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

BRANDADE 18
Whipped Salt Cod and Potato Dip, Grilled Sourdough

NANTUCKET BAY SCALLOPS 34
Seared Scallops, Preserved Sungold Tomato, Toasted Focaccia, Lemon

FOCACCIA 14
Roasted Garlic, Vermont Butter, Garden Herb Oil

SMOKED BEETS 22
Washashore Beets, 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, Castelvetrano Aioli,
Washashore Arugula, Idiazábal Cheese

OUR HUMMUS 20
Whipped Tahini Spread, Pistachio Dukkah, Shabazi Spiced Naan Bread

ISLAND LETTUCES 22
Green Apple, Harbison Cheese, Toasted Seeds, Moscatel Vinaigrette

ROASTED FALL SQUASH 24
Roasted Koginut, Goat Fromage Blanc, Fig Agrodulce, Toasted Hazelnuts

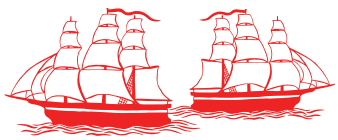
SPICY PORK RAGU 39
Organic Durum Bucatini, Capers, Calabrian Chili, Parmigiano Reggiano

SEASONAL CATCH 45
Cannellini Beans, Local Squid, N'Duja, Garlic Butter

ROASTED CHICKEN 43
Mashed Celery Root, Roasted Hen of the Woods Mushroom, Brassica,
Foie Gras Jus

16OZ BLACK ANGUS RIBEYE 85
Roasted Washashore Carrot, Parsnip, Black Garlic Beef Jus

SEAFOOD PAELLA 90
Bomba Rice, Grilled Prawns, Nantucket Bay Scallops,
Octopus, Grilled Lemon



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

LOCALS SUMMER
Spicy & Cozy
Mezcal, Reposado, Lemon, Honey, Spiced Pear

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

GLOW WATER
Tropical & Warming
Bourbon, Banana Liqueur, Chipotle Cacao

FIR REAL
Refreshing & Botanical
Gin, Thyme, Bergamont, Green Chartreuse, Lime, Honey, Club Soda

MIDNIGHT MARTINI (BARREL-AGED) 28
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

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-Alcohlic '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.