



SMALL PLATES

Sampler-sized portions to share and explore. All Small Plates are served as they are ready.

Chef's Market Soup \$8

New England Clam Chowder Cracklings and fresh chives \$9

Island Greens Fresh herbs, Toy Box tomatoes, charred onions, gazpacho vinaigrette \$14

Buckwheat Noodle Salad Mint, basil, cilantro and ginger-soy vinaigrette \$14

Add grilled chicken \$16

Add grilled shrimp \$17

Add sashimi tuna \$19

Romaine Lettuce Preserved lemon, parmesan dressing and white sardine \$14

Duck Cobb Salad Blue cheese, avocado, tomato, cracked black pepper vinaigrette \$17

Warm Aged Cheddar Crusty bread, balsamic, spicy house mustard \$9

Marinated Olives White bean hummus, lavosh \$7

Truffled Green Bean Salad \$8

Homemade Pickles Chow Chow \$5

Belgian Fries Truffle and parmesan or sea salt and vinegar \$14

Basil & Ricotta Ravioli Warm tomato vinaigrette, cerignola olives \$10

Daily Seafood Cocktail Market price

Bucket of Clams Drawn butter \$14

Steamed Mussels Smoked paprika fondue \$13

Fried Oyster Slider Vinegar slaw \$2.75 each

Ale-poached Shrimp Cocktail Old bay, pickled vegetables \$19

Oysters or Clams Mignonette, remoulade cocktail

Oysters \$2.75

Clams \$1.75

Spicy Prawns Grilled bread, tomato jam \$19

Lamb Speedie Lavosh, onion and parsley salad \$14

Pepper Crusted Beef White bean and arugula salad \$16

Ploughman's Plate House-cured meats and pate \$14

Chicken Wings Spicy Harissa sauce, blue cheese fondue, celery salad \$9

Wild Mushroom & Steak Tips French fries, demi \$12

SANDWICHES & LARGE PLATES

Served with choice of homemade chips or small green salad

Sage-infused Turkey Havarti, sour pickle on crispy ciabatta \$15

Grilled 9oz Burger \$16

Lobster Roll Toasted top-split bun with fried capers, remoulade

Half \$10 Whole \$20

Shaved Pastrami Coleslaw, swiss cheese on rye, mustard or Thousand Island \$15

Hot Smoked Ham & Gruyere \$15

Add fried egg \$16

Brined Katama Chicken Breast Asparagus, wild mushrooms, salsa verde \$22

Grilled Salmon Basil and ricotta ravioli, fine herb salad \$24

CHEESES

Served with crispy baguette, quince paste & parsley

4 Pieces \$15

1 Piece \$4

Keen's Farmhouse Cheddar Handmade by the Keen Brothers in England. Hints of apple, hay and slightly caramelized brown sugar.

4-year Old Gouda This premium aged cheese from the Netherlands combines flavors of Scotch whiskey, butter and honey.

Fougerus A bloomy-rind, cow's milk cheese from Touran, France. A single fern frond adorns the top of the cheese. Soft & creamy.

Roquefort Carles The quintessential blue cheese from the Aveyron district of south-central France. This piquant, creamy, crumbly, sheep's milk blue melts in the mouth.