

SMALL BITES

CLAM CHOWDER 12

Littleneck Clams, Crispy Prosciutto
+ADD Extra Clams 6

CRAB CAKE 23

Jumbo Lump Crab, Calabrian Aioli,
Watercress

GF GRILLED OCTOPUS 22

Fingerling Potatoes, Calabrian Aioli,
Pancetta

MAHI FISH TACOS 15

Crispy Mahi, Pineapple Pico
De Gallo, Chipotle Lime Crema

CAJUN SHRIMP TACOS 15

Corn Pico De Gallo, Avocado,
Chipotle Lime Crema

FRITTI MISTO 22

Point Judith Calamari, Crispy Shrimp,
Artichoke, Cherry Pepper, Lemon Aioli

CRAB GAZPACHO 18

Lump Crab, Chilled Tomato, Olive Oil

NORTH ATLANTIC MUSSELS* 22

Fennel, Sambuca, Cherry Tomato,
Celery Leaf

MAINE LOBSTER FLATBREAD 32

Vermont Cheddar, Tomato, Corn, Scallion

BLACK & BLUE FLATBREAD 22

Black Mission Fig, Gorgonzola,
Balsamic, Arugula

OYSTERS + CO.

GF LOCAL OYSTERS* 23|42

Half Dozen | Dozen

GF CLAMS ON THE HALF SHELL* 12|21

Half Dozen | Dozen

SHRIMP COCKTAIL 23

GF Cocktail Sauce, Lemon

CRISPY TUNA TARTARE 22

Crispy Rice, Lemongrass Teriyaki,
Mango, Avocado, Wasabi Mayo, Green Onion

TUSCAN ROLL* 22

Yellowfin Tuna, Salmon, Avocado,
Ponzu, Spicy Mayo

SPICY TUNA ROLL* 22

Scallions, Cucumber, Spicy Mayo,
Tobiko, Crispy Panko

GF SALMON CRUDO* 22

Watercress, Radish, Jalapeño,
Ponzu, Crispy Shallot



GF CRUDO & CO. * PLATTER 99 | TOWER 159

Local Oysters, Little Neck Clams,
Tuna Tartare, Shrimp Cocktail, Salmon

GREENS

CAESAR* 15

Hearts of Romaine, Focaccia Croutons, Sicilian White Anchovy, Parmigiano Reggiano

GF WATERMELON 15

Butter Lettuce, Feta, Cucumber, Mint, Honey Lime Vinaigrette, Tajin

GF BURRATA 19

Vine Ripened Tomato, Pesto, Aged Balsamic, Extra Virgin Olive Oil

ADD: LEMON OREGANO SHRIMP 12, TAJIN GRILLED TUNA* 14, HERB SALMON* 14,
MUSTARD & HERB GRILLED CHICKEN 9, GRILLED MARINATED STEAK* 16

GF GLUTEN FREE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

TIDE

GF GRILLED SALMON* 35

Sage Sweet Potatoes, Asparagus,
Lemon Herb Oil

GF STUFFED SOLE* 34

Crab & Spinach, Tomato, Garlic,
Calabrian Pepper, Fennel, White Wine,
Grilled Asparagus

SHRIMP FRA DIAVOLO 36

Pomodoro, Calabrian Chili, Basil,
Pangratto, Tagliatelle

GF GRILLED YELLOWFIN TUNA* 42

Sesame, Edamame, Coconut Rice, Sweet Soy

LOBSTER ROLL MKT

Mayo OR Warm Butter on Brioche, Bibb, Fries

ZUPPA DI PESCE 54

Lobster, Clams, Mussels, Shrimp,
White Fish, Tomato & White Wine Brodo,
Grilled Ciabatta, Saffron Aioli

GF MISO SEABASS* 48

Bok Choy, Coconut Rice,
Lemongrass Teriyaki, Sesame

CRISPY COD SANDWICH 24

Beer Battered, Butter Lettuce,
Tomato, Lemon Aioli, Fries

TERRAIN

ALLA VODKA 27

Cresto di Gallo, Chilli Pepper,
Pancetta, Parmigiano

BOLOGNESE 29

Rigatoni, Beef & Pork Ragu, Parmigiano

GF BRICK CHICKEN 36

Hudson Valley, Pan Jus, Rosemary
Roasted Potatoes, Broccolini

GF BRANDT FILET MIGNON* 65

8oz Center Cut, Mascarpone Mashed
Potatoes, Roasted Mushrooms,
Brussels Sprouts, Truffle Butter

GF SKIRT STEAK* 49

10oz, Rosemary Roasted Potato,
Grilled Asparagus, Salsa Verde

PRIME BURGER* 24

Roasted Tomato, Butter Lettuce, Garlic
Aioli, Crispy Prosciutto, Fries

FOR THE TABLE 12

GF GRILLED ASPARAGUS

GF SAGE ROASTED SWEET POTATOES

GF MASCARPONE WHIPPED POTATOES

GF ROSEMARY ROASTED POTATOES

GF COCONUT EDAMAME RICE

TRUFFLE FRIES

GF CALABRIAN & PARMIGIANO BROCCOLINI

CHILI FRIED BRUSSELS SPROUTS

GF GLUTEN FREE

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