

SISTER SHIP

BIG EYE TUNA CRUDO 28

Fresh Red Cherries, Espelette, Roasted Hazelnuts, Taggiasca Olive Oil

SHRIMP COCKTAIL [4] 22

Wild Caught Shrimp, Fresh Horseradish

POCOMO MEADOW OYSTERS 27

Half-Dozen, Fresno Hot Sauce, Cava Mignonette, Lemon

SMOKED MUSSELS 18

Casco Bay Mussels, Served Chilled on the Half Shell, Pimenton Aioli

TARAMASALATA 20

Greek Fish Spread, Trout Roe, Washashore Farm Crudite, Grilled Bread

SMOKED CARROTS 22

Sunflower Ajo Blanco, Gremolata, Toasted Sunflower Seeds

APERITIVO 30

Fine Cheeses and Salumi, Spiced Olives, Almonds, Garden Pickles

PATATAS BRAVAS 17

Crisp Potatoes, Harissa Aioli, Tangy Tomato Sauce, Pimenton

WAGYU CARPACCIO 29

Thin Sliced Irodori Sirloin, Castelvetro Aioli, Washashore Arugula, Idiazábal Cheese

OUR HUMMUS 20

Whipped Tahini Spread, Pistachio Dukkah, Shabazi Spiced Naan Bread

FOCACCIA 14

Roasted Garlic, Vermont Butter, Garden Herb Oil

ISLAND LETTUCES 22

Stone Fruits, Farm Greens, Roasted Sesame, Tahini-Cilantro Vinaigrette

TOMATO SALAD 24

Sheep's Milk Feta, Tropea Onion, Moscatel Vinaigrette, Basil

SPICY PORK RAGU 39

Organic Durum Bucatini, Capers, Calabrian Chili, Parmigiano Reggiano

SEASONAL CATCH 45

Grilled Summer Squash, Savoy Spinach, Saffron Lobster Sauce, Genovese Basil

PORK MILANESE 42

Iberico Pork Collar, Spring Vegetable Salad, Spiced Labneh

GRILLED HALF CHICKEN 43

Mojo Picon, Green Romesco, Banyuls, Charred Washashore Brassicas

16oz BLACK ANGUS RIBEYE 85

Shiitake Mushrooms, Black Garlic, Charred Asparagus, Beef Jus

SEAFOOD PAELLA 90

Bomba Rice, Octopus, Grilled Prawns, Casco Bay Mussels, Nduja



FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COCKTAILS 22

FARAWAY MERMAID

Spicy & Bold
Tequila, Lime & Jalapeno Infused Agave

YES, CAPTAIN

Herbal & Complex
Fernet Branca, Yellow Chartreuse, Lime & Demerara

LUCKY THE CAT

Nutty & Silky
Bourbon, Lemon & Orgeat

PEEL GOOD

Topical & Lush
Aged Rum, Banana Liqueur, Lime

CASTAWAY

Bright & Citrusy
Coffee Infused Song Cai Gin (Vietnam), Lillet Blanc, Aperol, Campari, Amaretto

GLOW WATER

Tropical & Zesty
Vodka, Kiwi, Cream of Coconut, Lime, Club Soda

UNRULY SEAS SPRITZ

Floral & Bright
Hibiscus Infused Lillet Blanc, Genepy, Aperol, Lemon, Cava

LATE CHECKOUT

Vibrant & Lush
Cantaloupe Infused Vodka (Melon-Cello)

MIDNIGHT MARTINI (BARREL-AGED) 35

Smooth & Rich
Remy Martin VSOP, Elderflower, China China Liqueur

WINE BY THE GLASS

CHAMPAGNE & SPARKLING WINE

CAVA 20

Naveran, Catalonia, SP, 2021

SPARKLING ROSE 20

Naveran, Brut, Catalnoia, SP, NV

ROSE

GRENACHE 19

Tribute to Grace, Italy

WHITE

SAUVIGNON BLANC 28

Domaine Raimbault, Sancerre, FR,

CHENIN BLANC 20

Alain Robert, 'Les Charmes', Loire Valley, FR

CHARDONNAY 22

The Wonderland Project, Sonoma, CA

CALIFORNIA FIELD BLEND 19

Idlewild, Italian Varietals, North Coast, CA

RED

PINOT NOIR 21

Climat Frais, Sonoma, CA

CABERNET SAUVIGNON 20

Brea, Sonoma, CA

BARBERA 19

Odderro, Nizza, Piedmont, IT

GAMAY (CHILLED RED) 19

Domaine de Colette, Beaujolais, FR

ORANGE

PINOT GRIS 19

Day Wines, Willamette Valley, OR

SPIRIT-FREE 17

THE OTHER MERMAID (LOW ABV)

Little Saints, Jalepeño Agave, Lime, Curaçao

ILL ALOE IT (LOW ABV)

Chateau, Lime, Agave, Club Soda

HOJICHA SPARKLING TEA (200ML) Served Over Ice

