



Monday, December 11<sup>th</sup> 2017

## Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini & Iberico Chorizo 24  
Raw Cow's Milk Cheddar, Tuscan Sheep, Buzzard's Bay I.P.A. Cheddar, Moses Sleeper & Baily Hazen Blue w/ Maple-Butter & Cocoa Dusted Almonds
- ~Guinness Venison Stew 15  
Organic Farm Raised Venison w/ Parsnips, Carrots, Onions, Savory Herbs, Yukon Mashed Potatoes & Grilled Bread
- ~Cajun Fish Caesar 14  
Cajun Fried Haddock over a House Caesar Salad w/ Shaved Parmesan
- ~Chevre Salad 13  
Warm Herb Encrusted Chevre Cake, Golden Beets, Shaved Fennel, Red Grapes, Arugula Dressed w/ Basil Oil & Lemon
- ~Vegetarian Lasagna 13  
Grilled Eggplant Layers w/ "Beyond Meat" Marinara Sauce, Spinach, Roasted Squash, Red Peppers, Caramelized Onion & Mozzarella Cheese w/ Side Salad

## Sushi Special

- ~Big Eye Chu Toro 14/15  
#2 Belly Cut -- Sushi or Sashimi
- ~Spicy Hamachi Crunch Maki w/ Wasabi Aioli 12  
Spicy Hamachi & Avocado Inside w/ Tempura Crunch, Masago Outside

## Oyster Selection

- Wayne's World Gem ~ Martha's Vineyard ~ 3.00/each  
Wee Viking Point ~ Pleasant Bay, MA ~ 3.00/each  
Lucky Lime ~ P.E.I., Canada ~ 3.00/each  
Shiny Sea ~ P.E.I., Canada ~ 3.00/each  
Barnstable ~ Cape Cod ~ 3.00/each  
Merry ~ Duxbury, MA ~ 3.00/each

## Featured Wines

- ~ Glass Mountain Cabernet Sauvignon ~ Chile (2014) 8 / 28  
~ Cambria Estate Chardonnay ~ California (2015) 8 / 28

## Drink Special

- ~ Mexican Mule ~  
Reposado Tequila, Fresh Lime, Splash of OJ & Local Ginger Beer