

- SALADS -

- APPLE | fuji - asian pear - candied hazelnuts - clementine - honey dijon vinaigrette - triple creme brie 15
CHOPPED SALAD | sweet gem lettuce - heirloom tomatoes - bacon - avocado - egg - blue cheese - sherry vinaigrette 16
STEAK | hanger steak - grilled romaine - cilantro vinaigrette - queso fresco - sweet corn - walnuts* 19
SUPERFOOD | kale - nuts - cranberries - edamame - avocado - quinoa - farro - veggies - yogurt honey dressing 18
TOMATO | heirlooms - sliced fresh mozzarella - micro basil - aged balsamic - sea salt 18
TUNA | seared - shaved bok choy - julienned vegetables - yuzu dressing* 18
CAESAR | romaine hearts - marinated white anchovies - croutons - parmigiana 12

ADD TO ANY SALAD

- | | |
|-------------------|---------------------|
| grilled chicken 5 | 4oz filet mignon*18 |
| grilled shrimp 8 | seared tuna* 10 |
| hanger steak* 12 | snow crab claw * 8 |

- LUNCH -

- CLAM CHOWDER | new england style - artisan puffed cracker cup 9 bowl 12
SPRING VEGETABLE SOUP | peas - asparagus - fiddleheads - mushrooms - brown basmati rice - salsa verde cup 9 bowl 11
CHICKEN SANDWICH | grilled cajun chicken - swiss cheese - tomato chutney - lettuce - ciabatta 16
TURKEY SANDWICH | avocado herbed mayo - bacon- gem lettuce - tomato - white toast 14
VEGETABLE TOAST | multigrain - tomato - brie - portobellos - asparagus - pesto vinaigrette - balsamic - chili flake 16
SHAVED RIBEYE SANDWICH | wagyu - shishito peppers - grilled halloumi cheese - sweet chili dipping sauce - served hot* 32
LOBSTER ROLL | fresh lobster - herbed mayo - butter toasted roll - coleslaw - french fries mp
BOLOGNESE | lamb merguez sausage & veal sauce - pappardelle - shaved parmigiana regiano 21
BURRATA RAVIOLI | light garlic tomato broth - asparagus - fennel - garlic crouton 19
BURGER | wagyu - smoked red onion jam - truffle aioli - grafton aged cheddar - gem lettuce - tomato* 23
SALMON | faroe island - leeks - spring peas - heirloom cherry tomatoes - crispy quinoa cracker* 26
STEAK FRITES 'AU POIVRE' | prime culotte steak - french fries - roasted tomato* 28

- PIZZA -

- SAUSAGE AND CHERRY PEPPER | italian sausage - salami - cherry peppers - mozzarella - provolone 16
MUSHROOM | roasted mushrooms - fontina - mozzarella - provolone - lightly truffled arugula 15
SPINACH & GOAT CHEESE | mozzarella - tart red onions - basil - EVOO 15
SMOKED DUCK | great hill blue cheese - dried cherries - aged balsamic - belgian endive* 18
MARGHERITA | tomatoes - basil pesto - fresh mozzarella - provolone - parmesan 14
CHORIZO | creamy corn sauce - roasted corn - cheddar - pickled poblano peppers 18

RAW BAR

Oysters* 3ea

WELLFLEET, MA

DUXBURY, MA

DAILY HARVEST

accompanied with apple pear mignonette - jalapeño cocktail sauce - cucumber melon

Colossal Shrimp
cocktail sauce* 5 ea

Countneck Clams
cocktail sauce* 2.5 ea

Lobster Tail
cocktail sauce* mp

Snow Crab Claw
whole grain mustard sauce*8

Poke - tuna - citrus - edamame - puffed farro - diced avocado - house togarashi spice*16

Tuna Tacos - spicy aioli - guacamole - sesame seeds - cilantro - crispy corn shells* 16

Lobster 'Ceviche' - fresh lobster - jonah crab - fresno - citrus segments - crispy root vegetables - EVOO* 24

Sashimi of Yellowtail - diced cucumbers - red pear - fresno chili - citrus - grapefruit oil* 16

Toro - blue fin tuna - osetra caviar - truffle oil - aged balsamic* 28

Before placing your order, please inform your server if a person in your party has a food allergy.

* These items are served raw, undercooked or may be cooked to your specifications. Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase risk of food borne illness.