

# WATER ST

*@ The Harbor View*

## DINNER

### SMALL PLATES

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

*Selections marked with an \*  
are also available as a Large Plate.*



Market Soup \$8

New England Clam Chowder Cracklings,  
fresh chives \$9

Lobster Salad Pear puree, strawberry vinaigrette \$16

Hierloom Tomato Salad Bulgarian feta, olive oil,  
opal basil \$10

Seven-Herb Salad Roquefort crumble \$10

Boston Lettuce Salad Shallot, chervil, green goddess  
dressing \$11



Pepper Crusted Beef White bean salad\* \$16

Grilled Lamb Chop Cauliflower mousse,  
red wine reduction\* \$14

Seared Prime Sirloin Tips Mushroom ragout \$16

Charcuterie Plate House-cured meats and pate \$14



Daily Raw Bar Cocktail Market price

Daily Raw Bar Selections

\$2.75 per oyster

\$1.75 per clam

Seared Sea Scallop Lentils, asparagus \$14

Yellow Fin Tartar Pico, avocado, crispy noodles \$14

Peekytoe Crab Cake Celeriac,  
shitake mushrooms \$14

Steamed Mussels Smoked paprika fondue \$13

Steamed Clams Fennel broth, crusty bread \$14

Plum Wood-Smoked Oysters \$2.75 each



Chicken Thighs Mennonite dumplings,  
braising greens, pan gravy \$11

Crispy Duck Arugula, parmesan, 25 year-old  
balsamic \$12



English Pea Risotto

Crispy artichoke chips\* \$12

Basil & Ricotta Ravioli Corn pudding,  
hierloom tomato, cerignola olive\* \$11

Anson Mills Grilled Cheese Grits Porcini,  
shaved ricotta salata \$10

### LARGE PLATES

*Small Plates marked with an \*  
are also available as a Large Plate.*

Katama Farm Chicken Mennonite dumplings,  
braising greens, pan gravy \$24

Seared Day Boat Scallops English pea risotto,  
tellegio, truffle madeira vinaigrette \$28

Pan Roasted Striper Herb grits, hierloom tomato,  
sweet garlic \$30

Grilled Salmon Crispy oyster, shaved fennel  
salad \$26

Grilled Yellow Fin Tuna Foraged mushroom,  
celeriac \$36

Grilled Filet of Tenderloin Corn and lima bean  
succotash \$36

Grilled Prime 12oz New York Strip Riced potato,  
braised greens \$48

### VINEYARD SHORE DINNER

*Complete with bucket and bibb!*

Steamed Lobster Littleneck clams, linguica,  
boiled red bliss potatoes, corn on the cob,  
saffron broth, drawn butter

Market price

### CHEESE COURSE

*Insert this signature course at any point in  
your meal to add a European flare – CHEF JOSHUA*

Chef's choice of artisan cheeses

Crispy baguette

\$16

*We source the freshest Island organic produce, farm-raised meats and day boat seafood*