

SISTER SHIP

BIG EYE TUNA CRUDO 28

Ginger Gold Apple, Fermented Habanada Pepper, Celery, Chive 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

Green Apple, Harbison Cheese, Toasted Seeds, Moscatel Vinaigrette

ROASTED FALL SQUASH 24

Roasted Koginut, Goat Fromage Blanc, Fig Agrodulce, Toasted Hazelnuts

SPICY PORK RAGU 39

Organic Durum Bucatini, Capers, Calabrian Chili, Parmigiano Reggiano

SEASONAL CATCH 45

Picholine Olive Tapenade, Salmorejo, Garden Oregano, Grilled Jimmy Nardello Peppers

GRILLED HALF CHICKEN 43

Mojo Picon, Green Romesco, Banyuls, Charred Washashore Brassicas

16oz BLACK ANGUS RIBEYE 85

Fogtown Farm Broccoli, Anchoïade, Black Garlic Beef Jus

SEAFOOD PAELLA 90

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



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

Tropical & 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

GOLDEN TIDE SPRITZ

Floral & Bright
Lillet Rose, Pamplemousse, 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

CHAMPANGE & SPARKLING WINE

CAVA 20

Naveran, Catalonia, SP, 2021

SPARKLING ROSE 20

Naveran, Brut, Catalnoia, SP, NV

ROSE

GRENACHE 19

Tribute to Grace, Central Coast, CA
Red

WHITE

SANCERRE 28

Domaine Raimbault, Sancerre, FR,

CHENIN BLANC 20

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

CHARDONNAY 22

Obsidian, Sonoma, CA

RIESLING 19

Vollenweider, Mosel, Germany

RED

PINOT NOIR 22

Climat Frais, Sonoma, CA

CABERNET SAUVIGNON 20

Brea, Sonoma, CA

NEBBIOLO 20

Cascina Val del Prete, Piedmont, IT

CHILLED RED 19

Marion, 'Borgo' Valpolicella, Veneto, IT

SPIRIT-FREE 17

THE OTHER MERMAID (LOW ABV)

Little Saints, Jalepeño Agave, Lime, Curaçao

BARELY THERE SPRITZ (0% ABV)

UNDONE Non-Alcoholic 'Aperol',
Pink Grapefruit, Club Soda

HOJICHA SPARKLING TEA (200ML) Served Over Ice

WE CHARGE A 3% ADMINISTRATIVE FEE. THIS ADMINISTRATIVE FEE IS NOT A GRATUITY, TIP OR SERVICE CHARGE. WE USE THIS FEE TO INCREASE THE WAGES FOR OUR TALENTED KITCHEN TEAM. PLEASE LET A TEAM MEMBER KNOW IF YOU'D LIKE TO OPT OUT OF THIS FEE, WE WILL GLADLY REMOVE IT FROM YOUR CHECK.