

## SMALL PLATES

<b>CHILLED GAZPACHO</b> San Marzano tomato, cucumber, peppers, onion, crème fraîche, bagna cauda croutons	14
<b>NEW ENGLAND CLAM CHOWDER</b> chopped ocean clams, celery, onion, potato, bacon, cream, chive garnish	15
<b>HUMMUS</b> tomato jam, olive salad, grilled pita	12
<b>HOUSE SMOKED FISH DIP</b> pickled fresno peppers, capers, red onion	14
<b>SPICY TUNA STACK</b> ahi tuna, avocado, mango, sambal sweet soy, toasted sesame seed, crispy wontons	21
<b>POPCORN SHRIMP</b> Florida rock shrimp, sweet chili-garlic & tartar dipping sauces	18
<b>CRABCAKE</b> jumbo lump crab, Maryland style, panko bread crumbs, mustard sauce & roasted corn salsa	32

### CASPIAN OSETRA CAVIAR

1 oz. royal amber osetra caviar, crème fraîche, red onion, chopped egg, crispy potato	115
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### ASK ABOUT OUR RAW BAR SELECTIONS!

## SALADS

ADD GRILLED SHRIMP (12) CHICKEN (10) | SALMON (10)

<b>PERUVIAN SALAD</b>	19
bibb lettuce, Campari tomatoes, avocado, grilled corn, toasted pepitas, cotija cheese, panca vinaigrette	
<b>CAESAR SALAD</b>	17
romaine, bagna cauda croutons, anchovies, shaved parmesan	
<b>WATERMELON SALAD</b>	18
mixed greens, frisée, beets, pistachio, gorgonzola dolce, citrus vinaigrette	
<b>ASIAN ROCK SHRIMP SALAD</b>	26
crispy rock shrimp, red pepper, avocado, carrot, cucumber, mango, wasabi peas, toasted sesame, peanut vinaigrette	
<b>DERBY COBB SALAD</b>	25
grilled chicken, crumbled blue cheese, tomato, avocado, bacon, 7 minute egg, ranch dressing	

## HANDHELDS

CHOICE OF SEA SALT FRIES OR MIXED GREEN SALAD

<b>BLACKENED MAHI SANDWICH</b>	26
pan seared mahi-mahi, tartar sauce, lettuce, tomato, potato roll	
<b>BISTRO CHICKEN SANDWICH</b>	22
grilled marinated chicken, tomato jam, mix greens, french feta cheese, toasted focaccia	
<b>PRIME BURGER</b>	23
8 oz prime beef, applewood smoked bacon, aged cheddar cheese, lettuce, tomato, potato bun	
<b>LOBSTER ROLL</b>	38
chilled lobster salad, creamy coleslaw, butter toasted bun	
<b>OYSTER PO' BOY</b>	21
corn meal fried oysters, shredded lettuce, vine ripe tomato, remoulade sauce	

## MAIN PLATES

<b>FISH &amp; CHIPS</b> crispy beer batter, tartar sauce, ketchup & malt vinegar	28
<b>LINGUINE &amp; CLAMS</b> fresh middleneck clams, white wine, garlic, olive oil, parmesan, parsley	29
<b>STEAMED MUSSELS &amp; FRIES</b> red onion, merguez sausage, corn broth, sea salt fries	28
<b>YELLOWFIN TUNA</b> seared, crispy potato, red onion, castelvetro olive, peppadew pepper, sherry vinaigrette	36
<b>BRANZINO</b> pan seared branzino filet, tomato confit, lemon artichoke caper sauce	36
<b>USDA CERTIFIED PRIME NEW YORK STRIP</b> grilled served with sea salt fries, chimichurri sauce	58
<b>THE LUNCH PLATTER</b> 6 oyster sampler, 4 clams, 2 jumbo shrimp & one large stone crab claw, classic sauces	62

## SIDES

<b>PAPAS BRAVAS</b> crispy idaho potatoes, smoked paprika, fresh herbs	12
<b>CAULIFLOWER GRATIN</b> Vermont white cheddar, cream, leeks & breadcrumbs	14
<b>JUMBO ASPARAGUS</b>	14
<b>ROCK SHRIMP MAC &amp; CHEESE</b> white cheddar, pancetta, sweet peas, white truffle oil	18
<b>BROCCOLINI</b> simply grilled	12
<b>TRUFFLE FRIES</b> parmesan, parsley, white truffle oil	12

20% service added to parties of six or more. split entrees will add a \$8 sharing charge.  
 eating raw or under cooked fish, shellfish, eggs, or meat increases your risk of foodborne illnesses.  
 All checks with Happy Hour and BOGO discounts will have 20% gratuity added on before the discounts.  
 Thank you for taking care of your servers!

# RAW BAR

- daily market selection -

## STONE CRAB CLAWS

price is per claw

<b>LARGE</b> 3 to 4.5 oz.....	24
<b>JUNIOR JUMBO</b> 4.5 to 6 oz.....	34
<b>JUMBO</b> 6 to 7 oz.....	44
<b>COLOSSAL</b> 7 to 10 oz.....	58

