

COCKTAILS

16

Pickled Mary

Supergay vodka, briny house mix

Japan G&T

The Hakuto gin, yuzu, shiso, Mediterranean tonic

Rum Fizz

El Dorado rum, prosecco, orgeat, cacao, orange, lime

Hibiscus Margarita

Curamia tequila, triple sec, hibiscus syrup, lime

The Hive

Johnny Drum bourbon, cardamom bitters, orange, lemon, honey

Spicy Tropical Mezcalita

Agave de Cortes mezcal, mango, passionfruit, jalapeño, lime

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

Green Bee Lemon Sparkling Water | 6

Housemade Lemonade | 6

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

NA G&T | 13

Pentire NA gin, yuzu, shiso, Mediterranean tonic

Hibiscus Brew | 13

Lyre’s NA tequila, hibiscus, demerara syrup

APPETIZERS

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

Winter Salad snow peas, gem lettuce, cabbage, pear, sourdough, miso-goddess dressing (add shrimp +8) | 15/20

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 tempura-battered shrimp, squid, Okinawan sweet potato, lemon, yuzu kosho aioli | 18

TINNED FISH BOARD

Atlantic Mackerel | 17 Baby Sardines | 19 Smoked Salmon | 21 Razor Clams | 24

served with saltines, garlic aioli, marinated olives & house pickles

ENTREES

Mussels Marinière leeks, snow peas, fennel, pastis, Dijon cream, ciabatta | 26

Grilled Spanish Octopus butter beans, chorizo, roasted red peppers, sofrito | 28

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

Shrimp & Grits creamy black-truffle polenta, rock shrimp, shiitake & oyster mushrooms, fried shallots | 31

Peekytoe Crab Cavatelli cherry tomato, Jimmy Nardello pepper ragu, basil, garlic breadcrumbs | 28

Market Fish grilled chermoula-marinated filet, sautéed kale, delicata squash, wild rice, cranberry | 32

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

Brussels Sprouts chili crunch, tahini-labneh sauce | 10

DESSERTS

Apple Crumble Panna Cotta | 12
honeycrisp apple caramel, graham crumble, thyme

Banana Pudding | 10
Nilla wafers, caramelized banana

WINE

SPARKLING

Prosecco Le Colture; Veneto, Italy 14 | 52

Green apple, white peach, pear, & acacia blossoms. *Sus

Crémant d’Alsace Rosé Cave de Ribeauvillé; France 15 | 56

Bright red fruit and creamy light pastry. *Org

WHITE

Picpoul Naticco; Languedoc-Roussillon, France 14 | 52

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

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 Bixas, Spain 16 | 60

Aromatic & savory with underlying minerality and beautiful texture. *Org

Vignoles Keuka Lake Vineyards; Finger Lakes, New York 16 | 60

Fragrant & fresh, w/ floral citrus, stone fruit, & crisp minerality. *Sus

Fiano Jade & Jasper; South Australia, Australia 16 | 60

Jasmine & white peach blossoms. Saline w/distinct acidity. *Sus

Sauvignon Blanc Lackner-Tinnacher; Steiermark, Austria 16 | 60

Stone fruit, gooseberry & lemongrass. Spice & mineral notes. *Sus

Chardonnay Tâcherons; Languedoc-Roussillon, France 16 | 60

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

ROSÉ

Prieto Picudo La Osa; Tierra de León, Spain 14 | 52

Watermelon, pink grapefruit zest & cantaloupe. *Org

ORANGE

Fernão Pires Blend Favonius; Lisboa, Portugal 15 | 56

Savory with notes of melon, juniper & ginger *Org

RED

Beaujolais (Gamay) Thibault Ducroux; France 15 | 56

Crunchy bright red fruit & herbs. Served chilled. *Nat

Mencia Don Bernardino; Galicia, Spain 15 | 56

Earthy plum & crunchy cherries with a savory 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