



## Starters

Corn & Jalapeno Crab Bisque	\$9
Town & Dock Calamari Spicy mayo and lemon.	\$12
Crab Dip Fontina, kettle chips, and fresh scallion	\$15
Boom Boom Shrimp Spicy mayo and lemon.	\$13
Whole Jerk Roasted Wings Lime and cider gastrique.	\$12
Tuna Crudo Pickled shallot, apple chutney ponzu, pistachio chili aioli, greens.	\$14
PEI Mussels Dijon cream broth, garlic, fresh herbs, and crostini.	\$11
Fall Bruschetta Butternut, brandied cherries, apple, goat cheese, maple bacon, and gastrique.	\$10
Roasted Beets Whipped goat cheese, shishito pepper, orange pecorino, pecans, and beet vinaigrette.	\$11

## Salads

Baby Arugula	\$10
Butternut, apple, brandied cherries, pickled shallots, sherry emulsion, goat cheese, and pistachios.	
Rustic Caesar	\$9
Romaine, pecorino, house crouton, and boquerone.	
Warm Spinach	\$11
Wild mushrooms, red onion, chopped egg, maple bacon gastrique, fontina.	

### Add Any Protein:

Shrimp \$12 / Scallops \$16 / Fish \$14 / Chicken \$12 / Steak \$18

## Fresh Catch

Day Boat Scallops	\$27
Hashed yukons and butternut, brandied cherries, spinach, root veg puree, maple gastrique, shallot.	
Crispy Skin Salmon	\$24
Sage and shallot brussels, raisin river bacon, apple, and Dijon cream.	
Lobster Carbonara	\$25
Fettucine, raisin river bacon, wild mushrooms, farm egg, garlic, basil and crumb.	
Lobster Roll	\$19
Hellman's, garlic oil, celery, New England roll, and kettle chips.	
Cioppino	\$30
Shrimp, scallops, fin fish, chorizo, clams, mussels, fennel, savory tomato broth, and focaccia crostini.	
Chip Fried Cod	\$21
Malted vinegar steak fries, creamy chipotle slaw, Eastern Shore tartar.	
Shrimp and Grits	\$26
White cheddar grits, chorizo, garlic roasted tomatoes, savory wine broth, and fresh herbs.	
Blackened Mahi Tacos	\$13
Pico, pickled red onion, spicy mayo, cabbage, and fresh lime.	

## From the Farm

Pan Roasted Chicken Breast Country fried grits, root vegetables, stout demi, and mustard seed.	\$24
Bistro Filet House cut truffle pecorino steak fries, creamed spinach, and not-so-A1 sauce.	\$25
Chef's Pepperoni Burger Sharp cheddar, greens, tomato, fried onions, and roasted garlic hot mustard.	\$15
OTH Fried Chicken Sandwich Creamy chipotle slaw, dill pickle, roasted garlic, and hot mustard.	\$14

## Sides

Sage and Shallot Brussel Sprouts	\$6
Vermont Cheddar Grits	\$6
Truffle Pecorino Steak Fries	\$6
Hashed Yukon & Butternut	\$6
Creamy Chipotle Slaw	\$6

## Kids Menu

Chicken Tenders	\$7
Fried Fish	\$8
Mac n' Cheese	\$6
Cheeseburger	\$9
Fried Shrimp	\$10

*\*Menu items and pricing is subject to change.*