

WATER ST

@ The Harbor View

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

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.*



Heirloom 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

Roasted Figs House-cured ham, parsley pesto \$14



Charcuterie Plate House-cured meats and pâté \$14

Crispy Farm Institute Pork Fresh peas, salt-roasted
onions, 25-year Balsamic \$9

Grass-fed Beef Carpaccio Tabor greens, aged New
England Cheddar \$16

Lamb Meatballs Smoked tomato fondue* \$12

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



Daily Seafood Cocktail Market price

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

Grilled Edgartown Oysters House butter \$3.75 each

Steamed Clams Garlic broth, drawn butter \$16

Steamed Mussels Smoked paprika fondue \$14

Salt Cod Brandade 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

Duck Ravioli Black garlic, tomato vinaigrette \$12



Heirloom Beets Burrata cheese, fennel, truffle oil
\$12

Grilled Artichoke Garlic confit, rosemary aioli \$12

Small Batch Artisan Cheeses Crispy baguette, Chef's
condiments* \$17

Intense Vine Tomato Fresh farmer's cheese,
Kalamata olive oil \$8

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

Grilled Tenderloin Summer squash, heirloom
tomato, thyme jus \$34

Cast Iron Rib Eye Salt-roasted fingerlings,
Bloomsdale spinach, house butter \$36

Lamb Chops Elephant garlic puree, fresh peas,
natural jus \$36

VINEYARD SHORE DINNER

*Two-course clambake complete with
bucket and bib!*

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

Strawberry Shortcake Old-fashioned shortbread
biscuit, fresh strawberries, whipped cream

\$38