# **HAPPY HOUR UNTIL 5:30 pm!**

\$6 BEER + WINE
BUCK-A-SHUCK OYSTER SPECIAL
1/2 Priced Grand Margarita

Ask your server.

## **APPETIZERS/SHAREABLES**

## Oysters

Atlantic oysters, red wine mignonette, house-made hot sauce, lemon (GF) 4 each

#### Arugula Salad

Deep-fried goat cheese, balsamic, pickled beets, walnuts, shallots (V) 15

#### **EV** Caesar

Romaine and kale, focaccia, bacon, asiago, with lemon and garlic vinaigrette (VO, GFO) 16

#### **Fries**

Parmesan, chives, truffle aioli (GFO, V) 9

#### Charcuterie

Assorted cheeses, meats and crackers, pickled vegetables, olives, mixed roasted nuts (GFO) 33

\* Vegetarian cheese-only board available

### **Fried Brussels Sprouts**

Walnuts, brown butter, Parmigiano Reggiano, honey, balsamic reduction (V, GF) 17

#### Mussels

Spicy tomato broth, celery salt, Tabasco, Worcestershire, pickled celery, grilled focaccia (GFO) 18

### **Bao Buns**

Hoisin duck breast, five-spice aioli, cabbage slaw, pickled cucumbers 18

## Tuna Tartare

Yellowfin tuna, lemon, sesame oil, togarashi, spiced shrimp chip, avocado aioli (GF) 19

## Scallops

Smoked cheddar grits, house-made hot sauce, pancetta, creole pickles (GFO) 22

#### **PASTAS**

#### Ravioli

Atlantic lobster, ricotta, tarragon, caper cream, bread crumbs, gremolata 42

#### Gnocchi

Braised Lamb, San Marzano tomato sauce, potato pasta, roasted rutabaga, goat cheese 33

### Cacio e Pepe

Handmade egg yolk spaghetti, black pepper, parmesan (VO) 24

#### **MAINS**

#### Rack of Lamb

Polenta fries, sumac onions, harissa aioli, za'atar, fried cauliflower 48

#### **Short Rib**

Braised short rib, aged Beemster risotto, rosemary jus, pickled fennel (GF) 43

### Halibut

Roasted and grilled vegetables, pesto, pickled beets, romesco, crispy prosciutto 39

#### **Grilled Swordfish**

Toasted farro, puttanesca, olive oil, capers, garlic, lemon, olives, roasted poblano aioli 35

## Haddock

Panko breaded haddock, asparagus, tarragon remoulade, crispy baby potatoes, pickled veg 29

## **Burger**

6 oz. Atlantic Beef chuck patty, Old Growler Gouda, garlic aioli, caramelized onions, Oulton's smoked bacon, arugula, house pickles, brioche bun, served with house fries (GFO) 27

**'High 5'** Show some extra love to the kitchen! 5

Please inform your server of any allergies or sensitivities.

**GF =** Gluten-free

**V =** Vegetarian

O = Option available