



PATIO DINNER MENU

MIXED LETTUCES 11

with fresh Beltane farm goat cheese

ARUGULA SALAD 11

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

GALILEE CALAMARI 15

Local calamari, stewed with white wine, tomato and espelette pepper - served on crostini

**SCALLOP CEVICHE 16

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

BLUEFIN TUNA TARTARE 18

Sushi grade tuna from Maine with sesame-sake dressing, puffed black rice and pickled radish.

**EAST BEACH BLONDE OYSTERS 17

Raw R.I. oysters with yuzu granité, osetra caviar, and lemon zest

PEEKYTOE CRAB 17

Maine rock crab with avocado, lime, cilantro and espelette pepper

PORK BELLY 15

Slow roasted Berkshire pork glazed with urfa pepper and Japanese oyster sauce - served with heirloom tomatoes



MUSSELS & FRIES 22

Local, plump Blue Gold mussels steamed in a spicy lemongrass shellfish broth

SCALLOPS 30

George's Bank scallops seared on the plancha and served with puffed wild rice, scallions, sunchokes and romesco sauce

SWORDFISH 26

Grilled with grilled corn, danielle chorizo, summer squash and pequillo pepper purée

SALMON 28

Sustainably raised at Faroe Island . - Slow roasted and served with wild mushrooms, grilled strawberry purée and pea shoots

BLACK LINGUINE & CLAMS 24

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

BOUCHOT MUSSELS & LINGUINE 24

Black linguine tossed in a spicy mussel sauce made with white wine, tomato and garlic

**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.