

COCKTAILS

15

Pickled Mary

Supergay vodka, briny house mix

C&P Gin & Tonic

Fundy gin, bitters, grapefruit, sea salt, tonic

Strawberry Mojito

El Dorado 3yr rum, lime, strawberries, mint

Hibiscus Margarita

Curamia tequila, triple sec, hibiscus syrup, lime

Green Tea Whiskey Sour

Johnny Drum whiskey, green tea, brothers fee foam, Peychaud's bitters

Spicy Guava Mezcalita

Agave de Cortez Mezcal, triple sec, guava, jalapeño tajin rim

BEER

DRAFT

(Exclusive Partner: Threes Brewing Brooklyn)

Rice Lager, Gowanus Gold, 4.6% | 9

Pilsner, Vliet, 5.1% | 9

West Coast IPA, All or Nothing, 6.8% | 9

Hazy IPA, Logical Conclusion, 7.0% | 9

Rotating Seasonal | 9

Rosé Cider, Wölffer Estate, 6.9% | 11

CAN

Citra Ale, Fresh Catch, Narragansett, NYC, 4.2% | 7

ZERO PROOF

Green Bee Ginger Buzz Honey Soda | 6

Green Bee Honeycomb Cider | 6

Harney & Sons Green Tea | 6

Housemade Lemonade | 6

NA Hazy IPA, Athletic Brewing, CT, <.5% | 7

Guava Mocktail | 13

Guava, lemonade, mint leaves, sparkling water

Hibiscus Ginger | 13

Giffard NA ginger liqueur, lime juice, sparkling water

APPETIZERS

New England Clam Chowder potatoes, clams, cream, herbs | 10/14

Miso Crunch Salad gem lettuce, carrots, jicama, cabbage, treviso, sesame crisp, miso-goddess dressing (add shrimp +9) | 16/21

Pistols on Horseback fried oysters wrapped in jamón Ibérico, herb crêpe, pickled red onion, smoked aioli | 15

Grilled Shrimp & Seppia Skewers five-spice marinade, scallion, house-made XO sauce, cilantro, squid ink aioli | 18

Tuna Crispy Rice* hand-cut raw yellowfin, spicy mayo, scallions, sweet soy, sesame, shiso leaf | 19

Fritto Misto crispy shrimp, squid, lemon, sweet potato, yuzu kosho aioli | 18

TINNED FISH BOARD

Atlantic Mackerel | 17 **Baby Sardines** | 19 **Smoked Salmon** | 21

served with saltines, garlic aioli & house pickles

ENTREES

Grilled Spanish Octopus butter beans, chorizo, roasted red peppers, sofrito | 30

PEI Mussels pilsner-steamed mussels, tomatillo, lime, blistered shishito peppers, cilantro, grilled sourdough | 27

Swordfish Sando koji-marinated sword filet, miso tartar sauce, yuzu pickles, toasted milk bread, togarashi fries | 25

Gemelli Pasta sautéed shrimp, garlic-nduja cream sauce, basil and sunflower seed pesto, parmesan, crispy breadcrumb | 29

Grilled Market Fish mediterranean marinade, wild rice, basil and mint pistou, grilled zucchini, spinach, demi-sec tomato | 34

GRILLED LOBSTERS

MP

Whole

1 ½ pound North Atlantic Lobster basted with lemon-thyme butter

Lobster Poutine

1 ½ pound North Atlantic Lobster served w/ shoestring fries, cheddar curds & lobster gravy

LOBSTER ROLLS

40 (4oz) | 59 (6oz)

Cold

chilled lobster salad with mayo & scallions

Hot

knuckle and claw meat, warmed lobster butter, fines herbes, Kewpie mayo & lemon
Served with fries

Add Keluga Caviar +18

LOBSTER BAKE

MP

- Serves 2 -

1 ½ pound North Atlantic lobster, littleneck clams, mussels, shrimp, chorizo, corn-on-the-cob & potatoes, served family-style in a rich seafood broth

SIDES

Parker House Rolls French butter | 8

Fries Old Bay seasoning | 9

Shishito Peppers fish sauce, smoked sea salt | 10

Charred Broccoli chili crunch, tahini-labneh sauce | 10

DESSERTS

Strawberry Panna Cotta | 12
graham crumble, thyme

Banana Pudding | 10
Nilla wafers, caramelized banana

WINE

SPARKLING

Prosecco Spasso; Veneto, Italy 15 | 56

Golden apple, pear, and citrus w/ crisp acidity.

Crémant d'Alsace Rosé Cave de Ribeauvillé; France 17 | 64

Bright red fruit and creamy light pastry. *Org

WHITE

Picpoul Naticco; Languedoc-Roussillon, France 15 | 56

Crisp, racy & refreshing. Bone dry with distinguished minerality. *Sus

Vermentino Terenzi; Tuscany, Italy 16 | 60

Fragrant w/ hints of pear and white flower.

Txakolina (Hondarrabi Zuri) Gañeta; Getaria, Spain 16 | 60

Green apple & lime with tones of sea spray. *Sus

Riesling Anthony Road; Finger Lakes, New York 15 | 56

Fresh & zippy w/ apple, lemon, & grapefruit. *Sus

Albariño Fento; Rias Baixas, Spain 17 | 64

Aromatic & savory, underlying minerality, beautiful texture. *Org

Sauvignon Blanc Valravyn; Sonoma, California 17 | 64

Zippy w/ notes of grapefruit, guava, passionfruit, lemongrass.

Cayuga Usonia; Finger Lakes, New York 17 | 64

Bright orchard fruit, spearmint, mineral, distinct acidity.

Chardonnay Tâcherons; Languedoc-Roussillon, France 17 | 64

Complex & balanced w/ white fruit, citrus & hint of minerality. *Org

ROSÉ

Prieto Picudo La Osa; Tierra de León, Spain 15 | 56

Watermelon, pink grapefruit zest & cantaloupe. *Org

ORANGE

Fernão Pires Blend Favonius; Lisboa, Portugal 15 | 56

Savory with notes of melon, juniper & ginger *Org

RED

Gamay Famille Mélinon; Burgundy, France 15 | 56

Raspberry & cherries, w/ violet and silky tannins.

Jean Blend Quinta do Correio; Dão, Portugal 16 | 60

Bright red berries, herbs, spice, smooth finish.

20% gratuity automatically applied to parties of 6 or more guests.

All seafood is provided by our sister company, The Lobster Place, right next door.

consuming raw or undercooked seafood, shellfish or eggs may increase your risk of foodborne illness