

DINNER MENU

Our menu is designed for sharing and all food is served family style. For the best experience, please allow your server to recommend coursing suggestions for your meal.

Please inform us of any dietary restrictions prior to ordering. An 18% gratuity fee is automatically applied to parties of 8 or larger. Bon Appetit!

SEAFOOD DISHES

FRESHLY SHUCKED OYSTERS | MP

Mignonette, Horseradish, Lemon

CAESAR SALAD | 16

Anchovy, Kale, Bacon, Sourdough, Soft-Poached Egg

NEW ENGLAND CLAM PIZZA | 16

Clams, Parsley, Garlic, Parmesan

TUNA CEVICHE | 18

Rice Chip, Avocado, Radish

GRILLED CALAMARI | 18

Citrus Salad, Olive, Fennel, Almonds

SCALLOPS | 23

Popcorn Puree, Sea Asparagus

SMOKED SALMON | 28

Vichyssoise, Pickled Ramps, Asparagus, Dill

VEGETABLE DISHES

SHISHITO PEPPERS | 8

Furikkake Seasoning, Lime Mayo

CORN FRITTERS | 8

Soy Butter

MARGHERITA PIZZA | 15

Fior di Latte, San Marzano Tomato, Basil

ASPARAGUS | 8

Hollandaise Sauce

GULL VALLEY TOMATO SALAD | 16

Buffalo Mozzarella, Basil, Tomato Pesto

CAULIFLOWER | 18

Romesco Sauce, Hazelnut, Raisin, Beluga Lentils

EGGPLANT | 18

Red Curry, Bhel Puri Salsa, Paneer, Popadum

MEAT DISHES

STEAK TARTARE | 18

Scallion-Ginger Oil, Quail Egg, Nori

PORK BUNS | 15

Kimchi, Spicy Mayo, Hoisin Sauce, Cucumber

HOT SALAMI PIZZA | 16

Pepperoncini Peppers, Salami, Beech Mushroom

GNOCCHI | 19

Duck Confit Ragu, Parmigiano-Reggiano

CHICKEN BREAST | 26

Celery Root, Shiitake, Bacon Jam, Watercress

PORK CHOP (12 OZ) | 28

Butternut Squash Puree, Garlic Brussel Sprouts

DRY AGED RIBEYE STEAK (16 OZ) | 45

Chimichurri, Parmesan, Brocolini, Duck Fat Potato Salad

