



CHILLED STARTERS

- Sicilian Carpaccio 22
salmon or tuna,capers,lemon,olive oil,red onion
- Seabass Crudo 22
pomegranate seeds,ponzu,pumpkin seeds,zest,herb oil
- Spicy Octopus 19
salsa matcha,onion,cucumber,almonds
- Yellowfin Tuna Toast 20
tartare,garlic aioli,chili oil,chili flakes,chives
- Steak Tartare 23
shallots,parsley,chives,dijon,quail egg,toasted sourdough
- Jumbo Shrimp Cocktail 19
house cocktail sauce,lemon

WARM STARTERS

- Steamed Shellfish 21
clams or mussels,garlic,shallots,chives,white wine,grilled sourdough
- Baked Tuna Dip 15
garlic confit tuna,dijonnaise,parmesan,bread crumbs,herbs
- Calamari 17
lightly battered,sweet pepper,lemon,horseradish cream,cocktail sauce
- Pesto Grilled Cauliflower 22
broccolini pesto,pickled red onion,chili oil

SOUP & SALADS

Add Caviar +20

- Clam Chowder 16
potato soup,bacon,oyster crackers
- Wedge Salad 15
bacon,cherry tomatoes,blue cheese crumble,pickled red onion,buttermilk dressing
- Beet Salad 15
whipped ricotta,radishes,pickled mustard seeds,herb mix,toasted almonds
- Caesar Salad 14
romaine,sourdough croutons,caesar dressing,parmesan,**add anchovies 3 add shrimp 10**
- Chilled Lobster Salad 19
poached lobster,tomato,avocado,red onion,citrus vinaigrette

HANDHELDS

- Fish and Chips 20
lightly battered white fish,seasoned herb fries,tartar sauce,lemon
- Fish Tacos 19
homemade corn tortillas,avocado crema,cabbage,
pickled onion,salsa rojo,salsa verde
- Little Em’s Burger 20
brisket chuck shortrib patty, white cheddar,dj nasty sauce,red onion,
house pickles, seasoned herb fries
- Lobster Roll 35
maine:poached lobster,tarragon aioli,cucumber,celery,dill,seasoned herb fries
connecticut:poached lobster,warm garlic butter,parsley,seasoned herb fries

ENTREES

- Cioppino 34
spicy tomato stew,mussels,clams,shrimp,white fish,toast
- Spicy Shrimp Pasta 26
butter garlic sauce,white wine,chili crisp,parsley,**sub lobster 11**
- Clams and Linguine 23
creamy herb sauce,garlic,shallots,white wine,herb oil,parsley
- Snapper Picatta 23
mushrooms,olive oil,lemon,capers,**add linguine 4**
- Salmon Beurre Blanc 26
caper beurre blanc,broccolini,herbs
- Lobster Ravioli 37
ricotta,lobster,citrus pesto,crispy garlic,parmesan
- Grilled Branzino 38
butterflied,broccolini,salsa matcha,almonds,crispy garlic,house pickles,radish
- Chef’s Shell Steak 42
10oz strip,red chimichurri,cauliflower puree,charred lemon,**add shrimp 10**



Oysters

\$3.95 EACH

Raspberry Point PEI

balanced, sweet, plump, briny

Pink Moon PEI

buttery, melon sweetness, light salinity

Pickle Point PEI

firm, salty, briny, clean flavor, umami

Fishers Island NB

slightly sweet, soft meats, mineral finish

Wulf's Fish PEI

seaweed, ocean minerality, sweet finish

Black Jack Point TX

smooth, sweet flavor, subtle minerality



DRESSED OYSTER \$5.00 EACH

caviar, creme fraiche

OYSTER SHOOTER \$10.00 EACH

tomato, vodka, lime

*"The world is your oyster, it's up to you to
find the pearls."*

- Chris Gardner

Caviar

TRADITIONAL SERVICE

Siberian Sturgeon 130
perfect balance of nutty & briny flavors

Russian Ossetra 100
robust, nutty flavors buttery

Classic 80
soft, nutty flavors, buttery



CAVIAR BUMP 10
VODKA SHOT +5

*"One can be unhappy before eating caviar, even
after, but at least not during."
- Irving Kristol*