

## ~ fruits de mer ~

the gloucester plateau\*  
6 island creek oysters, 6 littlenecks,  
4 prawns, ceviche, 1 whole lobster | 95

the select plateau\*  
12 island creek oysters, 12 littlenecks,  
8 prawns, ceviche, 1 whole lobster | 155

champagne poached prawns florida | 14  
woodbury littlenecks wellfleet, ma | 12  
daily ceviche\* citrus marinade, chili, cilantro | 14  
salmon tartare\* poppy dressing + pickled fennel | 14  
sturgeon confit caviar, butter, radishes | 18  
jonah crab claws sambal + herb aioli | 4 ea  
whole maine lobster fines-herbes + lemon | mkt  
live santa barbara sea urchin\* lime + chili | 14

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## ~ starters ~

billy bi soup pei mussels, leeks, egg yolk, chives | 12  
octopus basquaise sweet pepper ragoût, potato, olives | 15  
flash seared hamachi\*\* grapefruit gelee, cucumber, espelette | 18  
grilled bacalao roasted porcini, lemon jam, parsley salad | 14  
burgundy escargot parsley + garlic butter, lemon, country bread | 13

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## ~ mains ~

pressed lobster sandwich maine lobster, iggy's ciabbata, ratatouille, basil | 27  
smoked salmon plate sesame bagel, caviar butter, red onion, greens | 26

georges bank scallops\*\* roasted carrot puree, chanterelles, kale | 29  
casco bay hake celeri remoulade, buttered hazelnuts, shaved pear | 26  
icelandic arctic char\*\* ruby beet salad, toasted pistachio, dill | 26  
whole roasted sea bream 'taverna style' herb dressing + fingerlings | 27

newport steak\*\* bistro salad, tarragon aioli | 28

chef + partner  
michael serpa



chef de cuisine  
sebastian martinez

~ bubbles ~

cremant de bourgogne 14  
touraine sparkling 12  
burgenland pinot noir 15

~ whites ~

gruner veltliner 11  
macon fuisse 10  
montagny 13  
chablis 18  
aligote 9  
cassis blanc 16  
sancerre 17  
albarino 12  
pinot grigio 13  
bordeaux blanc 11  
cour-cheverney [375ml] 24

~ rose + orange + funky ~

refosco rosato 12  
rebula [375ml] 29  
txakoli 13  
basque cider 9  
manzanilla sherry 10

~ reds ~

pinot noir 13  
bourgogne pinot noir 18  
syrah [375ml] 32  
cannonau di sardegna 12  
grenache | syrah | carignan 10

~ cocktails 16~

select negroni  
death in the afternoon  
floridita daiquiri  
green issac's special  
sazerac  
vermouth panache  
bloody caesar

## ~ fruits de mer ~

the gloucester plateau\*  
6 island creek oysters, 6 littlenecks,  
4 prawns, ceviche, dressed lobster | 95

the select plateau\*  
12 island creek oysters, 12 littlenecks,  
8 prawns, ceviche, dressed lobster | 155

champagne poached prawns florida | 14  
woodbury littlenecks wellfleet, ma | 12  
daily ceviche\* citrus marinade, chili, cilantro | 14  
florida stone crab claws aleppo + orange | 8 ea  
dressed maine lobster fines-herbes + lemon | mkt  
salmon tartare\* poppy gremolata, pistachio oil, fennel | 14  
live santa barbara sea urchin\* [when available] | 15  
duxbury razor clam escabeche\* [when available] | 10  
giaveri siberian caviar\* russian style | 75

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## ~ starters ~

asparagus vinaigrette giaveri siberian caviar, crispy potatoes | 17  
billi bi soup 'pierre franey' pei mussels, leeks, egg yolk, chives | 12  
arroz frito cuttlefish, uni, sofrito negro, roasted cauliflower | 16  
octopus basquaise sweet pepper ragoût, potato, olives, golden raisins | 15  
flash seared hamachi\*\* grapefruit dressing, cucumber-herb salad, black olive | 17  
bacalao a la plancha roasted porcini, lemon jam, parsley salad | 14  
burgundy escargot parsley + garlic butter, lemon, torn country bread | 13

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## ~ mains ~

atlantic striped bass petite clams, ragout vert, bacon lardons | 28  
georges bank scallops\*\* carrot-ginger puree, chanterelles, pea tendrils | 29  
casco bay hake 'pil-pil' celery root puree, buttered hazelnuts, parsley + celery salad | 26  
icelandic arctic char\*\* ruby beet salad, toasted pistachio, dill, sorrel | 26  
whole roasted sea bream 'taverna style' herb dressing, roasted fennel, fingerlings | 27  
bouillabaisse select mixed fish, shellfish, prawns, tomato, saffron | 35  
pan roasted maine lobster vidalia spring onions, brown butter, lemon | 32  
newport steak\*\* bistro salad, mustard dressing | 28

chef + partner  
michael serpa



chef de cuisine  
sebastian martinez

## bubbles

<b>cremant de bourgogne</b> bailly lapierre 'pinot noir'	NV	14
<b>touraine sparkling</b> jean-francois merieau 'bulles'	2010	12
<b>burgenland pinot noir rose</b> meinklang 'prosa'	2013	15

## whites

<b>grüner veltliner</b> landhaus mayer	2013	11
<b>touraine sauvignon</b> paul buisse	2014	12
<b>montagny</b> cave des vigneron de buxy	2011	13
<b>chablis</b> gilbert picq 'dessus la carriere'	2012	18
<b>muscadet</b> claudie branger 'les fils des gras moutons'	2013	9
<b>cassis blanc</b> domaine du bagnol	2012	16
<b>sancerre</b> m+e roblin 'l'origine'	2012	17
<b>albarino</b> granbazan	2013	12
<b>pinot grigio</b> pullus	2013	13
<b>pinot blanc</b> schlumberger	2012	12
<b>bordeaux blanc</b> chateau haut rian	2013	11
<b>cour-cheverny</b> domaine philippe tessier 375ml	2011	24

