

## Raw Bar

SHRIMP COCKTAIL 16  
JUMBO BLACK TIGER SHRIMP  
HOUSE COCKTAIL SAUCE, LEMON

DAILY EAST COAST OYSTERS MP  
COCKTAIL SAUCE, CHAMPAGNE SAUCE

WELLFLEET RAW CLAMS 10/16  
COCKTAIL AND HOT SAUCE

CHASEN'S FAMOUS ICE BOWL MP  
6 OYSTERS, 6 CLAMS, 6 SHRIMP  
8oz. LOBSTER TAIL, CHARRED LEMON  
(SERVES 2-4)

## Starters

LOBSTER "MAC N CHEESE" 18  
GNOCCHI, WHITE TRUFFLE, LOBSTER MEAT  
THREE CHEESE GRATIN

PAN ROASTED CLAMS 16  
SAUSAGE, GARLIC, HERB, TOMATO, WHITE WINE

BAKED OYSTERS (8) 20  
SPINACH BACON, MORNAY SAUCE

STUFFED MUSHROOMS (4) 12  
SPINACH, SAUSAGE, THREE CHEESES,  
PORT PEPPERCORN SAUCE

JUMBO CRAB CAKE 14  
CELERY ROOT "SLAW", DIJONNAISE

CRISPY CALAMARI 12  
FLASH FRIED, TOMATO, ARUGULA, LEMON AIOLI

STEAK TARTARE 16  
HAND CHOPPED PRIME TENDERLOIN  
CAPERS, DIJON, SHALLOT, EGG YOLK, CROSTINI

BLUEFIN TUNA CRUDO 18  
RADISH, SCALLION, TORN MINT, LIME OIL  
SHAVED CHILIES, PICKLED MUSTARD SEED

LAMB MEATBALLS 14  
MINTED TOMATO SAUCE, WHIPPED RICOTTA

## Soups & Salads

NEW ENGLAND CLAM CHOWDER 8  
FRENCH ONION 8

CEASAR 9  
ROMAINE, CROUTONS, SHAVED CHEESE  
CHARRED LEMON, ANCHOVY/GARLIC DRESSING

WEDGE 10  
ROMAINE, TOMATO, RED ONION, BACON  
BLEU CHEESE, BUTTERMILK DRESSING

TUNA NICOISE 16  
AHI TUNA, BOILED EGG, CRISPY POTATO  
CHICORY, OLIVE TAPENADE, BRIOCHE  
SUN DRIED TOMATO VINAIGRETTE

BURRATA 10  
TOMATO, SHAVED ONION, GARLIC CONFIT  
BASIL OIL, GRILLED "CROUTON", PEPPER

## Pastas

CACIO E PEPE 16  
FRESH PASTA, PECORINO, BLACK PEPPER

LAMB BOLOGNESE 23  
FRESH PAPPARDELLE, DOMESTIC LAMB RAGU

LINGUINE VONGOLE 24  
FRESH & CHOPPED CLAMS, HERBS  
WHITE WINE, BUTTER

SHRIMP SCAMPI 28  
BLACK TIGER SHRIMP, GARLIC, LEMON  
WHITE WINE, FRESH CHOPPED PARSLEY

## Mains

CHICKEN "PICATTA" 24  
ROASTED BONE-IN BREAST, CAPERS  
LEMON, HERBS, POTATO, CARROT SPIKES

LOBSTER ROLL 22  
NEW ENGLAND STYLE, SPLIT BRIOCHE ROLL  
CRISPY OLD BAY FRIES, LEMON

GRILLED LOBSTER 31  
8OZ. TAIL SPLIT, LEMON HERB BUTTER  
SWEET CORN & LEEK RISOTTO

VEAL CHEEKS 28  
BRAISED, TOMATO, GARLIC, SHALLOT  
HERBS, VEAL DEMI, POTATO GNOCCHI

## Steaks & Chops

BUTCHERED ON SITE, USDA PRIME  
VEAL MARROW SAUCE -BÉARNAISE-AU POIVRE

FILET MIGNON  
6oz. 28 9oz. 36

14OZ. NEW YORK STRIP 34

24OZ. "T-BONE" 42

14OZ. LONGBONE PORK CHOP 26

14OZ. VEAL PORTERHOUSE 29

oscar style 15

CRAB, ASPARAGUS, BERNAISE

surf & turf 25

GRILLED 8oz. LOBSTER TAIL

## Sides 6

ASPARAGUS w/ BÉARNAISE  
CREAMED SPINACH  
CREAMED CORN  
ROASTED CARROT SPIKES

WHIPPED POTATOES  
CRISPY FRIES w/ MALT VINEGAR AIOLI  
ROASTED POTATOES  
POTATO GRATIN

