
small & raw

nightly selection of oysters* mp
on the half shell

salmon gravlax* 14
beet, crème fraîche, rye

shrimp cocktail 22
cocktail sauce, lemon

jumbo lump crab cocktail 20
toasted brioche, whole grain mustard, chickory

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

scallop crudo* 12
tiramito style, passion fruit, radish

shiso wrapped tuna* 13
avocado, soy ginger vinaigrette, crispy sushi rice

appetizers

lobster soup 16
oloroso sherry, puff pastry

new england clam chowder 14
rhode island clam cake

seasonal salad 10
chef inspired

baked local oysters 14
braised leek, herbsaint, tarragon-scented breadcrumbs

montauk calamari 12
rhode island style, calabrian peppers, feuille de brick

shrimp al ajillo 16
braised chickpeas, chorizo, piquillo pepper

seasonal charcuterie* 22
house made accoutrements

new england cod cake 15
celeriac rémoulade, fall apple salad

potato gnocchi 24
north atlantic lobster, winter mushrooms, fines herbs

king crab cannelloni 18
heirloom cauliflower, watercress, béchamel

mains

poached atlantic halibut, saffron, couscous, fennel, blood orange, marcona almonds 36

atlantic swordfish, braised beluga lentils, pickled mushrooms, pancetta, persillade 35

faroe island salmon*, dashi, maitake mushroom, bok choy, crispy rice noodle 32

atlantic cod loin, smoked mussel chowder, cockles, applewood bacon, apple 32

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

north atlantic scallops*, salsify, charred endive, cranberry, brown butter 34

creekstone filet mignon*, alaskan king crab, whipped potato, seasonal vegetables, sauce béarnaise 45

steaks and chops

signature swordfish chop 20 oz 42
ask server for nightly availability

prime dry-aged sirloin* 16 oz 48
red wine shallot butter

tomahawk steak* 32 oz 59
smoked bone marrow bordelaise

vermont-raised berkshire pork chop 14 oz 31
mustard scented pork jus

sides

king crab gratin 17

black truffle potato croquette 9

whipped yukon gold potatoes 7

creamed spinach 9

heirloom roasted carrots 8

chef inspired seasonal offering

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.