

THE GRILL

SHELLFISH & CAVIAR

Oysters – ½ Doz. *	27
Littleneck Clams – ½ Doz. *	18
Half Maine Lobster	36
Colossal Shrimp Cocktail	32
Alaskan King Crab Legs – 8 oz.	MP
Osetra Caviar – 28 g	160

SEAFOOD TOWERS

Premier Tower * <i>oysters, clams, shrimp, lobster, tuna tartare</i>	140
Grand Tower * <i>oysters, clams, shrimp, lobster, crab legs, tuna tartare</i>	250

APPETIZERS

Charcuterie & Cheese Plate <i>house made & imported meats, farmstead cheese, pickled vegetables & mostarda</i>	32
Crispy Calamari <i>shishito peppers, lemon aioli</i>	21
House Smoked Salmon <i>trout roe, dill crème fraîche, potato pancake</i>	28
House Made Spaghetti <i>cashew, miso, wild mushrooms, peas</i>	21
Tuna Tataki * <i>lentil crackers, ponzu</i>	21

SOUPS & SALADS

Roasted Tomato Soup <i>basil</i>	16
Carrot-Ginger Soup <i>shrimp, Thai curry</i>	18
Baby Gem Lettuce <i>bacon, Bayley Hazen blue cheese</i>	18
41°N Caesar Salad * <i>anchovies, parmesan</i>	18
Mixed Greens <i>radish, citrus vinaigrette</i>	16

* This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies, please bring them to your server's attention.