
chilled shellfish & crudos

nightly selection of oysters* mp
cider mignonette

king crab cocktail 24
mango, papaya, fresno chili

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

shrimp cocktail 22
cocktail sauce, lemon

hiramasa crudo 16
green apple, pomegranate, tempura nori

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

appetizers

baked XL local oysters 18
lobster, sea salt, tarragon crumbs

artisan greens salad 12
market vegetables, toasted hazelnuts,
vanilla, golden balsamic

lobster beignets 19
chestnut honey, whipped brie

crispy calamari 13
black romesco, preserved lemon, caperberry

lobster soup 16
oloroso sherry, puff pastry, butter poached lobster

jonah crab toast 15
fennel fronds, jalapeño, lemon aioli

tomato salad 15
buffalo mozzarella, white soy, yuzukoshō dressing,
thai basil

char grilled octopus 14
honey roasted peanut aioli, pretzel,
pickled potato salad

kasu marinated black cod 20
vietnamese noodle salad, peanuts, cilantro

signatures

roasted atlantic cod, salt & vinegar potato crust, butternut squash, braised fennel, confit pork belly 32

grilled swordfish, farro salad, roasted walnuts, pomegranate, baby kale, lemon saffron vinaigrette 35

pan-seared scallops, brussels sprouts, sage, apple cider, maple bacon brittle 34

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

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

lobster three ways, shrimp & scallop stuffed lobster, butter poached tail, tempura claws, whipped potatoes,
market vegetables 48

sautéed abalone, cranberry beurre blanc, risotto, heirloom apple, almond gremolata 52

steaks & chops

steak* & truffle frites 32

dry-aged new york strip* 16 oz 48

bone-in halibut steak 36

stuffed hiddenfjord faroe island salmon steak 35
mushroom spinach stuffing

pork chop 32
"milanese style"

signature herb roasted swordfish chop 20 oz 42

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

choose an accompaniment for no additional charge
~ harborside steak sauce, apple cider sage butter, bordelaise, béarnaise ~

market sides

brussels sprouts 8
cider, dijon, sage, bacon

smoked bacon-braised greens 8
spinach, kale, chard

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

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.