**après-ski**

**NEW ENGLAND CLAM CHOWDER** bacon, chives, fresh clams 15  
**BUTTERNUT SQUASH SOUP** pepita pesto, crostini 13 VEG  
**ENDIVE SALAD** herb tahini, chili crunch, slope-side cheddar, pomegranate 18 GF, VEG  
**FRIED BRUSSELS “OKONOMIYAKI”** bonito flake, kewpie, sesame, scallion 17 GF  
**GRILLED ARTICHOKE & SPINACH DIP** celery, pecorino, naan bread 21 VEG  
add crab 8 | lobster 14 | smoked trout 12  
**CRAB CAKE SLIDERS** house Kimmelweck rolls, spicy tarter sauce 19  
**STUFFED CLAMS** dug cherrystones, slab bacon, buttered cracker crumb, chive 16  
**PORK BELLY STEAM BUNS** pickled daikon, sesame aioli, green onion, jalapeno 17  
**LOBSTER ROLL** lobster mayo or lobster butter, chive, bibb, buttered brioche bun 38  

**poke bowls** SERVED OVER SUSHI RICE  
**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  

**raw bar, crudos, & hand rolls**  
**OYSTERS** selection of east coast oysters & accouterments GF  
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, accouterments  
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  
**CEVICHE** market fish, Peruvian style 20 GF  
**SPICY TUNA HAND ROLL** avocado, sriracha mayo, green onion, tempura crisp 14  
**LOBSTER HAND ROLL** lemon aioli, chive 16 GF  
**CRAB HAND ROLL** cucumber, avocado, miso mayo, furikake, jalapeno, green onion 15 GF  
**SMOKED SALMON HAND ROLL** asparagus, radish, wasabi mayo, salmon roe 15 GF  
**VEGGIE HAND ROLL** asparagus, radish, jalapeno, green onion, cucumber, sweet soy, sesame aioli 13 VEG  

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.  

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. please advise your server about any allergies or dietary concerns*