## OYSTERS (6)

<b>BLUE POINT</b> connecticut.....	20
mild, medium brine	
<b>DUNBAR</b> megansett harbor, falmouth, mass.....	20
sharp brine with soft meats and stony finish	
<b>HAMPTON BAY</b> hampton bay, n.y. ....	20
briny, plump with a clean, mineral finish	
<b>VILLAGE BAY</b> bedec bay, new brunswick.....	20
medium salinity, bright, clean finish	
<b>MER BLEU</b> new brunswick, canada .....	20
semi sweet, light brine, nutty notes	
<b>GLACIER BAY</b> new brunswick, canada .....	21
medium brine, fruity pear-like overtones	
<b>PLEASANT BAY</b> cape cod, mass .....	21
moderate brine, clean ocean finish	
<b>MAYFLOWER POINT</b> cape cod, mass. ....	21
mild brine, delicate, sweet finish	
<b>SANDY CREEK</b> barnstable, mass.....	21
plump firm meats, high brine flavor along with a mild grassy finish	
<b>SHIBUMI</b> eld inlet , puget sound.....	25
light brine, mildly sweet & creamy, hint of artichoke finish	
<b>OYSTER SAMPLER (6)</b> .....	20
mayflower, village bay, blue point	
<b>BLOODY MARY OYSTER SHOOTER</b> .....	8
fresh shucked oyster, absolut vodka, spicy bloody mary	

## THE LUNCH PLATTER

6 oyster sampler, 4 clams, 2 jumbo shrimp & one large stone crab claw, mignonette, mustard & cocktail sauces..... 62

## MORE

<b>JUMBO LUMP CRAB COCKTAIL (4oz)</b> .....	30
<b>JUMBO SHRIMP COCKTAIL (4)</b> .....	24
<b>MIDDLE NECK CLAMS (6)</b> .....	14
<b>GRILLED OYSTER (4)</b> smoked paprika butter .....	22

There is risk associated with consuming raw oysters if you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should therefore eat oysters fully cooked. if unsure, consult a physician.

# BY GLASS

## BUBBLES

CAVA, CODORNIU BRUT ROSÉ, CATALUNYA, SPAIN .....	17
LOUIS ROEDERER BRUT, ANDERSON VALLEY NV, CA.....	18
PROSECCO*, IL CONCERTO, SYLTBAR, NV ITALY.....	19
MÖET & CHANDON*, ROSE BRUT IMPERIAL, SPLIT, FRANCE.....	30
VEUVE CLICQUOT*, BRUT, NV, REIMS, FRANCE.....	31

## WHITE

BORDEAUX, FRANC-BEAUSÉJOUR, BORDEAUX '22 .....	19
SAUVIGNON BLANC, CLOUDY BAY N.Z. '22 .....	22
SANCERRE, DOMAINE REVERDY, LOIRE, FRANCE '22.....	25
FUMÉ BLANC, FERRARI CARANO, SONOMA '22 .....	18
PINOT GRIGIO, MASO CANALI, ITALY '22.....	18
PINOT GRIGIO*, SANTA MARGHERITA, ALTO ADIGE '22 .....	22
GAVI DI GAVI, FONTANAFREDDA, PIEDMONT '22.....	22
LATE HARVEST RIESLING, WA '22.....	16
GEWURZTRAMINER, RESERVE, LUCIEN ALBRECHT, ALSACE '21 .	20
RIESLING* SCHLOSS VOLLRADS., MOSEL '20 .....	23
ALBARIÑO*, MARTIN CODAX, RIAS BAIXAS '22 .....	19
PINOT GRIS*, WILLAMETTE VALLEY, OREGON '22.....	19
VOUVRAY, MARC BREDIF, LOIRE '21.....	20
POUILLY-FUISSÉ, LOUIS LATOUR, BURGUNDY '20 .....	28
CHARDONNAY, HAHN, MONTEREY COUNTY '21 .....	18
CHARDONNAY, SONOMA-CUTRER, R.R.V., SONOMA '22 .....	21
CHARDONNAY, CAKEBREAD, NAPA '22 .....	32

## ROSÉ

83 RUE ST. TROPEZ, CÔTES DE PROVENCE '22 .....	17
ROCK ANGEL, CHÂTEAU D'ESCLANG, CÔTES DE PROVENCE '22.....	19

## RED

MERLOT*, SWANSON, NAPA '19 .....	21
PINOT NOIR*, CYCLES GLADIATOR, CENTRAL COAST '20 .....	19
PINOT NOIR, CHEMISTRY BY CHEHALEM, OREGON '21 .....	21
CABERNET, AVALON, CALIFORNIA '21 .....	18
CABERNET, KITH & KIN BY ROUND POND, NAPA '21.....	24
CABERNET, STAG'S LEAP "ARTEMIS", NAPA '20.....	38
BORDEAUX, MADAME DE BEAUCAILLOU, ST. JULIEN '19.....	23
MERITAGE, LEVIATHAN, ST. HELENA, NAPA '21.....	26
MALBEC, PETIT JAMMES, CAHORS '20 .....	18
CÔTES DU RHÔNE*, LA LIGIERE, GRENACHE BLEND, '20 .....	21

## DESSERT

SAUTERNES, CHÂTEAU LAFAURIE-PEYRAGUEY , FRANCE '01.....	24
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# COCKTAILS

MOSCOW MULE tito's vodka, fresh lime juice, ginger beer, lime wedge.....	18
BLACKBERRY MINT GIN & TONIC aviation gin, blackberries, fresh mint, craft tonic .....	18
THE OLD FASHIONED CATCH bulleit bourbon, amarena cherries, blood orange shrub, bitters, splash of soda .....	18
WATERMELON MARGARITA camarena reposado tequila, triple sec, fresh watermelon juice, fresh lime juice.....	18
CONNIPTION MARTINI conniption kinship gin, st. germain, fresh grapefruit juice, bitters, honey glazed lavender .....	20
PEAR MARTINI grey goose la poire vodka, st. germain, pear purée, splash of sylvbar prosecco.....	20
PB SPICE MARTINI infused jalepeño vodka, pineapple juice, sage infusion, jalepeño & sage garnish .....	20
CUCUMBER BASIL MARTINI crop organic cucumber vodka, fresh basil infusion.....	20