

CORDELIA

20 FISHBAR 24

CONSERVA

ACCOMPANIED BY PAN RUSTICO

**GRILLED GÜEYU MAR
SARDINES** • 18
peperonata, arugula,
whipped butter

**YELLOWFIN VENTRESCA
TUNA BELLY** • 23
castelvetrano olives,
capers, agrumato

**PINHAI SPICED
MACKEREL** • 21
cauliflower “barigoule,”
fresno chili, olive oil

CRUDO

BLUE FIN TUNA* (GF) • 21
pistachio, caper, meyer lemon,
parsley sauce

HAMACHI* (GF) • 23
aji amarillo, cucumber,
citrus, cilantro, pepita

CAVIAR

30 GRAMS - SUSTAINABLY HARVESTED
ACCOMPANIED BY CRISPY KENNEBEC POTATOES, EGG “SALAD”, CHIVES

**ADAMAS ITALIAN
“SIBERIAN STURGEON”** (GF) • 98
hints of umami & sea salt
with a buttery finish

**ADAMAS ITALIAN
WHITE STURGEON CAVIAR** (GF) • 84
hints of green olive, luscious mouthfeel,
refined salinity

RAW BAR

OYSTERS ON THE HALF-SHELL (GF)
dive into today’s feature card for our oyster selection
single • 4 / ½ dozen • 23 / dozen • 42

CHILLED MAINE LOBSTER (GF) • 28
horseradish crème fraiche

COLOSSAL SHRIMP COCKTAIL (GF)
each • 4.50 / 3 • 13 / 6 • 25

JUMBO LUMP CRAB • 22
sauce dijonnaise • 5oz

PLATTERS

THE SELKIE* (GF) • 65
12 oysters, 6 colossal shrimp

THE MERMAID* (GF) • 78
12 oysters, 6 colossal shrimp,
jumbo lump crab dijonnaise

OYSTERS ROYALE* (GF) • 118
12 oysters, adamas italian white sturgeon caviar

THE GILDED SEA* (GF) • 175
24 oysters, 12 colossal shrimp, chilled lobster,
jumbo lump crab dijonnaise

RAW BAR

WE USE MIBRASA CHARCOAL OVENS, CUSTOM-MADE IN GIRONA, SPAIN.
OUR CHARCOAL IS A SIGNATURE BLEND OF SUSTAINABLY-SOURCED OAK, CHERRY,
AND APPLE WOODS FROM WOODWIRKS IN VIRGINIA.

SMALL PLATES

- PAN RUSTICO** • 9
whipped butter, anchovy-olive oil
- SMOKED TROUT VELOUTÉ** (GF) • 18
potato, celeriac, roe, fine herbs
- LITTLE GEM LETTUCE** (GF) • 17
anchovy, winter radish,
lemon-pepper dressing
- NEW ZEALAND COCKLES** • 23
serrano chili, gigante beans,
lemon, watercress broth
- KOHLRABI & APPLES** (GF) (V) • 16
chicories, point Reyes blue,
burnt walnuts, dill vinaigrette
- DAY BOAT RHODE ISLAND
CALAMARI** (GF) • 18
toasted fennel, aleppo oil
- COAL-ROASTED OYSTERS** (GF) • 22
fermented pork butter, grana padano
- EMBER-ROASTED BEETS** (GF) (V) • 17
goat cheese espuma, agrumato, dill
- CHICKEN CHERMOULA** (GF) • 18
harissa-spiced yogurt

LARGE PLATES

- BLUEFIN TUNA*** (GF) • 44
meaty & umami, massachusetts, 8oz
- SEA BREAM** (GF) • 45
delicate & subtle, new zealand, 8oz
- ORA KING SALMON*** (GF) • 40
7-DAY DRY-AGED
sumptuous & silky, new zealand, 10oz
- GIANT TIGER PRAWNS** (GF) • 46
briny & sweet, west africa, 12oz
- WHOLE BLACK SEA BASS** (GF) • 42
flaky & mild, rhode island, 24oz
- TURBOT** (GF) • 140
SERVES THREE TO FOUR
buttery & tender, spain, 48oz
- IBERICO PORK PLUMA*** (GF) • 38
nutty & decadent, spain, 8oz
- HALF CHICKEN** (GF) • 36
crispy & juicy, pennsylvania, 16oz
- USDA PRIME BONE-IN NY STRIP*** (GF) • 69
35-DAY DRY-AGED
rich & bold, oklahoma, 16oz

