



## RAW BAR MENU

### SHUCKED OYSTERS *(Cava mignonette, cocktail)* \$2.75 / ea.

TYPE OF OYSTER	QTY.
Wellfleet oysters, MA*	
Island Creek, MA*	
Beach Point, MA*	
Matunuck, RI*	
Ninigret, RI*	
Pemaquid, ME*	
Wild Bluepoint, CT*	
Summerside, PEI*	
Tatamagouche, NS*	
Cape Breton, NS*	
Gigamoto, BC*	
Kussi, BC*	

### OTHER ITEMS

TYPE	QTY.
Jumbo Shrimp Cocktail - \$3/ea.	
Lobster Tail <i>(MARKET PRICE)</i>	

\*Food items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.



## LUNCH MENU

### SNACKS

#### Grilled Corn

basil green goddess, spicy tomato chutney 4

#### House Made Spreads

hummus, smoked fish, eggplant caponata, & pita chips 11

#### White Anchovy Crostini

smashed peas, almond-mint pesto, & radish salad 7

#### Broccoli Rabe

red pepper romesco 7

#### Marinated Olives 5

### SALADS

#### Heirloom Tomato Salad

feta, shaved onions, mint, purslane 13

#### Chopped Salad

local corn, shredded carrots, pickled onions, radish, hard cooked egg, cilantro buttermilk ranch 10

#### Farm Stand Salad

local beans, wild arugula, shaved fennel, avocado, balsamic 10

### SMALL PLATES

**Lobster Chowder** - manzanilla sherry, melted leeks, sweet potato, guanciale 12

**Point Judith Calamari** - old bay seasoning, tabasco aioli 11

**Charcuterie Board** - chefs selection of pâtés, sausages, & cured meats with seasonal accompaniments 15

**Fresh Catch Ceviche** - basil, mint, watermelon, fresh lime 11

### LARGE PLATES

**Proscuitto, Lettuce and tomato** - basil mayo, fries 12

**Pier 6 Burger\*** - vermont cheddar, boston lettuce, local tomato, grilled bacon, house pickles, fries 14

**Fish & Chips** - harpoon battered blue cod, house tarter 13

**Lobster Roll** - house pickles, red cabbage slaw, fries 25

### DESSERT

**Peach Crumble** - oatmeal topping, vanilla ice cream 7

**Chocolate brownie** - caramel sauce, coffee ice cream 7

**Chocolate chip cookie ice cream sandwich** 6

**Frozen snickers bar with vanilla ice cream** 4

## SNACKS

### Grilled Corn

basil green goddess, spicy tomato chutney 4

### House Made Spreads

hummus, smoked fish, eggplant caponata, & pita chips 11

### White Anchovy Crostini

smashed peas, almond-mint pesto, & radish salad 7

### Broccoli Rabe

red pepper romesco 7

### Marinated Olives 5

## SALADS

### Heirloom Tomato Salad

feta, shaved onions, mint, purslane 13

### Chopped Salad

local corn, shredded carrots, pickled onions, radish, hard cooked egg, cilantro buttermilk ranch 10

### Farm Stand Salad

local beans, wild arugula, shaved fennel, avacado, balsamic 10

## SMALL PLATES

**Lobster Chowder** - manzanilla sherry, melted leeks, sweet potato, guanciale 12

**Charcuterie Board** - chef's selection of pâtés, sausages, & cured meats with seasonal accompaniments 15

**Roasted Giant Cape Oysters** - black garlic bbq, honey, fried shallots, peanuts 11

**Fresh Catch Ceviche** - basil, mint, watermelon, fresh lime 11

**Fried Oysters** - house tartar sauce, celery leaves 15

**Point Judith Calamari** - old bay seasoning, tabasco aioli 11

## LARGE PLATES

**Pier 6 Burger\*** - vermont cheddar, grilled bacon, house pickles & fries 13

**Stuffed Tomato Gratin** - parmesan, roasted corn, zucchini, pea greens & saffron risotto 18

**Lobster Roll** - house pickles, red cabbage slaw, fries 25

**Grilled Day Boat Scallops** - eggplant caponata, spicy tomato butter, beluga lentils 31

**Lobster Rockefeller** - scituate lobster, creamed spinach, pernod, bacon, herbed breadcrumbs, fingerling potato (*market price*)

**Prime NY Strip\*** - thumbelina carrots, green bean salad, mushroom reduction 34

**Grilled Half Chicken** - golden chanterelles, potato puree, spicy tomato chutney 23

## DESSERT

**Peach Crumble** - oatmeal topping, vanilla ice cream 7

**Chocolate brownie** - caramel sauce, coffee ice cream 7

**Chocolate chip cookie ice cream sandwich** 6

**Frozen snickers bar with vanilla ice cream** 4



## DECK MENU

### SNACKS

#### House Made Spreads

hummus, smoked fish, eggplant caponata, & pita chips **11**

#### White Anchovy Crostini

smashed peas, almond-mint pesto, & radish salad **7**

**Marinated Olives 5**

### SALADS

#### Heirloom Tomato Salad

feta, shaved onions, mint, purslane **13**

#### Chopped Salad

local corn, shredded carrots, pickled onions, radish, hard cooked egg, cilantro buttermilk ranch **10**

#### Farm Stand Salad

local beans, wild arugula, shaved fennel, avacado, balsamic **10**

### PLATES

**Chilled Tomato Gazpacho** - maine crab salad, cucumber, summer squash **11**

**Charcuterie Board** - chefs selection of pâtés, sausages, & cured meats with seasonal accompaniments **15**

**Fresh Catch Ceviche** - basil, mint, watermelon, fresh lime **11**

**Pier 6 Burger\*** - vermont cheddar, boston lettuce, local tomato, grilled bacon, house pickles, fries **13**

**Lobster Roll** - house pickles, red cabbage slaw, fries **25**

\*Food items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.