
chilled shellfish & crudos

nightly selection of oysters* mp
seasonal accompaniments

blue crab cocktail 24
candied bacon & curried cashews, remoulade sauce

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

shrimp cocktail 22
cocktail sauce, lemon

scallop crudo* 13
watermelon radish, mache, yuzu vinaigrette,
tempura haricot verts

appetizers

lobster roll duo 20
tomalley brioche, chilled lobster salad,
warm buttered lobster, celery root slaw

heirloom tomato salad 15
local mozzarella, cucumber, avocado, balsamic

chopped italian sub salad 10
romaine, cold cuts, egg, cheese, italian dressing

market salad mp
seasonal selection

tuna trio* 20
spicy tuna roll, tuna poke, seared tuna,
crispy shiitake mushrooms, soy ginger vinaigrette

brandade pierogi 13
salt cod, yukon gold, thyme broth

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

jonah crab toast 15
fennel fronds, jalapeño, lemon aioli

crispy calamari 13
black romesco, preserved lemon, caperberry

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

organic shrimp 15
glass noodles, edamame, ginger, lemongrass

signatures

roasted atlantic cod, carrot purée, romano beans, cipollini onions, parsley sauce 32

abalone, "lemon caper style," preserved lemon risotto, fried capers 52

roasted halibut, garlicky spinach, house cured tomato jam, lobster and chive pan sauce 38

pan-seared scallops, white bean ragout, cured chorizo vinaigrette 34

grilled swordfish, wild mushrooms, confit new potatoes, truffled english pea sauce 38

hiddenfjord faroe island salmon, corn, haricots verts, heirloom cherry tomatoes, basil butter 32

baked & poached 2 lb. lobster, baked stuffed lobster, butter poached claws, snap pea & new potato salad 56

roasted chicken, piquillo pepper sauce, local vegetable ratatouille 28

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

steaks & chops

steak & truffle frites* 32

16 oz. new york strip* 48

18 oz. bone in rib eye steak* 49

8 oz. filet mignon* 45

14 oz. veal chop* 49

signature herb roasted swordfish chop 20 oz. 42
- limited availability

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

add to any selection

~ oscar style (blue crab, asparagus, béarnaise) 15, butter poached lobster tail (from a 2 lb. lobster) 20 ~

market sides

summer vegetable succotash 9

snap pea & new potato salad 8

whipped potatoes 8

herbed truffle fries 9
parmesan, cumin, black pepper

grilled asparagus 8
smoked salmon butter, fried capers

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.

*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.