

Salads

Greek Salad, 12
wild oregano vinaigrette,
feta, cucumber and coriander
add pasture raised chicken 5

Green Salad, 10
farmer's cheese,
barrel vinegar and herbs

Wedge salad, 12
with bleu cheese and
crispy shallots

Traditional New England Clam Bake

36 per person

½ lobster, clams, mussels, shrimp, linguica sausage,
potato and corn, ember-roasted under seaweed and herbs

Raw Bar

Jonah Crab Claws, \$3 each
Hawaiian Blue Prawn Cocktail, 16
Local Oysters on the Half Shell, \$3 each
mignonette, cocktail sauce and lemon
50th Street Plateau, 36
6 oysters, 2 prawns and 2 jonah claws
Park Avenue Plateau, 64
dozen oysters, 4 prawns, 3 jonah claws,
half a chilled 1.5 lb lobster

From the Surf

Peel and Eat Shrimp, 15/24

Chef's old bay seasoning

Market Fish and Chips, 22

tartar sauce and malt vinegar

Lobster Fra Diavolo, 28

½ lobster, spicy marinara,
herbed bread crumbs and linguine

Line Caught Halibut, 25

olive oil potatoes, young asparagus

P.E.I. Mussels and Fries, 22

saffron, shallot and pickled lemon

1 ½ Lb Lobster

Wood Roasted or Steamed, 36

potato salad and corn

From the Turf

House Cured Corned Beef Reuben, 14

sauerkraut and Swiss cheese on rye

Grass Fed Beef Burger, 15

smoked onion remoulade, dill pickle and
hand cut fries

Grass Fed Ribeye, 32

frizzled spring onions, pea shoots
and parsley aioli

Sides

-----7 each-----

Grilled Local Asparagus

aioli and lemon

Black Kale

red onions

Sheldon Farms' Potato Fries

smoked onion remoulade

Classic Potato Salad

Corn on the Cob (\$4 an ear)

Wood Fired Pizzettes

Classic, 14

buffalo mozzarella, tomato
sauce, basil

Mushroom, 16

robiola cheese, forest
mushrooms, black truffle,
red onion, parsley

Hunter, 15

cacciatoreni sausage,
mozzarella, wild oregano

Spring, 16

asparagus, house pancetta,
preserved tomato, manchego

Clam, 16

littlenecks, garlic cream,
parmesan, herbed bread crumbs

Executive Chef:
Matthew Weingarten

18% service charge will be added to
parties of 6 or more