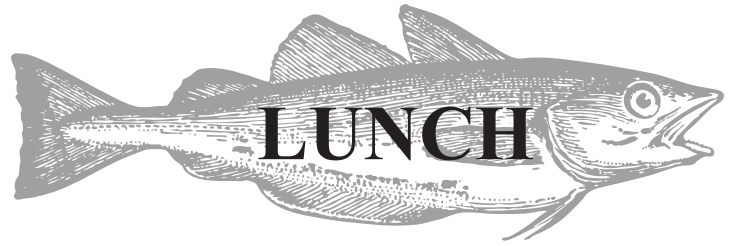


RAW BAR

STONINGTON, CT
NIANTIC, CT
NINIGRET, RI
LITTLENECK CLAMS, CT
CHERRYSTONE CLAMS, CT



*All Raw Oysters & Clams / 2.95

*served with lemon, house cocktail sauce & todays mignonette

FROM THE KITCHEN

SOURDOUGH chive butter	7
CORNBREAD Davis Farm Flint cornmeal, koji maple butter	7
OYSTERS ROCKEFELLER, 1/2 DOZ creamed spinach, sourdough breadcrumbs, Finback cheese	21
ROASTED OYSTERS, 1/2 DOZ our kimchi, ginger oil, scallions	21
NEW ENGLAND OR RI CHOWDER quahogs, salt pork, potatoes add : daily baked oyster crackers (+1.50)	11
GREEN SALAD goat's milk feta cheese, watermelon radish, toasted pepitas, lemon poppyseed dressing add: pan roasted monkfish (+16) 6oz prime NY strip (+26)	14
DAILY MARKET COBB SALAD slow roasted bacon, soft boiled egg, pickled red onions, feta cheese, lemon honey dressing add: pan roasted monkfish (+16) 6oz prime NY strip (+26)	18
MUSSELS coconut lemongrass broth, chili, cilantro	18
BREAKFAST SANDWICH smoked bacon, charred chili aioli, farm greens, sunny side farm egg	14
CHICKEN SALAD SANDWICH hand picked chicken, celery, onion, lemon aioli, griddled rye bread	16
OC BURGER Cheddar cheese, umami mayo, lettuce, potato chips add: pickles (+\$1), red onion jam (+\$1) bacon (+\$1.50)	17
SPICY MISO MUSHROOM RAMEN mushroom dashi, Seacoast's mushrooms, soft boiled egg, noodles, garlic furikake	20
TAGLIATELLE house made tagliatelle, ragu of beef, pork, tomato, white wine, Finback cheese	15/30

THANK YOU

to all of our farmers, fishermen,
and purveyors

Todays Lunch was prepared by
Executive Chef Renee Touponce, and the amazing team of Nick Teague, Chad Hobert, Jess Spivey,
Jacob Henning, Ana Gordon, Alysha Johnson, Shawn Kinard, Melissa Green, Tatiana Bobzin, & Gabrielle Rose

*Food prepared in this restaurant may contain the following ingredients: dairy, eggs, wheat, peanuts, tree nuts, soy, fish, & shellfish.

If you have a food allergy, please inform your server before placing your order. Thank you