

OYSTER BAR

# SHUCKED & READY

\$3.00 EACH

Spearpoint Katama Bay,  
Martha's Vineyard, MA

Powder Point,  
Duxbury, MA

## APPETIZERS

Blackened Spicy Tuna\*

Pickled Chili, Mango Emulsion, Sweet Soy Mustard  
Seeds, Cilantro 16

Steamed Blue Hill Mussels\* gf

Garlic, Shallots, Pork Belly, Chablis Wine 17

Charred Octopus\* gf

Fennel Puree, Chorizo, Crispy Potato Lemon Caper 18

Crab Cake Alicea\*

Citrus Jalapeño Emulsion, Smashed Avocado, Pickled Red  
Onion, Cilantro Oil, Yucca Chip, Charred Lime 18

Fried Point Judith Calamari\* gf

Buttermilk Batter, Spicy Tomato Sauce,  
Mustard Aioli, Banana Peppers 15

Cage-Free Deviled Eggs gf

Choice of Pancetta, Chorizo or Caviar 8 (3 pieces)

Hummus Mezza Plate

Chili Paste, Olives, Feta,  
Tomatoes, Grilled Pita 16

Braised Pork Belly gf

Smoked Onion Chutney, Pickled Fresno, Shitake  
Crisps, Micro Greens 14

Cheesy Broccolini gf + v

Fried Leeks, Vermont Cheddar Crouton, Garlic Aioli 13

## SOUPS & SALADS

New England Wellfleet gf  
Clam Chowder 12

Baby Kale & Quinoa Salad gf  
Orange Segments, Sunflower  
Seeds, Shaved Feta, Citrus  
Vinaigrette 14

Beet Salad gf  
Vermont Creamery Goat Cheese,  
Toasted Walnut, Micro Green,  
Mustard Vinaigrette 14

French Onion Gratinée 12

White Bean & Tomato Soup gf + v  
Fine Herbs, Celery, Leeks  
Watercress 12

Classic Caesar Salad  
Boquerone Pesto, Garlic Scape  
Brioche, Pecorino Romano 14

Poach Pear Salad gf  
Smoked Blue Cheese, Pecan  
Smoked Bacon, Rocket Salad,  
Apple Vinaigrette 14

## BOARDS



Served with Sweet Roasted  
Almonds from Q's Nuts &  
Grilled Bread 28

New England Charcuterie Board

Berkshire Prosciutto, Tartufo Salame, Rosso Salame, Sweet Sopressata,  
Whole Grain Mustard, Mostarda, Cornichons

Cheese Board

Bijou Goat Cheese, Jasper Hill Bleu Cheese, Robinson Farm Tekenink  
Tomme, Cremont Double Cream Vermont Creamery, Seasonal Jam,  
Grapes

Combo Board

Berkshire Prosciutto, Rosso Salame, Sweet Sopressata, Bijou Goat  
Cheese, Jasper Hill Bleu Cheese, Whole Grain Mustard, Seasonal Jam,  
Grapes

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Precinct Burger\*

Prime Angus Beef, Nueske's Bacon, Vermont Cheddar,  
Brioche Bun 17

"The Green Muenstah" Burger\*

Prime Angus Beef, Caramelized Onions, Basil Truffle Mayo, Muenster  
Cheese, Cage-Free Egg, Bibb Lettuce, Brioche 19

Bacon Brie Burger\*

Bacon Jam, Triple Cream Brie, Lettuce, Tomato, Sour Dough Roll 18

## MAINS

Seared Georges Bank Scallops\* gf  
Celery Root Puree, Oyster Mushrooms, Natural Au Jus 34

Pan Fried Whole Fish\* gf  
Herb Chimichurri, Haricot Verts 36

Pan Seared Salmon\* gf  
Blood Orange Chili Glaze, Kohlrabi Puree, Sunchokes, Tatsoi 34

Seared Atlantic Cod\* gf  
Vegetable Ratatouille, Pesto 36

New England Fish & Chips\* gf  
Beer Battered, Tartar Sauce, Cole Slaw 23

Seafood Fra Diavolo gf  
Linguini, Clams, Mussels, Calamari, Spicy Pomodoro Sauce 32

Saffron Lobster Risotto\* gf  
Sherry Cream, Peas, Corn,  
Shaved Parmesan, Truffle 19/36

Moroccan Eggplant gf + v  
Quinoa, Carrots, Chickpeas, Garlic, Berbere Spice 23

Braised Beef Gnocchi  
Broccoli Rabe, Garlic Broth, Grated Parmesan 16/28

Roasted 1/2 Lancaster Chicken\* gf  
Rosemary Jus, Roasted Potato, Broccoli, Lemon 29

Steak Frites\* gf  
Parmesan Truffle Fries, Beef Demi 30

Filet Mignon\* gf  
Crispy Potato Hash Cake, Asparagus  
Herb Butter, Beef Demi-Glace 36

Steak Au Poivre\* gf  
Potato Puree, Charred White Asparagus, Marrow Butter 34

SIDES

\$6.00 each

Garlicky Broccolini | Grilled Asparagus  
Parmesan Truffle Fries | Seared Brussels Sprouts  
Charred Cauliflower w/ Roasted Garlic Paprika Mayo  
Potato Puree | Sautéed Wild Mushrooms  
Vegetable Ratatouille

\*Cooked to order. \*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, inform your server of any food allergies.