
CHEF'S OYSTERS

PINK MOON
New London Bay,
Prince Edward Island, CA
20/40

EGG ISLAND
Yarmouth,
Massachusetts
18/36

CHEBOOKTOOK
Boucoute Bay,
New Brunswick, CA
19/38

STANDISH PETITES
Duxbury,
Massachusetts
17/34

RACE POINT
Provincetown,
Massachusetts
17/34

FEATURED BEER

NATCHEZ RASPBERRY *Berliner Weisse Ale Raspberry*
Kettle Sour series from Natchez Brewing. 4.5% ABV - 8

FEATURED COCKTAIL

CASA DEL DIABLO *Hornitos reposado tequila, Deep Eddy grapefruit*
vodka, Ancho Reyes chili liqueur, grapefruit, lime juice. - 10

SOUP DU JOUR

ROASTED BELL PEPPER & BACON *with toasted garlic croutons* **bowl - 8, cup - 6**

FEATURED STARTERS

TEMPURA ANDOUILLE SALAD *Tempura fried andouille bites over a Thai chili salad topped with Asian ponzu sauce. - 12*

DUCK BREAST SALAD *Thinly sliced Hudson Valley Moulard duck breast over a frisee & arugula salad*
with onions, tomatoes, croutons & a rice wine & orange vinaigrette. - 15

EVENING CHEF'S SPECIALS

Available after 5:00 pm

PARMESAN CRUSTED PORK "RIBEYE"

with Marchand de Vins sauce, garlic-brandy butter or Béarnaise sauce as well as two sides. - 24

MUSHROOM & SPINACH PAPPARDELLE *Spinach noodles with local mushroom medley, cherry tomatoes, onions,*
& roasted garlic in a creamy white wine sauce. - 18 **Add chicken - 5, add scallops - 10**

REDFISH NANCY *Sautéed redfish with potatoes Robuchon & blistered green beans & tomato;*
topped with lemon beurre fondue. - 32

TONIGHT'S SIDES & ADD-ONS

Hazelnut green beans 5 gf, Chef's vegetable medley 5 gf, Grilled asparagus 5 gf, Goat cheese broccolini 6 gf, Summer squash & zucchini 5 gf,
Blistered okra & tomato 5 gf, Dauphinoise potatoes 5 gf, Asiago stone ground grits 4 gf, Mushroom risotto 5 gf, Herbed rice pilaf 4 gf
Add-ons: Jumbo lump crabmeat (2 oz.) 9 gf, Scallop medallions 9 gf