LARGE PLATES INCLUDE YOUR CHOICE OF SAUCE
ADDITIONAL SAUCES \$2 EACH

SAUCES

- CHERMOULA** (GF) (V) • cilantro, cumin, citrus & olive oil
- BROWN BUTTER** (GF) • chicken demi, parsley & shallot
- SALSA VERTE** (GF) (V) • fine herbs, capers, & olive oil
- BLACK GARLIC** (GF) (V) • white wine, shallot & thyme
- BORDELAISE** (GF) • red wine & bone marrow

SIDES

- GIGANTE BEANS** (GF) (V) • 12
charred escarole,
sherry vinaigrette
- MAITAKE
MUSHROOMS** (GF) (V) • 14
scallions, black garlic molasses
- RAS EL HANOUT CARROTS** (GF) (V) • 14
roasted & raw, cucumber,
ricotta, chervil
- FIRE-ROASTED
JACKET POTATO** (GF) (V) • 11
lemon, olive oil, parsley
- CRISPY KENNEBEC
POTATOES** (GF) (V) • 11
peperonata, brava sauce, aioli
- BURIED BRUSSELS** (GF) • 12
pecorino, hazelnuts,
'nduja honey

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

(GF) GLUTEN-FRIENDLY (V) VEGAN (V) VEGETARIAN

APERITIFS

over ice, neat, or with tonic

APEROL · 11

CASA CARMEN 'SUN ALSO RISES'
VERMOUTH · 11

COCCHI AMERICANO · 10

KOPKE WHITE PORT · 12

BODEGAS TRADICION FINO · 14

EL SIERRA MAESTRO 12 YEAR
AMONTILLADO · 15

ZUCCA RABARBARO · 10

ABSINTHE & VARIANTS

absinthe, sugar cube, & chilled water

MT. DEFIANCE 70°, virginia · 13

KUBLER 53°, switzerland · 13

ST. GEORGE ABSINTHE
VERTE 60°, california · 14

BUTTERFLY 65°, switzerland · 17

TEMPUS FUGIT 'VIEUX
PONTARLIER 65°, france · 14

COCKTAILS

SANGRIA

SPICED APPLE SANGRIA · 15

four roses bourbon, cabernet sauvignon,
apple cider, orange-cinnamon-clove

LIGHT & BRIGHT

FOUNTAIN OF YOUTH · 15

kopke white port, st. george 'botanivore' gin,
blood orange, elderflower tonic

SHERRY COBBLER · 15

lustau 'peninsula' palo cortado sherry,
laird's bottled-in-bond apple brandy,
apple cider, simple, lemon

SPICE OF LIFE · 15

stoli vodka, st. george spiced pear, basil,
lemon, q ginger beer

REFRESHING WITH A KICK

FALLING INTO PLACE · 15

corazon blanco tequila, don ciccio prickly pear,
grapefruit oleo sacchrum, lime,
rosemary, aleppo pepper-salt

JET PILOT · 19

clement select rum, smith & cross
jamaican rum, maggie's farm falernum,
cinnamon, demerara, grapefruit, lime

TIGER'S MILK - CLARIFIED MILK PUNCH · 19

chacho jalapeño aguardiente, smith & cross jamaican
rum, amontillado sherry, mt. defiance absinthe,
cinnamon, coconut, pineapple, lime

RICH & CREAMY

BYE, FELICIA · 22

don julio reposado tequila, espresso,
giffard cacao, licor 43, coconut milk

NORTHERN LIGHTS · 22

delord armagnac, noces royales cognac &
poire william, smoked maple, lemon, egg white

BOOTS WITH THE FUR (HOT) · 16

diplomatico 'mantuano' rum, apple butter, brown butter,
baking spices, dulce de leche whipped cremew

STIRRED & BOOZY

THE OLMSTEAD · 15

peloton de la muerte mezcal, sorel hibiscus liqueur,
st. elizabeth all spice dram, quince,
bittermen's hopped grapefruit bitters

THE DARK KNIGHT · 17

green river 'full proof' bourbon, nux alpina nocino,
cascara, fee brothers black walnut bitters,
cherry wood smoke

