



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 Goose 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

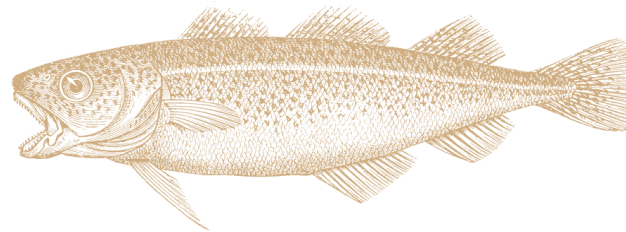


RAW BAR

- 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

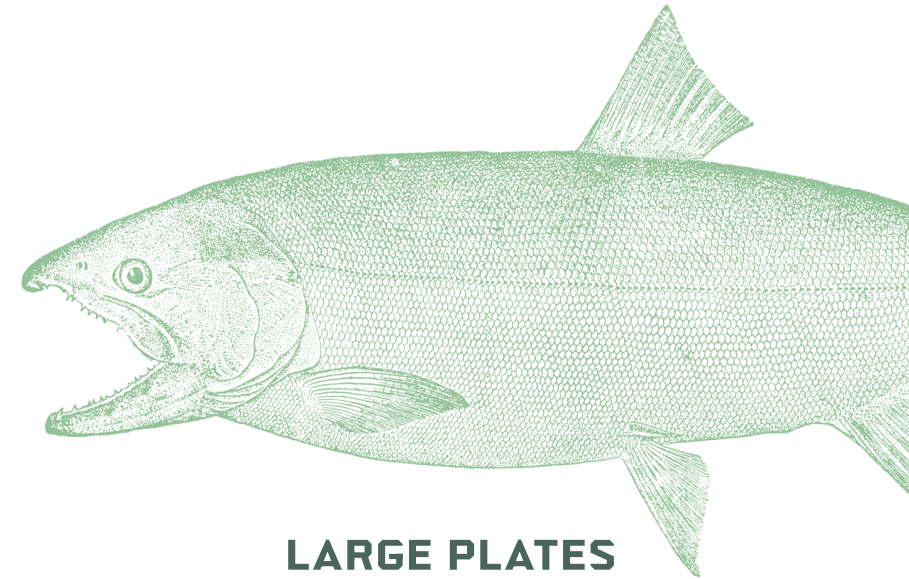


SMALL PLATES

- 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** 24
Lemon aioli, kombu salt pickled
chili, shichimi
- FRIED CLAMS & SHRIMP** 24
Iceberg lettuce
buttermilk remoulade dressing
- PEEKYTOE CRAB CAKE** 27
Sugar snap pea remoulade
- OCTOPUS A LA PLANCHA** 25
Castelvetrano olive-citrus
dressing, mint and arugula

HOUSE MADE BREAD

- SWEDISH RYE WITH SALTED BUTTER** 3.50



LARGE PLATES

- MAINE LOBSTER ROLL** 38
Served with french fries
- 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 Goose 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*

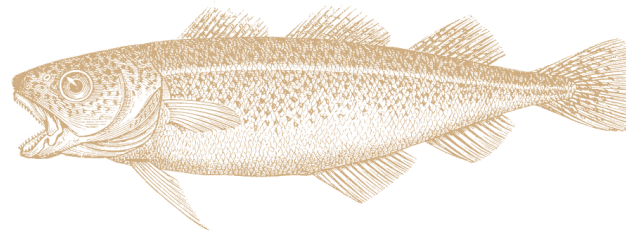
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CRACKLING HASHBROWN* 58

JG select caviar, smoked salmon
cucumber yogurt

EGG TOAST* 48

JG select caviar and herbs



SMALL PLATES

DIVER SCALLOP CRUDD* 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

CHOPPED SALAD 18

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

HEARTS OF LETTUCES 18

Yuzu ranch dressing, avocado
crispy potatoes

NEW ENGLAND CLAM CHOWDER 18

Littleneck clams and bacon

CRISPY CALAMARI 24

Lemon aioli, kombu salt pickled
chili, shichimi

LOBSTER BENEDICT 34

Yuzu hollandaise and chive

FRIED CLAMS & SHRIMP 24

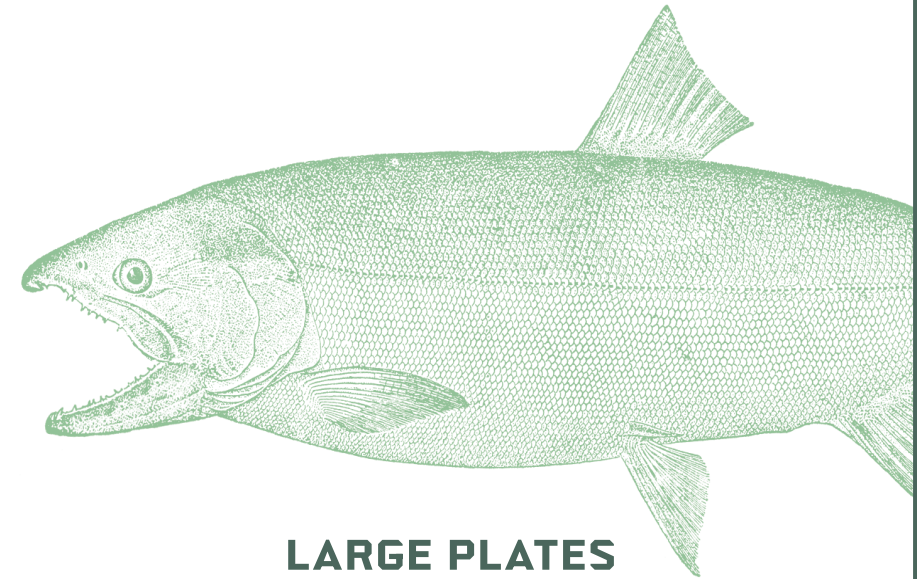
Iceberg lettuce
buttermilk remoulade dressing

PEEKYTOE CRAB CAKE 27

Sugar snap pea remoulade

OCTOPUS A LA PLANCHA 25

Castelvetro olive-citrus
dressing, mint and arugula



LARGE PLATES

MAINE LOBSTER ROLL 38

Served with french fries

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
*Stein, Blauschiefer Trocken,
Mosel, DE 2022*

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

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

ROSÉ

GRENAACHE 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 Whiskey
Limited Edition*

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

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

FULTON FISH CO



TEA LIST

BLACK BREAKFAST

MINT BLEND

GREEN

CHAMOMILE

ROOIBOS

EARL GREY

6.50