



Monday, June 12th 2017

Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini & Maple-Butter 24
St. Stephen's, Edilon, Farmhouse Cheddar, Pyrenese Mt. Forested Goat,
Prufrock & Chorizo
- ~Shaved N.Y. Strip Steak Sandwich 16
Cherry Pepper Relish, Garlic Aioli, Vine-Ripe Tomato & Cheddar Cheese
- ~Salmon Bacon B.L.T. 14
House Cured Faroe Island Salmon Belly, Heirloom Tomatoes,
Local Organic Greens & Ripe Avocado w/ Hand-Cut Fries
- ~Fried Whole Belly Ipswich Clams 14
w/ Hand-Cut Fries, House Tidewater Slaw & Tartar
- ~Salmon & Native Asparagus Quiche 14
Faroe Island Salmon, Native Asparagus, Brie & Fresh Dill
Served w/ide House Salad
- ~85 Main Fishcakes w/ House Tartar 13
Two Savory Pan Seared Haddock Cake over House Salad
- ~Panama Bay Wild Shrimp Roll 12
Saffron Dressed Shrimp, Organic Greens & Heirloom Tomatoes
on Brioche Roll w/ Hand-cut Fries
- ~85 Main Fishcake Sandwich w/ House Tartar 11
w/ Organic Greens, Vine-Ripe Tomatoes & Hand-Cut Fries
- ~Panamanian Shrimp Fritters 8
6 Fritters w/ Applewood Smoked Bacon Aioli

Oyster Selection

- Umami ~ Narragansett, RI ~ 2.50/each
- CT Blue Point ~ Long Island ~ 3.00/each
- Cotuit ~ Cotuit Bay, MA ~ 3.00/each
- Duxbury Petite ~ Duxbury, MA ~ 3.00/each
- Shiny Sea ~ P.E.I., Canada ~ 3.00/each
- Lucky Lime ~ P.E.I., Canada ~ 3.00/each
- Beach Plum ~ Ipswich, MA ~ 3.00/each

Drink Special

- ~Ultimat Mule ~
Ultimat Premium Vodka, Hosmer Mountain Ginger Beer, Black Currant Juice
& Fresh Lime