

ON ICE

east coast oysters	MP
west coast oysters	MP
top neck clams	2.50
"old bay" shrimp cocktail	17
surf clam salad	16
lobster lettuce cups	20
mussels escabeche	12
halibut ceviche	14

TARTARES
w/ gaufrettes

spicy tuna	16
dayboat scallop	16
salmon belly	15
beef tenderloin	17
eggplant miso	10

PRISTINELY
RAW

fluke, brown butter & hazelnut	13
sea bream, spicy melon & prosciutto	14
striped jack, cucumber kimchi	14
black sea bass, mussel crema	14
tuna, foie gras mousse	18
torched kingfish, aji amarillo	13
razor clams, toasted garlic & saffron	17
gently smoked king salmon, parmesan & quail egg	18
uni & caviar "french toast"	52

SMALL	sardines & sourdough	12
	smoked bluefish rillettes	12
	endive & baby gem salad, tarragon dressing	14
	squid “pad thai” salad	16
	paella rice croquettes, shrimp aioli	12
	half & half clam chowder	15
	octopus carpaccio, lemon, caper, parmesan	17
	grilled harissa shrimp, melon, cucumber & yogurt	18
	baked scallop in the shell, dashi, black truffle	24
	mafalde, lump crab, tomato	22
	ricotta gnocchi, tuna ‘nduja, corn	18
	crispy beignets & spicy clam ragout	17
	broiled “oysters philadelphia”	18
LARGE	grilled black sea bass, tender broccoli, tomato sauce	32
	pocono trout a la plancha, couscous & crab salad	28
	swordfish a la plancha, spicy braised squid, basil	32
	roasted porgy, jasmine rice, andouille, creole broth	32
	blackened fluke, tender greens, bacon & cherry relish	28
	grilled bronzino, tomatillo & avocado salsa	29
	saffron braised golden tilefish, summer squash, pesto	31
NOT FISH	dozer sole, meuniere, potato rosti, watercress	115
NOT FISH	roasted chicken, charred corn & bread salad	28
	pork milanese, arugula & cherry tomato	36
	beef ribeye, roasted carrots, carrot top chimichurri	48
VEGETABLES	sliced & dressed tomatoes	12
	cucumbers, kosher pickle vinaigrette	9
	roasted broccoli rabe, pecorino	13
	char-grilled oyster mushrooms	16
	salt & vinegar potatoes	10