



DINNER MENU



COCKTAILS

- SPRING APEROL SPRITZ** 18
Aperol Aperitivo, Oishii Omakase
Strawberry Infused Grey Goose
Vodka, Veuve Ambal Crémant de
Bourgogne, Orange
- RASPBERRY LYCHEE BELLINI** 17
Veuve Ambal Crémant de
Bourgogne, Lychee, Raspberry
Elderflower, Lime
- ROSÉ SANGRIA** 17
Casal de Ventozela Rosé
Bacardi Superior Rum
Pineapple, Lavender, Mint
- HERBAL ORANGE CRUSH** 18
Grey Gooze Vodka, Orange
Tarragon, Lime, Mint
- CUCUMBER MARTINI** 18
Sipsmith Gin, Cucumber
Mint, Lemon
- GREEN PHYSALIS MARGARITA** 19
Patrón Silver Tequila, Cointreau
Ramazzotti Rosato Aperitivo
Lime, Tomatillo
- JG MANHATTAN** 19
Knob Creek Rye Whiskey
Carpano Antica Formula Vermouth
Angostura Bitters, Luxardo Cherry



RAW BAR

- OYSTERS*** 4
- CLAMS*** 2.50
- RAZOR CLAMS*** 6
- SHRIMP COCKTAIL*** 22
- LOBSTER COCKTAIL*** 28
- SASHIMI ON ICE*** 38
Soy-ginger mustard dipping sauce
- PLATEAU DE FRUITS DE MER*** 58
Oysters, clams, shrimp cocktail

CAVIAR DELIGHTS

- BLINIS & CHIVE CRÈME FRAÎCHE***
JG Select 30g 139
Kaviari Kristal 28g 152
- CRACKLING HASHBROWN*** 58
JG select caviar, smoked salmon
cucumber yogurt

- EGG TOAST*** 48
JG select caviar and herbs

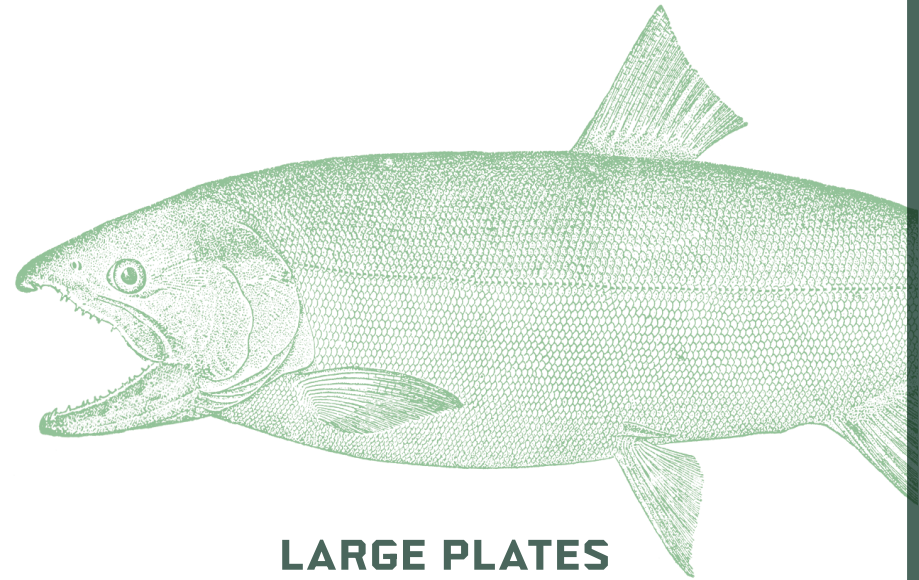


SMALL PLATES

- DIVER SCALLOP CRUDO*** 28
Kombu pickled cucumber
green chili and shiso
- YELLOWFIN TUNA TARTARE*** 24
Sunflower seed hummus, lime
chili and lotus root chips
- SEA TROUT CRISPY RICE** 24
Chipotle mayonnaise
soy honey glaze
- RAMÓN PEÑA
TINNED SARDINES** 26
Toasted sourdough baguette
salted butter
- SMOKED SALMON
AVOCADO TOAST** 25
Poached egg
pumpernickel rye
- HEARTS OF LETTUCES** 18
Yuzu ranch dressing, avocado
crispy potatoes
- NEW ENGLAND
CLAM CHOWDER** 18
Littleneck clams and bacon
- CRISPY CALAMARI** 23
Lemon aioli, kombu salt pickled
chili, shichimi
- FRIED CLAMS & SHRIMP** 24
Iceberg lettuce
buttermilk remoulade dressing
- PEEKYTOE CRAB CAKE** 26
Sugar snap pea remoulade
- OCTOPUS A LA PLANCHA** 25
Castelvetro olive-citrus
dressing, mint and arugula

HOUSE MADE BREAD

- SWEDISH RYE WITH SALTED BUTTER** 3.50



LARGE PLATES

- MAINE LOBSTER ROLL** 38
Housemade vinegar chips
- SHRIMP BURGER** 24
Sriracha mayonnaise, cucumber and shiso
- FISH & CHIPS** 28
Tartar sauce and lemon
- FRIED WHOLE BLACK SEA BASS** MP
Tartar sauce and french fries
- ROASTED HAKE** 32
Grilled spring onions, glazed spring peas and lovage
- WHOLE STEAMED 1 ¼ POUND LOBSTER** MP
Drawn butter and lemon



