

BITES

* **GF** COLD WATER OYSTERS / 4 each

GF JUMBO GULF SHRIMP / 5 each

GF MIXED OLIVES / 6

WHIPPED FETA / 9
honeycomb, corn, toasted bread

FRIED CAULIFLOWER / 9
romesco, chorizo oil

GF WARMED VEGETABLE SALAD / 12
grilled seasonal vegetables
white balsamic vinaigrette, feta

ROASTED CORN FRITTERS / 10
aji aioli, green chutney

SCALLOP / 14
parsnip, spiced brioche, foie gras mousse

THREE BAKED OYSTERS / 15
seasonal preparation

CRAB CAUSA / 14
purple potato, spicy remoulade, puffed quinoa

LARGER BITES

CALAMARI / 14
blistered shishito pepper, miso lemon aioli

LOBSTER MAC & CHEESE / 18
smoked bacon lardons

* **GF** RISOTTO / 14
wild mushroom, spring pea, asparagus, poached egg

CHARCUTERIE & CHEESE PLATE / 30
chef's selection, accompaniments

PEI MUSSELS / 14
bacon, fennel, potato, pernod cream, herbed toast

HANDHELDS

* BALEEN BURGER / 17
ground short rib, chuck & brisket
shaved lettuce, tomato, onion, dill pickle
sesame seed challah bun, choice of cheese

GROUPE TACOS / 21
crispy fried grouper, avocado, baja coleslaw
roasted corn relish, chipotle aioli

LOBSTER ROLL / 24
maine lobster salad, chives, grilled lemon

SERVED 2:30 P.M. TO 11:00 P.M.

GF DENOTES GLUTEN FREE MENU ITEMS

* THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE A CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGY CONCERNS PRIOR TO ORDERING. *

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