



Wednesday, April 25th 2018

Dinner Specials

Starters

- ~Farmstead Cheese Plate w/ Toasted Crostini 24
St Stephen, Smoked Gruyere, Wisconsin Goat Gouda, Tomino
Ewe Calf to be Kidding Me Blue & Iberico Chorizo
- ~85 Main Fish Tacos w/ Baby Bok Choy Slaw & Soft Corn Tortillas 15
Lightly Fried Haddock, Avocado, Spicy Mayo & Fresh Cilantro
- ~Chilled Watermelon Soup w/ Jumbo Lump Crab 14
Watermelon & Ginger Soup w/ Fresh Cilantro
- ~Butterfly Maki 14
Spicy Tuna & Cucumber inside - Red Tobiko, Wakame & Eel Sauce
- ~Newcastle Chili Glazed Shrimp 13
Sautéed Wild Shrimp w/ House Chili Sauce, Tomato, Ginger, Garlic & Beer
- ~Marinated Octopus & Seaweed Salad 12
Red Onion, Red Bell Pepper, Sriracha, Ginger & Orange Zest over Wakame Salad

Entrées

- ~Grilled Flat-Iron Steak w/ Great Hill Bleu Cheese 30
Roasted Cherry Tomatoes, Sautéed Spun Zucchini & House Demi-Glace
- ~Pan-Seared Faroe Salmon Meuniere 30
Fava Bean & Sweet Corn Succotash w/ Roasted Leeks, Red Bell Peppers
Heirloom Cherry Tomatoes & Truffle Dressed Pea Greens
- ~Fried Whole Belly Clams w/ House Tartar 26
Ipswich Clams w/ Hand-Cut Fries & Tidewater Slaw
- ~Roasted Vegetable Ratatouille w/ Fresh Tortelloni 22
Summer Squash, Zucchini, Gold Beets, Celery Root, Fennel, Leeks, Carrots,
Baby Spinach & Fresh Herbs w/ Aged Parmesan & Reduced Balsamic

Oyster Selection

- Fancy Sweet ~ P.E.I., Canada ~ 3.00/each
Savage Blondes ~ P.E.I., Canada ~ 3.00/each
Blue Point ~ Long Island Sound, CT ~ 3.00/each
Shiny Sea's ~ P.E.I., Canada ~ 3.00/each
Cotuit ~ Cotuit Bay, MA ~ 3.00/each

Featured Wine

~ "Hay-Maker" Sauvignon Blanc ~
Marlborough, New Zealand (2017)
8 / 27

~ "Mud House" Pinot Noir ~
Central Otago, New Zealand (2015)
10 / 35

Drink Special

- ~ Very Berry Mule ~
Red Berry Vodka, Ginger Beer, Cranberry, Black Currant Juice & Fresh Lime