

SMALL PLATES

BUTTERMILK FRIED LOCAL OYSTER SLIDER.....5

house brioche bun, Castle Valley Mill cornmeal, fresno pepper mash aioli, house pickles

CHARCOAL GRILLED HEIRLOOM CARROTS16

Chesterfield Heirloom carrots, blistered shishito peppers, black garlic romesco, carrot juice vinaigrette, pomegranate, mizuna **DF/GF**

EASTVIEW FARMS HEIRLOOM GREENS SALAD16

spotted trout lettuce, blood orange, asian pear, spiced pistachio, buttermilk herb vinaigrette, queso de navarra **GF/V**

GULF OF MAINE BLUEFIN TUNA TARTARE.....24

avocado, ginger lime vinaigrette, nori furikake, baywater farms shiso oil, house sesame cracker **DF**

MAINE LOBSTER BISQUE.....15

sunchoke chips, brandy, roasted red pepper, Pedro Ximenez sherry vinegar **GF**

FRIED HEN OF THE WOODS MUSHROOM.....16

caramlized feta, sour cream & smoked allium dip, Castle Valley Mill cornmeal, trout roe, chives

ROASTED EASTVIEW FARMS HEIRLOOM SQUASH.....17

whipped house ricotta, honeycrisp apple, seeded honey, calabrian chili, prosciutto di san danielle **GF**

CHESTERFIELD HEIRLOOMS BEET SALAD17

bartlett pears, whey, whipped feta, marcona almond & sesame dukkah, mache **GF/V**

BLUE CRAB HUSHPUPPIES19

crab fat aioli, Castle Valley Mill cornmeal, preserved Baywater Farms fish peppers, cherry tomato jam

MAINE LOBSTER FRENCH TOAST28

house brioche, creme fraiche, braised leeks, tarragon, lemon whey beurre monte

LARGE PLATES

SEARED NEW BEDFORD SCALLOPS45

couscous, quinoa & blue crab salad, Eastview Farms butternut squash purée, prosciutto, hackleback caviar, nasturtium

PAN ROASTED MAINE MONKFISH36

red coconut curry, Eastview Farms butternut squash, beluga lentils, honeycrisp apple som tum **GF/DF**

PAN ROASTED CRESCENT (NY) DUCK BREAST*43

local pine syrup, juniper & pink peppercorn rub, Chesterfield Farms dwarf pak choy, savory pear butter, duck fat roasted potatoes, shaved parsnips **GF/DF**

STEAMED ATLANTIC HALIBUT42

Eastview Farms blue & golden oyster mushrooms, Chincoteague little neck clams, caramelized fennel, lobster dashi, Chesterfield Heirlooms broccoli rabe, daikon radish, leek powder **GF/DF**

WHOLE ROASTED BRONZINO (FOR TWO).....65

stuffed with shaved fennel & red onion salad, blistered heirloom peppers, sauce vierge, lemon cheek **GF/DF**

BUTTERMILK FRIED NEW JERSEY FLUKE.....34

kohlrabi and celery root remoulade, castle valley cornmeal, green tomato chow chow, lump crab, baywater Farms mizuna

SIDES

Blue Crab Cous Cous & Quinoa Salad15

Roasted Wild Mushrooms, White Bean Puree, Pecorino...11

Olive & Anchovie Tapenade, Grilled Sourdough.....7

Station on Kings Sourdough with Kelp Butter....6

Caviar Supplement to any dish (10G)25

GF = Gluten Free / **DF** = Dairy Free/ **V** = Vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



TODAY'S MENU CURATED BY:

TOM WISWELL