## rose + orange + funky

<b>banshee</b> pinot noir rose	2014	14
<b>cotes de provence</b> saint sidoine	2014	12
<b>rebula</b> movia 375ml	2011	29
<b>txakoli</b> arregi	2014	13
<b>basque cider</b> shacksbury	NV	9
<b>manzanilla sherry</b> lustau 'en rama'	2014	10

## reds

<b>pinot noir</b> pullus	2013	13
<b>bourgogne pinot noir</b> alex gambal 'deux papis'	2011	18
<b>syrah</b> fausse piste 'garde manger' 375ml	2013	32
<b>cannonau di sardegna</b> nuraghe crabioni	2012	12
<b>grenache   syrah   carignan</b> domaine clavel 'le mas'	2012	10

## cocktails | 15

<b>select negroni</b> letherbee gin, campari, contratto vermouh rosso
<b>death in the afternoon</b> bubbles + ridge absinthe
<b>floridita daiquiri</b> privateer rum, maraschino, fresh citrus
<b>green issac's special</b> cap rock gin, coconut water, bitters, lime
<b>sazerac</b> ferrand cognac, absinthe wash, lemon
<b>vermouth panache</b> contratto bianco + rosso, bitters
<b>bloody caesar</b> double cross vodka, clamato, celery

## beers | 8

<b>pilsner</b> sixpoint the crisp   draught
<b>lager</b> brooklyn brewery
<b>session black</b> full sail brewing
<b>english bitter</b> coniston bluebird bitter
<b>seaweed ale</b> williams brothers kelpie
<b>kölsch</b> reissdorf
<b>ipa</b> ballast point sculpin
<b>porter</b> ballast point black marlin
<b>witbier</b> unibroue blanc de chambly
<b>belgian style white</b> allagash
<b>session ipa</b> blue point mosaic
<b>rotating</b> maine brewing company 11

by the glass

## bubbles

<b>prosecco</b> bisol 'crede'	NV	55
<b>champagne</b> jm gobillard brut tradition 375ml	NV	55
<b>champagne</b> gosset grande millesime	2004	145
<b>vino frizzante</b> biFri	2012	48
<b>blanc de noirs</b> chat lavernette 'cuvee granit'	NV	80
<b>cremant de loire rose</b> chateau soucherie	NV	76
<b>cava</b> gramona 'imperial'	2007	65
<b>champagne</b> jacquesson cuvee 786	NV	98
<b>blanc de blanc</b> contratto	2008	120
<b>champagne</b> pol roger 'sir winston churchill'	2000	475

## whites

<b>chardonnay</b> chanin 'los alamos'	2012	85
<b>trousseau gris</b> wind gap	2012	55
<b>sauvignon blanc</b> gaspard	2013	45
<b>gascone blanc</b> san de guilhem	2013	38
<b>muscadet</b> hersandiere	2012	42
<b>chateauneuf de pape blanc</b> dom du vieux lazaret	2011	75
<b>savennières</b> nicolas joly 'les vieux clos'	2010	98
<b>puligny-montrachet</b> olivier leflaive	2012	160
<b>pouilly-fuisse</b> chateau vitallis 375ml	2013	33
<b>pinot grigio</b> hofstätter	2012	58
<b>bolgheri vermentino</b> guado al tasso	2012	60
<b>sancerre</b> fournier	2012	68
<b>verdicchio</b> umani ronchi 'casal de serra'	2013	58
<b>doña blanca + godello</b> armas de guera	2013	40
<b>aligote</b> maison champy	2011	44



## rose + orange + funky

<b>ribolla</b> movia 'lunar'	2010	70
<b>vin jaune</b> pufferney 500ml	2006	130
<b>grenache + syrah rose</b> mas de la dame	2013	40
<b>the hereford cider</b> shacksbury	NV	32
<b>en rama fino</b> navazos 'bota de fino' 375ml	2014	36

## pinot noir

<b>volnay</b> joseph voillot 'vieilles vignes'	2011	130
<b>sancerre rouge</b> m + e roblin 'l'origine'	2011	84
<b>russian river</b> george 'ceremonial'	2013	135
<b>saint romain</b> domaine buisson 'sous roche'	2010	52
<b>batard Montrachet</b> alex gambal	2012	425
<b>willamette valley</b> owen roe 'sojourner vineyard'	2011	78
<b>sonoma coast</b> hanzell vineyards 'sebella'	2013	9'
<b>mercurey</b> domaine faiveley	2011	66
<b>bourgogne rouge</b> domaine michel sarrazin	2013	58
<b>russian river</b> merry edwards 'coppersmith'	2011	160

## other reds

<b>syrah + tempranillo</b> qupe 'maxtap cuvee''	2011	44
<b>bolgheri rosso</b> grattamacco	2012	88
<b>chateauneuf de pape</b> dom. du vieux lazaret 375ml	2011	44
<b>rioja gran reserva</b> bodegas faustino '1'	2001	98
<b>minervois</b> anne gros + jp tollot 'la 50/50'	2011	58
<b>paulliac</b> chateau lynch bages	2010	320
<b>pessac-léognan</b> chateau haut brion	1996	1100
<b>malbec</b> jean-francois merieau	2010	52
<b>toscana rosso</b> tignanello estate	2011	175
<b>barbera + nebbiolo</b> contratto 'pin'	2010	125
<b>cabernet sauvignon</b> lokoya 'mt veener'	05 06 07	375