



JAMESTOWN FISH SOUP 11

A spicy puréed soup made with the daily catch, tomato, saffron, fennel and a Gruyère frico. No shellfish!

LOBSTER RUTABAGA VELOUTÉ 13

with sunchoke chips and ras el hanout

POACHED OYSTERS 16

Salt Pond oysters poached in fino sherry, with saffron cauliflower purée and pickled cauliflower

****SCALLOP CEVICHE 16**

Raw scallops dressed with yuzu and togarashi - served with crispy rice crackers and seaweed salad

PEEKYTOE CRAB 16

Sweet rock crab from Maine picked from the claws served with Meyer lemon, fennel and arugula

CUTTLEFISH 16

Spanish cuttlefish seared on the plancha and served with green garbanzos, basil purée and pickled vegetables

BACCALA MANTECATO 14

Housemade whipped salt cod on polenta crostini

****HAMACHI 16**

Raw Amberjack dressed in soy, espellete, and yuzu. Topped with shaved radish, pea greens, olive oil and sea salt

WHITE ASPARAGUS & UNI 16

Jumbo white asparagus from Marchfeld, Austria, served with Maine urchin, béarnaise, brown butter crumble and mâche

CAPONATA 13

The classic Sicilian eggplant dish seasoned with celery, pignoli, sultanas, capers, tomato, olives, and basil with shaved ricotta salata

ARUGULA SALAD 11

Baby arugula with roasted golden beets - dressed with hazelnuts, Banyuls vinegar and shaved Rembrandt cheese



JAMESTOWN FISH COOKPOT 39

Lobster, clams, mussels, scallops, leeks, tomatoes, garlic, hot pepper, pernod, fingerling potatoes and chourico

SCALLOPS 30

George's Bank scallops seared on the plancha and served with spring vegetables and romesco sauce

BLACK SEA BASS 28

Slow roasted Black Sea Bass with dashi, salsify and maitake mushrooms

COD 26

Cod poached in «acqua pazza» - white wine, hot pepper, garlic, parsley and a touch of tomato - with potatoes and spinach

FLUKE 26

Breaded with homemade crumbs and pan-fried in olive oil - served with sautéed spinach and roasted tomato

MONTANA RAINBOW TROUT 28

Sustainably raised and slow roasted trout-served with white asparagus, ramps and pea shoot purée

RISOTTO PRIMAVERA 24

Carnaroli rice with spring vegetables and basil pesto

BLACK LINGUINE & CLAMS 24

Linguine «nero» with clams prepared «in bianco» simply tossed with clam juice, toasted garlic, olive oil, black pepper and parsley.

LAMB 35

Brasied Windmist Farm lamb shoulder & roasted rack of lamb served with spring vegetables and leek soubise

***Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

****Please alert us of any allergies. Our menu descriptions do not necessarily mention every ingredient in each dish and we want to protect you from cross contamination.****