

SPRITZ & TONIC

- 14 MÉNAGE À DEUX
Aperol, Campari, Bella di Cerignola, Pét-Nat
- 14 THE CITIZEN KING
Cap Corse Quina, Gentian, Meyer Lemon

FR°ZEN C°CKTAILS

- 14 NEGRONI
Bluecoat Gin, Campari, Vermut, Neroli
- 16 THE BLUE KAPALUA
Bank's & Santa Teresa Rum, Curaçao, Uccelli

HOUSE C°CKTAILS

- 14 THE RUBE RICKEY
Zirkova Vodka, Tarragon, Rhubarb, Lemon
- 14 THE GOOSE GILDING
Mizu Shochu, Lemongrass, Yuzu
- 16 THE EL DRAQUE
Avua Cachaça, Lime, Yerba Buena
- 16 THE TOUCAN DO IT
Cimarrón Tequila, Mango, Cinnamon
- 16 THE GOLDEN CUP
Neversink Gin, Pink Strawberries, Cucumber
- 16 THE MANHATTAN
Russel's Rye, La Quintinye Rouge Vermouth
- 16 THE VESPER
Xoriguer Mahon Gin, Cap Corse Quina, Vodka

BEER

- 8 Von Trapp Kölsch (12 oz)
- 8 Crooked Stave Pilsner (12 oz)
- 9 Westbrook One Claw (12 oz) Pale Ale
- 10 Evil Twin Geyser Gose (16 oz)
- 10 Stillwater Spaced (16 oz) IPA

WINE BY THE GLASS

SPARKLING

- 13 Domaine Vincent Carême, "Cuvée T Brut,"
Vouvray (Chenin Blanc)

SPARKLING ROSÉ

- 14 Folias de Baco "PT Nat," Douro, Portugal
(Pinot Noir)

CHAMPAGNE

- 18 Laherte Frères, "Ultradition," Brut
(Pinot Meunier, Chardonnay, Pinot Noir)

WHITE

- 11 Luneau Papin, "Clos des Allées," Muscadet
Sèvre-et-Maine (Melon de Bourgogne) 2015
- 13 Hervé Villemade, Cheverny Blanc
(Sauvignon Blanc) 2016
- 16 Domaine de la Borde, "Côte de Caillot,"
Arbois Pupillin (Chardonnay) 2016
- 15 Thomas Santamaria, Patrimonio
(Vermentino) 2016

ROSÉ

- 12 Clos des Mourres, "Pompette," Rhône VDF,
(Caladoc) 2017
- 15 Thibaud Boudignon, Rosé de Loire, 2017
(Cabernet Franc, Grolleau)

RED

- 12 Broc Cellars, "Love Red," North Coast, CA
(Carignan, Syrah, Valdiguié) 2016
- 15 San Fereolo, "Valdiba," Dogliani, Italy
(Dolcetto) 2015
- 14 Les Granges Paquenesses "Ploussard,"
Côtes du Jura (Ploussard) 2016

OYSTERS

Copps Island, Long Island Sound, CT	2.25
Mystic, Noank, CT	2.75
Sewanscott, Hog Island, VA	2.00
Duxbury Standards, Duxbury Harbour, MA	2.50
Wellfleet, Wellfeet Harbour, MA	2.75
Onset, Buzzards Bay, MA	3.00
Pemaquid, Damariscotta River, ME	3.20
Pink Moon, New London Bay, PEI	3.00
Salt Nuggets, Hood Canal, WA	3.25
Shigoku, Samish Bay, WA	3.50
Fanny bay, Baynes Sound, BC	3.35
Kusshi, Vancouver Island, BC	3.50
Littleneck Clams, Duxbury, MA	1.95

THE GOLDEN HILF

RAW BAR

4 SHRIMP COCKTAIL (PER PIECE)

24/45 LOBSTER COCKTAIL

APPETIZERS

- 21 SNAPPER CEVICHE
Aji Panca, Orange, Radish
- 19 FLUKE CRUDO
White Grapefruit, Serrano
- 23 GRILLED SHRIMP
Charred Avocado, Summer Tomato
- 16 ENDIVE SALAD
Pecans, Grapes
- 16 FRIED OYSTERS
Pickled Shallot Tartar Sauce
- 11 MIXED ARTISAN LETTUCES
Red Wine Vinaigrette

SANDWICHES

- 17 ROCK SHRIMP PO' BOY
Chili Aioli
- 21 SOFT SHELL SANDWICH
Remoulade, Little Gem Lettuce
- 25 LOBSTER ROLL
Dill
- 18 CHEESEBURGER
Bacon Jam, American Cheese

ENTRÉES

- 21 LINGUINE VONGOLE
Clams, Lemon, Oregano
- 32 BLACK BASS
Clams, Asparagus, Seaweed Butter
- 28 RAZOR CLAMS FRITTES
Saffron, French Fries
- 25 FISH AND CHIPS
Beer Battered Hake, Handcut Fries,
Malt Vinegar
- 24 ROASTED CHICKEN
Little Gem Lettuce, Radishes, Gorgonzola
- 45 NEW YORK STRIP STEAK
Roasted Potato, Rapini, Chimichurri

DESSERT

- 10 BERRY PARFAIT
Buttermilk Panna Cotta, Orange Granita
- 10 DARK CHOCOLATE TART
Apricot
- 10 CHEESE SELECTION

