
chilled shellfish & crudos

nightly selection of oysters* mp
cucumber mignonette, pink peppercorn sorbet

oysters 'harborside' 22
summer truffle crumb, foie gras, smoked soy

shellfish tower* (serves 4-6) 90
oysters*, littleneck clams*, king crab,
shrimp cocktail

shrimp cocktail 22
cocktail sauce, lemon

scallop crudo* 12
cucumber, chili, wasabi, lime

tuna poke* 15
asian pear, crispy rice, korean chili mayo

appetizers

chilled corn soup 14
pickled shrimp, lemon verbena sorbet, gooseberry

artisan greens salad 12
market vegetables, toasted hazelnuts,
red wine vinaigrette

steak tartare* 22
quail egg, shallot marmalade, black truffle powder,
garlic aioli, charred bread

lobster beignets 19
chestnut honey, whipped brie

crispy salt & pepper calamari 12
miso mustard, yuzukoshō dipping sauces

lobster soup 16
lobster brioche, saffron-crème fraîche

asian greens 15
pickled & grilled peaches, buttermilk ricotta,
marcona almond, ipa vinaigrette

jonah crab toast 15
fennel fronds, jalapeño, lemon aioli

black pepper-glazed octopus 16
smoked pepita, pickled potato salad, mole rojo

shrimp al ajillo 16
braised chickpeas, chorizo, piquillo pepper

mains

roasted atlantic cod, baby artichoke, morel, heirloom carrot, smoked bacon broth 32

brioche-crusted atlantic halibut, english peas, chanterelle, confit potatoes, marjoram beurre blanc 36

roasted faroe island salmon, salmon roe*, crispy potato, braised greens, horseradish, blackberry-cabernet reduction 35

grilled swordfish, green chickpea, date, pistachio & farro salad, baby kale, charred lemon-saffron vinaigrette 35

pan-seared scallops, heirloom tomato, corn, fava & squash succotash, soft herbs, red pepper coulis 34

creekstone filet mignon, alaskan king crab, whipped potatoes, heirloom vegetables, béarnaise 45

butter poached lobster tail, braised short rib, parsnip purée, bright lights chard 56

lobster three ways, shrimp & scallop stuffed lobster, butter poached tail, tempura claws, pommes purée,
roasted asparagus, tomato-brandy sauce 48

steaks & chops

new hampshire-raised bison sirloin* 14 oz 46

steak* & truffle frites 32

dry-aged new york strip* 16 oz 48

choose an accompaniment for no additional charge
~ harborside steak sauce, roquefort blue cheese butter, bordelaise, béarnaise ~

signature herb roasted swordfish chop 20 oz 42

flagship burger* 20
comté, bordelaise onions, watercress,
black truffle aioli, hand-cut fries

market sides

summer succotash 9
corn, fava, squash, heirloom tomatoes

caponata 8
fennel, cured tomatoes, roasted potatoes,
pine nuts, balsamic

smoked bacon-braised greens 8
spinach, kale, chard

mashed potatoes 7
cultured butter, black pepper

glazed cipollini onions 8
whiskey, brown sugar, lemon

roasted wild mushrooms 9
sherry, confit shallot, fresh herbs

herbed truffle fries 9
parmesan, cumin, black pepper

Please note: Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.