SALT OF THE EARTH · 24

sagamore 'palo cortado' rye whiskey,
clement creole shrubb, smoked maple,
bittermen's 'elemakule' tiki bitters

SAZERAC · 21

willet 4 year rye whiskey, demerara,
peychaud bitters, mt. defiance absinthe

ZERO PROOF

APPLE OF MY EYE · 10

NON-ALCOHOLIC
apple cider, cranberry,
orange-cinnamon-clove,
lemon, q soda

SUNFISH · 12

NON-ALCOHOLIC
ritual tequila alternative,
giffard coco de noix, grapefruit,
cinnamon, lime, q ginger beer

PHONY NEGRONI · 12

NON-ALCOHOLIC
st. agrestis phony negroni

SPARKLING

BABBO 'MUSARAGNO' PROSECCO · 13/46
veneto, italy, nv

JANSZ BRUT ROSÉ · 18/66
tasmania, australia, nv

DRAPPIER BRUT · 28/108
champagne, france, nv

WHITE

MELON B/SAUVIGNON BLANC · 12/42
jeremie huchet 'chapeau melon'
loire valley, france, 2023

ROBOLA · 13/46
orealios gaea 'r', cephalonia, greece, 2023

GRÜNER VELTLINER · 14/50
steininger 'classic', kamptal, austria, 2023

RIESLING · 32 / 190
domaine trimbach '360th anniversary'
alsace, france, 2016

RIBOLLA GIALLA/FRIULANO · 18/66
massican 'annia', napa valley, ca, 2022

CHARDONNAY · 19/72
au bon climat, santa barbara, california, 2022

CHARDONNAY · 31/130
Domaine des Hates Chablis 1er Fourchaume
Burgundy, France, 2021

CHARDONNAY · 45/144
jean-claude bachelet st. aubin 1er,
burgundy, france, 2022

RIESLING (OFF-DRY) · 14/50
heinz eiffel kabinett, mosel, france, 2022

ROSÉ

DOMAINE TRIENNES · 14/50
mediterranee, france 2023

DOMAINE OTT 'SELLE' · 30/110
côtes de provence, france, 2023

RED

PINOT NOIR · 16/58
maison noir 'opp', willamette valley, or, 2022

SYRAH · 15/54
julien cecillon 'les graviers' vdf
n. rhone, france, 2022

CABERNET FRANC · 13/46
domaine du pallus chinon 'messanges'
loire valley, france, 2021

MENCIA · 14/50
guimaro ribeira sacra, galicia, spain, 2023

AGLIANICO · 15/54
la capranera, campania, italy, 2022

PINOT NOIR · 48/142
radio coteau *dierke*, anderson valley, ca, 2022

NERELLO MASCALESE · 27/96
passopisciario 'passorosso', sicily, italy, 2022

CABERNET SAUVIGNON · 23/68
burgess 'contadina', napa valley, ca, 2018

CABERNET SAUVIGNON · 42/125
far mountain 'fission'
moon mountain, sonoma, ca, 2022

CANS & BOTTLES

MILLER HIGH LIFE · 7

MODELO ESPECIAL PILSNER-STYLE LAGER · 7

PORT CITY 'OPTIMAL WIT' WITBIER · 8

BRASSERIE DUPONT SAISON · 12

AUSTIN STREET 'RALLY' SESSION IPA · 12

**GRIMM 'DOUBLE NEGATIVE'
IMPERIAL STOUT** · 14

GRAFT 'FARM FLOR' CIDER · 10

KIT NA BREWING BLONDE · 8.5
NON-ALCOHOLIC

ATHLETIC 'RUN WILD' IPA · 8
NON-ALCOHOLIC

DRAUGHT

OLD TIME LAGER · 7

EVO 'DELMARVA PURE PILS' PILSNER · 9

**CROOKED CRAB 'HAZE FOR DAZE'
PALE ALE** · 9

**OTHER HALF 'BLUE CRAB' DOUBLE
DRY HOPPED HAZY IPA** · 10

**HEAVY SEAS 'LOOSE CANNON'
'AMERICAN-STYLE' IPA** · 9

GUINNESS STOUT · 10

HARD SELTZER

HIGH NOON PINEAPPLE · 8

BRAVAZZI BLOOD ORANGE · 8