	OYSTERS			RAW BAR		SHELL FISH	
MADE IN DITABLERY	ISLAND CREEK* DUXBURY MA SKIP BENNETT 2 50 EA	CHATHAM* CHATHAM MA STEPHEN WRIGHT 3 EA	Moon Shoal* Barnstable MA Jonathan Martin 3 EA	HOG ISLAND* TOMALES BAY CA JOHN FINGER 4 EA	FLUKE CRUDO* ORANGE, SESAME, LIME 12 00	1/2 MAINE LOBSTER COUSIN MARK 16 00	SHRIMP COCKTAIL 3 50 EA
	ICHABOD FLAT° PLYMOUTH MA Don Wilkinson 3 EA	PLEASANT BAY* ORLEANS MA PETER AND JEFF ORCUTT 2 50 EA	PLEASANT BAY* ORLEANS MA PETER AND JEFF ORCUTT 2 50 EA	HAMA HAMA* LILLIWAUP WA ADAM AND LISSA JAMES 4 EA		LITTLENECK* SMITH ISLAND VA	SHELLFISH PLATTER* FOR FOUR
EROM NEW ENCLAND	PETER'S POINT® ONSETT MA DENNIS PITTSLEY AND ROBERT TOURIGNY 3 EA	WELLFLEET* WELLFLEET MA WILLIAM 'CHOPPER' YOUNG 3 EA	NORTHERN CROSS* SMITH ISLAND VA TIM RAPINE 2 50 EA	BLUE POOL* LILLIWAUP WA ADAM AND LISSA JAMES 4 EA		Z LA	00 00

TODAY, WE ARE DRINKING...

to the changing of the seasons

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2014 Ameztoi 'Rubentis' Getariako Txakolina Rosé notes of strawberry backed by lime zest -----14

Boulevard Brewing Pop-Up IPA 160z session style porch pounder ----- 7

Sunset Smash
because the fun starts once
the sun goes down ----- 12

- FOR THE TABLE -+ FREIGHT FARM GREENS

+ FREIGHT FARM GREENS		
English peas, breakfast radish,		
SHALLOT DIJON VINAIGRETTE	11	00
+ SMOKED SALMON°		
RYE CRISPS, MARINATED CUCUMBER,		
HORSERADISH CRÈME FRAÎCHE [13	00
+ Asparagus and Goat Cheese Quiche		
FRISÉE SALAD	11	00
+ PAN FRIED MAINE CRAB CAKE		
PICKLED VEGETABLES, SPICY REMOULADE	15	00
+ Steamed Prince Edward Island Mussels		
GARLIC, CHILI, GRILLED BREAD 1	L1	00
+ CRISPY OYSTER SLIDER		
BRIOCHE ROLL, LIME CHILE AÏOLI	4	ΕA
+ CLAM CHOWDER		
HAND DUG CLAMS, BUTTERMILK BISCUIT,		
HOUSE-CURED BACON 1	L1 /	00
Crispy Stoughton Shrimp		
Crispy Stoughton Shrimp Smoked paprika axoli	# 14	4
, ,		

NUM	BER	X

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

DAILY ROASTS

JIM'S ORGANIC COFFEE

CHEMEX COFFEE SELECTION

MEXICAN ALTURA CHIAPAS 5 00

KENYA AA KIA ORA ESTATE 5 00

SUMATRA TAKENGON 5 00

TRADITIONAL DRIP COFFEE

GUATEMALA SANTIAGO ATITLAN 3 00

LUNCH

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GRILLED SALMON PEARL PASTA SALAD, PEA GREEN PESTO	18 00	LOADED BAKED POTATO MAINE CRAB, ICOB BACON, CRISPY SHALLOTS	16 00
CHEDDAR OMELETTE ICOB BACON, HOMEFRIES	17 00	Colorado Angus Burger House cured maple bacon,	
BUTTERMILK BICUIT SANDWICH BACON, FRIED EGG, CHEESE, TRUFFLE HONEY	12 00	GRAFTON CHEDDAR, FRIES ADD:	14 00
CRISPY FISH TACOS PINEAPPLE SALSA, AVOCADO MOUSSE	15 00	PICKLED ONION, FRIED OYSTERS, HORSERADISH MAYONNAISE	+4 00
GNOCCHI SARDI BROCCOLI, OYSTER MUSHROOMS, PECORINO	16 00	Smoked Steelhead Arast Pâté seaveed bagel persed regetables horseradish crème franche	#J3

F00D SHORE

Ethel's Lobster Roll	Fried Fish Sandwich
kettle chips, cole slaw,	spicy tartar, Old Bay Fries 15 00
rosemary roll 25 00	
	tried spswich clams
Fish & Chips	tartar sauce
beer batter,	small #15
malt vinegar aïoli 19 00	large #28

KETTLE CHIPS

Steamed Broccoli \$6

4 00

BAKED GOODS & SIDES

Buttermilk Biscuit	4 00	Sriracha Fries	5 00
HAND-CUT FRIES	4 00	Cole Slaw	3 00
House-Cured Bacon	4 00	OLD SCHOOL BAKED BEANS	5 00