BRUNCH MENU



COCKTAILS

BLOODY MARY OYSTER SHOOTERS 8
Oyster À La Minute
Grey Goose Vodka, Tomato
Horseradish, Tabasco, Olive, Lemon

SPRING APEROL SPRITZ 18
Aperol Aperitivo, Oishii Omakase
Strawberry Infused Grey Goose Vodka
Veuve Ambal Crémant de Bourgogne
Orange

RASPBERRY LYCHEE BELLINI 17
Veuve Ambal Crémant de Bourgogne
Lychee, Raspberry, Elderflower, Lime

ROSÉ SANGRIA 17
Casal de Ventozela Rosé
Bacardi Superior Rum
Pineapple, Lavender, Mint

HERBAL ORANGE CRUSH 18
Grey Gooze Vodka, Orange, Tarragon
Lime, Mint

CUCUMBER MARTINI 18
Sipsmith Gin, Cucumber, Mint
Lemon

GREEN PHYSALIS MARGARITA 19
Patrón Silver Tequila, Cointreau
Ramazzotti Rosato Aperitivo
Lime, Tomatillo

JG MANHATTAN 19
Knob Creek Rye Whiskey
Carpano Antica Formula Vermouth
Angostura Bitters, Luxardo Cherry



RAW BAR

OYSTERS 4

CLAMS 2.50

SCALLOPS 23

RAZOR CLAMS 6

SHRIMP COCKTAIL 22

LOBSTER COCKTAIL 28

SASHIMI ON ICE 38
Soy-ginger mustard dipping sauce

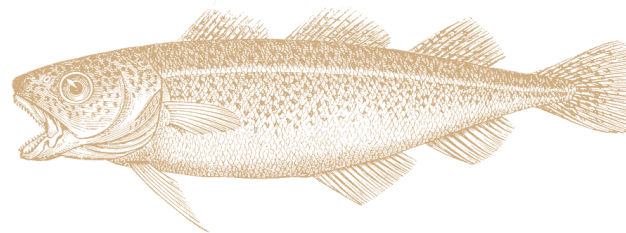
YELLOWFIN TUNA TARTARE 24
Sunflower seed hummus, lime
chili and lotus root chips

CAVIAR DELIGHTS

BLINIS & CHIVE CRÈME FRAÎCHE
JG Select 30g 139
Kaviari Kristal 28g 152

CRACKLING HASHBROWN 58
JG select caviar, smoked salmon
cucumber yogurt

EGG TOAST 48
JG select caviar and herbs



SMALL PLATES

DIVER SCALLOP CRUDO* 23
Kombu pickled cucumber
green chili and shiso

YELLOWFIN TUNA TARTARE* 24
Sunflower seed hummus, lime
chili and lotus root chips

SEA TROUT CRISPY RICE 24
Chipotle mayonnaise
soy honey glaze

**RAMÓN PEÑA
TINNED SARDINES** 26
Toasted sourdough baguette
salted butter

**SMOKED SALMON
AVOCADO TOAST** 25
Poached egg
pumpernickel rye

CHOPPED SALAD 18
Spicy buttermilk vinaigrette
caramelized pecans
+ Grilled Salmon 13
+ Crispy Fried Shrimp 13

HEARTS OF LETTUCES 18
Yuzu ranch dressing, avocado
crispy potatoes

**NEW ENGLAND
CLAM CHOWDER** 18
Littleneck clams and bacon

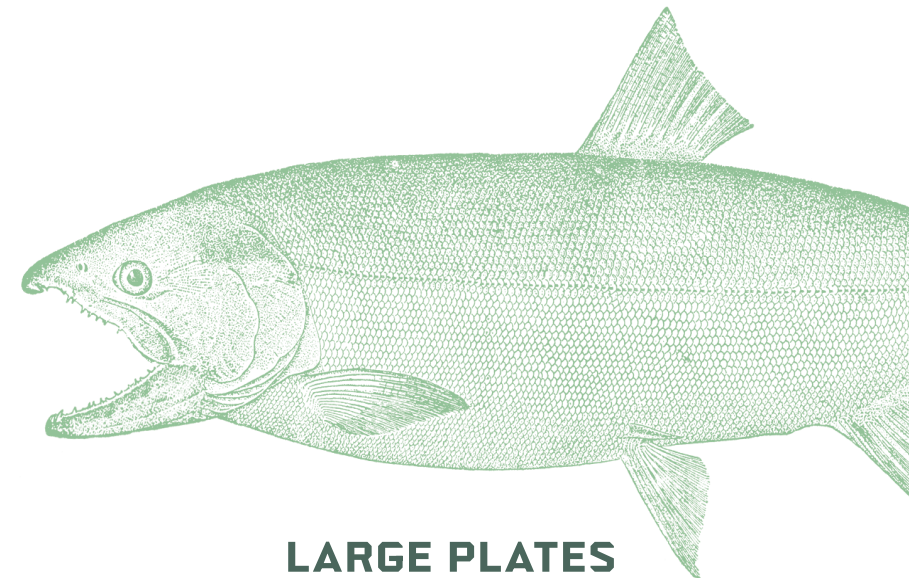
CRISPY CALAMARI 23
Lemon aioli, kombu salt pickled
chili, shichimi

