### Starters

**New England Clam Chowder**
- Bacon, chives, fresh clams **15**

**Butternut Squash Soup**
- Pepita pesto, crostini **13 VEG**

**Crescent Rolls**
- Everything spice, nori butter **8 VEG**

**Crab & Shrimp Louie Salad**
- Bibb lettuce, tomato, egg, avocado, cucumber, onion **26 GF**

**Endive Salad**
- Herb tahini, chili crunch, slopeside cheddar, pomegranate **18 GF, VEG**

**Fried Brussels “Okonomiyaki”**
- Bonito flake, kewpie, sesame, scallion **17 GF**

**Grilled Octopus**
- Almond romesco, kewpie, sesame, scallion **17 GF**

**Oysters**
- Selection of east coast oysters & accoutrements **24/HALF-DOZEN | 44/DOZEN**

**Peel & Eat Carolina Shrimp**
- Barr hill gin cocktail sauce **24/HALF-DOZEN GF**

**Plateaus**
- Oysters, lobster, shrimp, chef’s daily goodies, accoutrements **SMALL 85 | LARGE 145**

**Tuna Tartare**
- Olives, caper, shallot, crème fraîche, salmon roe, lavash **22**

**Hamachi**
- Serrano, melon, citrus, herb **21 GF**

**Scallop Aguachili**
- Cucumber, chilies, cilantro, avocado **22 GF**

### Poke Bowls

**KING SALMON POKE**
- Avocado, cucumber, sesame, seaweed, sweet soy, spicy aioli **25**

**Veggie**
- Edamame, sweet potato, seaweed, avocado, cucumber, wasabi aioli, sweet soy **19**

**Volcano Bowl**
- Tuna, crab, avocado, cucumber, jalapeño, spicy mayo, tamari, crunchy shallot & garlic **26**

### Mains

**Crisy Skate Wing**
- Spätzle carbonara, speck, braised local greens **32**

**Swordfish Frites**
- Black garlic au poivre, hand cut frites, braised endive **38**

**Lobster Pot Pie**
- Picked lobster, lobster sherry cream, potato, fennel, old bay cheddar biscuit **52**

**Pan Seared Striped Bass**
- Spaghetti squash latke, spicy honeynut, citrus **38**

**Prime NY Strip**
- Roasted cauliflower, confit potato, lump crab, whiskey cream sauce **46**

**Duck Rice**
- Confit duck paella, smoked paprika crema, chorizo, cilantro **42**

**Lobster Roll**
- Lobster mayo or lobster butter, chive, bibb, buttered brioche bun **38**

**New Bedford Fisherman’s Stew**
- Linguïça, potato, fennel, grilled sourdough **42**

**Seared Scallops**
- Sweet potato gnocchi, parsnip, sherry mushroom, spinach, caper, lemon **44**

Spruce Peak is committed to sustainability. We proudly work with both local producers and national distributors that focus on transparent sourcing and sustainable fisheries and farms. Together we aim to protect the health and beauty of our oceans and waterways for generations to come.