



Chilled

Locally Crafted Oysters	24
½ Dozen, Lemon, Cocktail Horseradish, Mignonette*	
Poached Shrimp	24
½ Dozen Lemongrass Poached Shrimp, Lemon, Cocktail	
Sushi Selections	
Jalapeno Yellowtail Sashimi*	18
Hamachi, Cilantro, Sesame	
Hand Grenade*	21
Shrimp, Spicy Scallop, Sweet Soy Chef's Maki	
Lobster Rangoon	30
Cream Cheese, Scallion, Sesame, Togarashi	
Nigiri Platter	28
Salmon-Trout, Hamachi, Tuna	
Spicy Maki*	20
Choice of Tuna, Salmon, or Hamachi	
A5 Wagyu*	52
Cucumber, Avocado, Tempura Shrimp, Caviar, Kewpie Mayo	
Thai Vegetable Roll	18
Tamago, Pickled Carrot, Cucumber Avocado, Mae Ploy	
Cucumber Avocado Maki	13
Rainbow Roll	28
Crab, Avocado, Cucumber, Salmon Hamachi, Tuna	
Hand Rolls	22
Choice of Spicy Scallop, Seared Tuna, or Hamachi	
Spider Roll	27
Soft Shell Crab, Cucumber, Avocado, Sprouts, Unagi Sauce, Masago	
Wequassett Roll	29
Pork Belly, Scallop, Pickled Apple, Soy Tofu, Yuzu	
Sashimi Bowl*	29
Seaweed, Rice, Ginger, Wasabi	
Hamchi Kama	31
Unagi, Masago, Lettuce Cups, Kimchi	

Soup & Salad

Wequassett Clam Chowder	19
Fried Clams, Crispy Pork Belly, Confit Onion*	
Squash Bisque	15
Savory Granola, Squash Beignet	
Caesar Salad	18
Smoked Bluefish Caesar, Grilled Romaine, Boquerones, Crispy Onion, Garlic Pangritata, Egg	
Spring Green Salad	14
Roasted Vegetables, Cardamom Vinaigrette	
Salad Upgrades	
Chicken Thighs 10 Grilled Salmon-Trout 18	
Grilled Shrimp 16 Lobster Salad 28	

Shared Plate

House Bread	7
Dukkah, Olive Oil Carrot Hummus	
Truffle Fries	11
Black Truffle, Rosemary, Sea Salt	
Edamame	10
Korean Gochujang	
Blistered Shishito Peppers	12
Tonnato, Furikake	
Golbi Duck	22
House-Made Bao Buns, Cranberry Hoisin, Pickled Vegetables	
Octopus	25
Gochujang, Chili Rock Shrimp, Lime, Orange Blossom	
Local Cheese Selection	27
Served with Traditional Accompaniments	
Meze Platter	30
Marinated Feta, Olives, Stuffed Grape Leaves, Peppers, Pita	
Escargot	25
Bayley Hazen Blue Cheese, Garlic, Pangritata	

Entrée

The Outer Bar & Grille Lobster Roll	
¼ LB	46
Toasted Brioche	
American Wagyu Cheeseburger	28
Lettuce, Tomato, Onion, Fries*	
Lobster Carbonara	42
Guanciale, Shiitake, Egg, Belper Knolle	
Pasta Fiori	35
Sage Brown Butter, Sweet Potato, Chanterelle, Goat Cheese	
Short Ribs	48
Carrot, Grits, Brussels Sprouts, Craft Bacon	
Fish and Chips	27
Craft Fries, Tartar, Mango Papaya Slaw	
Heritage Chicken	35
Mushroom, Presse, Chestnut Brodo, Artichoke	
Scallops	42
Almond Granola Risotto, Muddled Pea, Pancetta	

Dessert

Pumpkin Spice Latte	18
Spiced Chiffon, Pumpkin Spice Caramel, Coffee Mousse	
Maple Cheesecake	18
Candied Bacon Crumble, Cinnamon Chantilly, Brown Butter Ice Cream	
Chocolate Mousse Cake	18
Devil's Food Cake Soup, Whipped Ganache, Hot Chocolate Ice Cream	
Sweet Potato Creme Brûlée	18
Raspberry Fluid Gel, Citrus Sorbet	