OYSTERS & SEAFOOD

Raw Bar oysters served raw on the half shell 3 ea.

NORTH HAVEN (ME)

WELFLEET (MA)

BLUE POINT (CT)

CUPCAKE (NY)

FLUKE CRUDO tamarind, pineapple, mint 15 HAMACHI radish, mustard oil, basil 17 RAW SCALLOPS cucumber, meyer lemon, coriander seed 16 CHILLED SHRIMP cocktail sauce 17

Seafood Platters

Oyster & Champagne pairing 100

SEAFOOD PLATTER
1/2 chilled lobster. ceviche,
4 poached shrimp, 4 oysters

75 THE MONARCH PLATTER
whole chilled lobster, 8 poached shrimp,
6 oysters, 6 clams, ceviche



125

CLAY POT CHICKEN

FOR TWO

cooked over hay, liver toast, broccoli

57



CHICKEN LIVER	prunes, sage, grilled sourdough bread	8
SKATE FINGERS	calamata olives, lemon	9
BLACK PEPPER QUAIL	celery root puree, watermelon radish, apple	18
MUSHROOM	fried hen of the woods, buttermilk, seasoned salt	19

APPETIZERS

PARSNIP SOUP	lemon, crispy kale, black pepper	9
MIXED GREENS	shaved vegetables, mango vinaigrette	10
BIBB LETTUCE SALAD	delicata squash, pumpkin seeds, citrus-poppy dressing	14
KALE SALAD	pears, candied walnuts, blue cheese	14
GRILLED OCTOPUS	fennel and celery salad, sambal, blood orange	18
RED PEPPER GNOCCHI	broccolini, stracciatella, toasted hazelnuts	20
RIBBON PASTA	braised short ribs, calabrian chile, parmesan	19

SECONDS

ROASTED CAULIFLOWER	wheat berries, golden raisins, almonds	19
BLACK SEA BASS	chickpeas, ramelized shallots,, spinach	28
HALIBUT	golden beets, watercress, poblano chili	29
WILD STRIPED BASS	brussels sprouts, bacon, squash	27
RABBIT ROULADE	lentils, turnips, mustard, bacon	27
ROAST SUCKLING PIG	grits, smoked paprika, onion	32
SPICED DUCK BREAST	braised leeks, sweet potatoes, hibiscus	36
STRIP STEAK	charred scallions, potatoes, fermented chilies, lime	42

VEGETABLES & GRAINS

Broccoli, Pine Nuts, Cheese	7
Potatoes, Chipotle Powder, Scallion	7
Roasted Root Vegetables Coriander Seeds, Yogurt	8
CRISPY CAULIFLOWER, CAPERS, PARSLEY	8



MIXED GRILL FOR TWO

Grilled venison medallion, lamb chops, house made pork sausage, roasted potatoes

72

