

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.*



Hierloom Gazpacho Smoked shrimp, avocado \$9

New England Clam Chowder Cracklings,
fresh chives \$8

Bloomsdale Spinach Salad Roasted mushroom,
soft-boiled egg, aged sherry vinaigrette \$11
With confit chicken \$14
With lobster \$16

Romaine Lettuce Anchovy, Parmesan dressing \$9

Seven-Herb Salad Roquefort crumble \$12

Hierloom Melon House-made coppa, basil \$13



Charcuterie Plate House-cured meats and pâté \$14

Farm Institute Pork Terrine Fava beans, salt-roasted
onions, 25-year Balsamic \$9

Grass-fed Beef Carpaccio North Tabor greens, aged

New England Cheddar \$16

Lamb Meatballs Smoked tomato fondue* \$12

Sirloin Steak Tips Shallot-mushroom jus, frites* \$16



Daily Raw Bar Cocktail Market price

Oysters or Clams Mignonette, cocktail sauce
\$3.75 per oyster
\$2.25 per clam

Grilled Egartown Oysters House butter \$3.75 each

Steamed Clams Garlic broth, drawn butter \$16

Steamed Mussels Smoked paprika fondue \$14

Salt Cod Brandade North Tabor arugula, crostini \$7

Peekytoe Crab Cake Summer corn salad* \$18

Sea Scallops Asparagus, white Prosciutto \$14



Chicken Thigh Potato dumplings, green beans,
natural jus* \$13

Hudson Valley Foie Gras Stone fruit, Banyuls \$20



Chilled Asparagus Meyer lemon, crispy Crottin \$12

Intense Vine Tomato Fresh farmer's cheese \$8

Crispy Gnocchi Roasted corn, peas, toy box
tomatoes, Pecorino Toscana* \$12

Grilled Artichoke Garlic confit, rosemary aioli \$12

LARGE PLATES

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

Katama Farm Chicken Mennonite dumplings,
pan gravy \$25

Broiled Chatham Scrod Summer beans, rapini,
piperade \$32

Day Boat Scallops Forest mushrooms,
grilled scallions, baby turnip \$29

Swordfish Crispy chickpeas, preserved lemon,
grilled baby squid \$32

Lamb Chops Elephant garlic puree, fava beans,
natural jus \$36

Grilled Tenderloin Yukon Gold potato gratin,
roasted asparagus \$34

Aged Sirloin Steak Duck frites, 'peas and carrots',
red wine reduction \$42

VINEYARD SHORE DINNER

Complete with bucket and bib!

Steamed Lobster Steamed 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 touch – CHEF LEVON*

Small Batch Artisan Cheeses

Crispy baguette, Chef's condiments \$17

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