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# RAW BAR

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## 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

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## - TO START -

CLAM CHOWDER | new england style - bacon - artisan puffed crackers cup 9 bowl 11

SPRING VEGETABLE SOUP | peas - asparagus - fiddleheads - mushrooms - brown basmati rice - salsa verde cup 9 bowl 11

MUSSELS | prince edward island - white wine garlic broth - spring onions - fiddleheads - warm baguette\* 18

OCTOPUS | grilled - spicy chorizo - shaved fennel - baby new potatoes - herbs - lemon\* 18

CRISPY FISH SLIDERS | thin pickled apples - whole grain aioli 4.5 ea

ARANCINI | arborio rice - smoked mozzarella - sweet basil tomato sauce 14

HUMMUS | roasted garlic & saffron - roasted cauliflower - marinated vegetables - feta - pine nuts - oregano 14

APPLE SALAD | 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

TOMATO SALAD | heirlooms - sliced fresh mozzarella - micro basil - aged balsamic - sea salt 18

## - PLATES -

SALMON | faroe island - leeks - spring peas - heirloom cherry tomatoes - crispy quinoa cracker \* 26

SCALLOPS | pan seared - braised celery hearts - sautéed sea beans - green onion sauce - brown basmati rice \* 28

CHILEAN SEA BASS | pan seared golden brown - savonet potatoes - tomato & shallot chutney - roasted mushrooms\* 36

HALIBUT | grilled - buttered king crab - creamy parmesan polenta - burst tomatoes - garlic vinaigrette\* 42

LOBSTER ROLL | fresh lobster - herbed mayo - butter toasted roll - coleslaw - french fries mp

BOLOGNESE | lamb merguez sausage & veal sauce - pappardelle - shaved pecorino - basil 24

BURRATA RAVIOLI | light garlic tomato broth - asparagus - fennel - garlic crouton 23

CHICKEN | giannone farm raised - roasted root vegetables - yukon gold mashed potatoes - pan jus 24

BURGER | wagyu - smoked red onion jam - truffle aioli - grafton aged cheddar - gem lettuce - tomato\* 23

GRILLED LAMB | australian rack - herbed crispy polenta - roasted garlic & red grapes - aged balsamic\* 38

STEAK FRITES 'AU POIVRE' | prime culotte steak - french fries - roasted tomato\* 28

6 oz FILET MIGNON | port demi glaze - spring onion twice baked potato - garlic broccolini\* 40

14 oz RIBEYE | blue cheese butter - jumbo onion rings - sautéed mushrooms\* 42

## - PIZZA -

SAUSAGE AND CHERRY PEPPER | italian sausage - salami - cherry peppers - mozzarella - provolone 16

MUSHROOM | roasted mushrooms - fontina - mozzarella - provolone - lightly truffled arugula 15

SMOKED DUCK | great hill blue cheese - dried cherries - aged balsamic - belgian endive\* 18

SPINACH & GOAT CHEESE | mozzarella - tart red onions - basil - EVOO 15

MARGHERITA | tomatoes - basil pesto - fresh mozzarella - provolone - parmesan 14

CHORIZO | creamy corn sauce - roasted corn - cheddar - pickled poblano peppers 18

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.