 20
Two Pan-Seared Native Striped Bass Cakes Grilled Broccoli & Yukon Mashed

Oyster Selection

- Canada Cups ~ P.E.I., Canada ~ 3.00/each
- Washburn ~ Cape Cod, MA ~ 3.00/each
- Malagash ~ Nova Scotia, Canada ~ 3.00/ each
- Pickle Point~ P.E.I., Canada ~ 3.00/each
- Shiny Sea~ P.E.I., Canada ~ 3.00/each
- Paramour ~ Nova Scotia, Canada ~ 3.00/each

Featured Wine

- ~ Cantele Primitivo ~
Salento, Italy (2016) 9/32
- ~Ruffino IL Ducale Pinot Grigio~
Italy (2017) 8/30

Drink Specials

- ~Grapefruit Mule~
New Amsterdam Grapefruit Vodka, Ginger Beer, Ginger Puree & Fresh Lime
- ~Watermelon Mint Sangria~
Watermelon Smash Captain Morgan Rum, Fresh Watermelon & Mint in House White Sangria