LOBSTER BENEDICT 34
Yuzu hollandaise and chive

FRIED CLAMS & SHRIMP 24
Iceberg lettuce
buttermilk remoulade dressing

PEEKYTOE CRAB CAKE 26
Sugar snap pea remoulade

OCTOPUS A LA PLANCHA 25
Castelvetrano olive-citrus
dressing, mint and arugula



LARGE PLATES

MAINE LOBSTER ROLL 38
Housemade vinegar chips

SHRIMP BURGER 24
Sriracha mayonnaise, cucumber and shiso

FISH & CHIPS 28
Tartar sauce and lemon

FRIED WHOLE BLACK SEA BASS MP
Tartar sauce and french fries

ROASTED HAKE 32
Grilled spring onions, glazed spring peas and lovage

WHOLE STEAMED 1 ¼ POUND LOBSTER MP
Drawn butter and lemon

HOUSE MADE BREAD

SWEDISH RYE WITH SALTED BUTTER 3.50

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk and foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies.

SPARKLING

CHAMPAGNE, 33/130
Louis Roederer "244", Brut, FR NV

CHARDONNAY BLEND, 24/94
Schramsberg, Mirabelle Brut, CA NV

CRÉMANT DE BOURGOGNE, 14/54
*Veuve Ambal, Blanc de Blancs Brut
FR NV*

ROSÉ CRÉMANT DE LOIRE, 18/70
*Arnaud Lambert, Brut
Saumur, Loire Valley, FR NV*

CHAMPAGNE, 375ML 42
*Baron-Fuenté, Grand Reserve, Brut
FR NV*

WHITE

CHARDONNAY, 20/78
*Thomas Labille
Chablis, Burgundy, FR 2022*

MELON-DE-BOURGOGNE, 15/58
*Domaine Les Trois Toits, Phileas
Muscadet Sèvre-et-Maine, FR 2021*

PINOT GRIGIO, 13/50
*Dalia Maris
Delle Venezie, Veneto, IT 2023*

RIESLING, 17/66
*Osmote Winery
Seneca Lake, NY 2019*

SAUVIGNON BLANC, 22/86
*Clément et Florian Berthier
Sancerre, Loire Valley, FR 2022*

VERDICCHIO, 13/50
*Sartarelli, Castelli di Jesi
Marche, IT 2022*

ROSÉ

GRENACHE BLEND, 16/62
*Château La Coste
Côteaux d'Aix-en-Provence, FR 2022*

RED

CABERNET FRANC, 19/74
*Clotilde Legrand, La Chaintrée
Saumur-Champigny, Loire Valley
FR 2017*

FRAPPATO BLEND, 15/58
*Caruso & Minini, Frappello
Terre Silicane, IT 2022*

GAMAY, 17/66
*Domaine la Chapelle des Bois
Cuvée Vieille Vigne de la Cadole
Fleurie, Beaujolais FR 2021*

PINOT NOIR, 33/130
*Domaine Eric et Gautier Desvignes
La Grande Berge, Givry 1er Cru
Burgundy, FR 2021*

SANGIOVESE BLEND, 19/74
*Stolpman, Love You Bunches
Ballard Canyon, CA 2022*

BEER

BITBURGER, 9
Pilsner

SIXPOINT, 9
Sweet Action Blonde

SLOOP BREWING CO., 10
Juice Bomb, IPA

WAKUWAKU TEZUKURI, 18
Kanazawa, Koshihikari Ale

STILLWATER ARTISANAL, 10
Saison Ale, Extra Dry





DESSERTS

BASQUE CHEESECAKE 11

Slow baked with a caramelized exterior

ORGANIC APPLE TART 11

*Vegan sweet pastry, vegan almond frangipane
granny smith compote*

BANANA SPLIT FOR TWO 19

*Vanilla, strawberry and chocolate ice cream
whipped cream, hot fudge, almond brittle*

AFTER DINNER

NONINO
QUINTESENTIA 19
Amaro

GRAND MARNIER 17
Bitter Orange Liqueur

BÉNÉDICTINE 17
Herbal Liqueur

HENNESSY VSOP 20
Cognac

MACKLOWE GOLD 75
*American Single
Malt Whiskey
Kentucky Edition*

ICHIRO'S
MALT & GRAIN 47
*World Blended Whisky
Limited Edition*

KURAYOSHI
DISTILLERY
THE MATSUI 26
*Japanese Single
Malt Whisky
Mizunara Cask, Peated*

MARS SHINSHU
DISTILLERY
TSUNUKI 45
*Japanese Single
Malt Whisky
2020 Edition Peated*

FULTON FISH CO



BLACK BREAKFAST

MINT BLEND

GREEN

CHAMOMILE

ROOIBOS

EARL GREY

6.50