



## Chilled

<b>Locally Crafted Oysters</b>	24/40
Lemon, Cocktail Horseradish, Mignonette*	
<b>Poached Shrimp</b>	24
½ Dozen Lemongrass Poached Shrimp, Lemon, Cocktail	
<b>Caviar Flight</b>	150
Pacific Sturgeon, Siberian, Oscietra	
<b>Summer Sushi Menu</b>	
<b>Sashimi Dinner*</b>	65
Tuna, Steel Head Trout, Yellow Tail Hamachi, Maki	
<b>Jalapeno Yellowtail Sashimi*</b>	18
Hamachi, Cilantro, Sesame	
<b>Sashimi Bowl*</b>	29
Seaweed, Rice, Ginger, Wasabi	
<b>Hand Grenade*</b>	22
Shrimp, Spicy Scallop, Sweet Soy Chef's Maki	
<b>Lobster Rangoon</b>	28
Cream Cheese, Scallion, Sesame, Togarashi	
<b>Spicy Tuna*</b>	20
Siracha, Sesame, Wasabi Tobiko	
<b>A5 Wagyu*</b>	52
Cucumber, Avocado, Tempura Shrimp, Caviar, Kupi Mayo	
<b>Thai Vegetable Roll</b>	18
Tamago, Pickled Carrott, Cucumber Avocado, Mae Ploy	
<b>Cucumber Avocado Maki</b>	13

## Soup & Salads

<b>Wequassett Clam Chowder</b>	18
Clam Ceviche, Bacon Crumble*	
<b>Yellow Tomato Bisque</b>	15
Toasted Cheese	
<b>Caesar Salad</b>	18
Baby Iceberg, Boquerones, Crispy Onion, Garlic Pangritata	
<b>Farmers Market</b>	16
Roasted Vegetables, Goat Cheese, Carrot Hummus, Cardamom Apple Cider Vinaigrette	
<b>Spring Green Salad</b>	14
Roasted Vegetables, Cardamom Vinaigrette	
<b>Salad Upgrades</b>	
Chicken Thighs 10   Smoked Trout 18 Grilled Shrimp 16   Lobster Salad 28	

## Shared Plates

<b>House Made Focaccia</b>	7
Dukkah, Olive Oil Carrot Hummus	
<b>Truffle Fries</b>	11
Black Truffle, Rosemary, Sea Salt	
<b>Edamame</b>	10
Pleasant Bay Sea Salt	
<b>Blistered Shishito Peppers</b>	12
Chili, Lime, Sofrito Aioli	
<b>Golbi Duck</b>	22
House-Made Bao Buns, Cranberry Hoisin Pickled Vegetables	
<b>Octopus</b>	25
Potato, Bravas Sauce, Garlic Aioli, Chorizo Lemon Caper Dressing	
<b>Local Cheese Selection</b>	27
Served with Traditional Accompaniments	
<b>Charcuterie Plate</b>	31
Grey Barn: Red Wine Chorizo, Saucisson 'Nduja House Bread	
<b>Meze Platter</b>	30
Carrot Hummus, Baba Ganoush Bagna Cauda, Falafel, Crudité, Naan	

## Entrée

<b>The Outer Bar &amp; Grille Lobster Roll</b>	
¼ LB	46
Toasted Brioche	
<b>American Wagyu Cheeseburger</b>	28
Lettuce, Tomato, Onion Craft Fries*	
Enhancements: Craft Bacon	6
Fried Egg	4
<b>Lobster Carbonara</b>	42
Guanciale, Shiitake, Egg, Belper Knolle	
<b>Pasta Fiori</b>	35
Spring Pea, Asparagus, Mushroom, Spek Scallion Cream, Parmesan	
<b>Harissa Lamb Cutlets</b>	48
Squash Ribbon Salad, Tzatziki	
<b>Fish and Chips</b>	27
Craft Fries, Tartar, Mango Papaya Slaw	
<b>Grilled Bass</b>	35
Strawberry and Feta Panzanella, Poppy Seed	
<b>Summer Bouillabaisse</b>	42
Shellfish, Halibut, Tomato Saffron, Rouille	
<b>Steak Frites</b>	56
Pomme Frites, Chili Butter, Hollandaise	