



RAW BAR

OYSTERS ON THE HALFSHELL | \$3 EACH
MIGNONETTE, HORSE RADISH, LEMON

OYSTER SHOTS | \$4 EACH
HOUSE CLAMATO MIX

STEAK TARTARE | \$25
DIJON, CAPERS, EGG YOLK, RED ONION, CORNICHONS

SCALLOP CRUDO | \$22
SCALLOPS, OLIVE OIL, CAPERS, RED ONION

SHRIMP COCKTAIL | \$20
COCKTAIL SAUCE, BUTTER, LEMON

TUNA CARPACCIO | \$20
OLIVE OIL, LEMON, CHIVES, CALABRIAN CHILI, CRÈME FRAÎCHE, PISTACHIO

SMALL PLATES

TINNED FISH SELECTION | MP
OLIVES, BREAD

DEVILED EGGS | \$9
CLASSIC PREP WITH PIMENTÓN

GILDA PINTXOS | \$10
SKEWERED WHITE ANCHOVIES, GUINDILLA PEPPERS, OLIVES

POMME FRITES | \$12
PARMESAN, GARLIC

OYSTERS ROCKEFELLER | \$15
SPINACH, BACON, BREADCRUMBS

LOBSTER ROLL | \$30
SERVED WITH FRITES

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER CUP \$7 | BOWL \$10
CLASSIC CREAMY CHOWDER WITH FRESH CLAMS AND HERBS

ICEBERG WEDGE | \$14
CHERRY TOMATO, RED ONION, BACON, BLUE CHEESE

LITTLE GEM CAESAR | \$14
HERBED BREADCRUMBS, PARMESAN



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.





CLASSICS

PEARL DIVER MARTINI | \$14

VODKA OR GIN, DRY VERMOUTH, LEMON TWIST OR BLUE CHEESE OLIVES

PIMM'S CUP | \$14

PIMM'S NO. 1, LEMON, CUCUMBER, SELTZER

APEROL SPRITZ | \$14

APEROL, PROSECCO, SELTZER, ORANGE SLICE

MARTINEZ | \$14

GIN, SWEET VERMOUTH, MARASCHINO LIQUEUR

HARVEY WALLBANGER | \$14

VODKA, GALLIANO, ORANGE JUICE

RUSTY NAIL | \$14

SCOTCH, DRAMBUIE

JUSCHU | \$14

TEQUILA, LEMON, HONEY, ANGO BITTERS

SAZERAC | \$15

RYE WHISKEY, PEYCHAUDS BITTERS, SUGAR

CHRYSANTHEMUM | \$15

DRY VERMOUTH, BENEDICTINE, ABSINTHE, ORANGE BITTERS

MEXICAN FIRING SQUAD | \$14

TEQUILA, LIME, GRENADINE, BITTERS, SODA

MINT JULEP | \$14

BOURBON, MINT, SUGAR, CRUSHED ICE

THE ALASKA | \$17

OLD TOM GIN, YELLOW CHARTREUSE, ORANGE BITTERS

CLOISTER | \$16

GIN, YELLOW CHARTREUSE, GRAPEFRUIT, LEMON, SIMPLE SYRUP

JAPANESE SLIPPER | \$14

MIDORI, COINTREAU, LEMON

BLOODY CAESAR | \$14

VODKA, HOUSE BLOODY MIX, CELERY SALT



WINE

SPARKLING

DIVER BRUT - \$9 | \$25

CALIFORNIA, USA

ANNE DE LAWEISS CREMANT DE ROSE - \$9 | \$30

FRANCE

LAURENT PERRIER BRUT | \$90

FRANCE

WHITE

DR. PAULY REISLING - \$9 | \$30

MOSEL, GERMANY

SEAQUEEN ALBARIÑO - \$11 | \$40

CALIFORNIA, USA

FAISÃO VINHO VERDE - \$8 | \$30

MINHO, PORTUGAL

ROSE / ORANGE

TINTO AMORIO MONJE ORANGE - \$12 | \$45

CALIFORNIA, USA

TWO SHEPHERDS PINOT GRIS - \$45

CALIFORNIA, USA

RED

QUADRAM RED BLEND - \$9

LA MANCHA, SPAIN

CLOS DE LA ROILETTE GAMAY - \$40

BEAUJOILES, FRANCE

BEER

COORS BANQUET | \$6

PACIFICO | \$6

GUINNESS STOUT | \$7

AUSTIN EASTCIDERS DRY CIDER | \$7

MARBLE HAZY IPA | \$7

FRANZISKANER HEFEWESIEN | \$8

DOGFISHHEAD SEAQUENCH SOUR | \$8

STEIGL RADLER | \$11

HITACHINO NEST WHITE ALE | \$10

ATHLETIC BREWING IPA (NON-ALCOHOLIC) | \$7



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