

TIPSY TROUT



starters

STUFFED CLAM HUSHPUPIES Nitty Gritty Cornmeal, Chorizo, Harissa-Lime Aioli

SMOKED BLUEFISH PATE Buttermilk Saltines, Mustard Oil, Frisee

CRAB PIMENTO DIP Peekytoe, Jalapeno, Clothbound, J.O. Chips

TIPSY NACHOS Shrimp, Crab, Lobster, Queso Sauce, Poblano, Bisque Crema, Pickled Shal-lot, Serrano, All Souls Tortilla Chips

GRILLED OCTOPUS TOSTADAS Pickled Pineapple, Avocado, Guajillo

BEEF TARTARE SLIDER Thai Herbs, Calamansi, Hawaiian Roll

soups & salads

CLAM CHOWDER Chive Oil, Bacon, House Saltines

LONG ISLAND CHEESE PUMPKIN SOUP Pasilla Negra, Chervil

ENDIVE SALAD Herb Tahini, Chili Crunch, Cheddar, Pomegranate

ROASTED BEETS House Ricotta, Tarragon Crumble, Piquillo, Arugula, Seeds

CHARRED CAULIFLOWER Szechuan Peppercorn, Peanut, Fish Sauce, Celery, Cilantro

mains

LOBSTER ROLL Lobster Mayo or Lobster Butter, Lots of Chive, Sesame Milk Bun

NORTH SHORE ROAST BEEF 36-Hour Top Round, BBQ Sauce, White American, Aged Beef Fat Mayo, Onion Bulkie

BURGER 6oz Wagyu Patty, Slopeside Cheddar, Roasted Tomato, Arugula Add Fried Oysters

LOBSTER BURGER 4oz Custom Patty, VT Cheddar, Butter-Poached Lobster, Bearnaise Aioli, Maitake Conserva

CRISPY TROUT SANDWICH vodka-battered, B russel Slaw, Cilantro, Topsy Sauce, Toasty Bun

BIGEYE TUNA FLATBREAD Tonnato Sauce, Crispy Prosciutto, Castelvetro Olive, Red Onion

GRILLED SWORDFISH STEAK FRITES Black Garlic Au Poivre, Hand-Cut Kennebec Frites, Endive

raw bar

ISLAND CREEK OYSTERS Duxbury, MA

GLIDDEN POINT Edgecomb, ME

PEARLY WHITES Johnston, RI

MOON SHOAL Barnstable, MA

LITTLENECK CLAMS Eliot, ME

MAINE LOBSTER COCKTAIL

PEEL & EAT MAINE RED SHRIMP

Crudos

KING SALMON Finger Lime, Lemongrass, Grape

MAINE TUNA Jimmy Nardello, Herb Emulsion, Caper

NEW BEDFORD SCALLOP Red Curry, Sweet Potato

Plateaus

OYSTERS • CLAMS • LOBSTER • CRAB • SHRIMP • SEAFOOD CHARCUTERIE • CHEF'S DAILY GOODIES • ACCOUTREMENTS

Small, Medium, or Large