

DINNER

OYSTER BAR

SHUCKED & READY

\$3.00 EACH

Spearpoint Katama Bay, Martha's Vineyard, MA Powder Point, Duxbury, MA

APPETIZERS

Togarashi Spicy Tuna* gf Cucumber Salad, Avocado Puree, Chili Oil, Sesame Seeds 16

Crab Cake Alicea* Jalapeño Mango Emulsion, Smashed Avocado, Pickled Red Onion, Cilantro Oil, Yucca Chip, Charred Lime 18

Steamed Blue Hill Mussels*or Steamed Clams* Garlic, Shallots, Andouille Sausage, Harpoon IPA 16 With Both Mussels + Clams 24

Charred Octopus* gf Cherry Tomato and Kalamata Olive Salad, Red Watercress, Grilled Lemon 18

Fried Point Judith Calamari* gf Buttermilk Batter, Spicy Tomato Sauce, Mustard Aioli, Banana Peppers 15

Steak Tartare* Cage-Free Egg Yolk, Tomato Jam, Capers, Shallots, Cornichons, Dijon Mustard, 16

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

Buffalo Chicken Meatballs Bleu Cheese Dressing 16

SOUPS & SALADS

New England Wellfleet Clam Chowder gf 11

Baby Kale & Quinoa Salad gf Orange Segments, Sunflower Seeds, Shaved Feta, Citrus Vinaigrette 13

Beet Salad Jasper Hill Goat Cheese, Dried Cherries, Pistachio, Arugula, Balsamic, EVOO 13

French Onion Gratinee 11

Watermelon Salad Compressed Watermelon, Boggy Meadows Feta, Arugula, Sunflower Seeds, Balsamic Reduction 14

Classic Caesar Salad Boquerone Pesto, Garlic Scape Brioche, Pecorino Romano 13

BOARDS

Served with Sweet Roasted Almonds from Q's Nuts & Grilled Bread 25

Charcuterie Board

Berkshire Prosciutto, Felino Salumi, Finocchiona Salami, Coppa, 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, Felino Salumi, Finocchiona Salami, Bijou Goat Cheese, Jasper Hill Bleu Cheese, Whole Grain Mustard, Seasonal Jam, Grapes

PWAA TGT OYN

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

PK+B Veggie Burger* Avocado Spread, Lettuce, Roasted Red Peppers, Fried Onions, Balsamic Reduction, Brioche 17

*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.

MAINS

Searred Georges Bank Scallops* Tagliatelle Nest, Corn Puree, Tomato Concasse 34

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

Roasted Sixty South Salmon* gf Pea Puree, Glazed Carrots, Lemon Beurre Blanc 34

Searred Atlantic Cod* gf Artichoke & Sun-Dried Tomato Salad, Pesto Sauce 31

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

Saffron Lobster Risotto* gf Sherry Cream, Peas, Corn, Shaved Parmesan, Truffle 17/34

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

Fried Buttermilk Chicken* Mashed Potatoes, Green Beans, Horseradish Gremolata, Crispy Onions 26

Roasted Lancaster 1/2 Chicken* gf Salsa de Maiz, Lemon Confit, Succotash 28

Steak Frites* gf Parmesan Truffle Fries, Beef Demi 29

Filet Mignon* gf Crispy Potato Hash Cake, Asparagus Herb Butter, Beef Demi-Glace 34

32oz. Tomahawk Ribeye for Two gf Grilled Broccoli, Smashed Potatoes, Red Chimichurri 90

SIDES

6 ea. -or- Flight of Sides (gf): 3 for 15 Garlicky Broccolini | Grilled Asparagus Parmesan Truffle Fries | Searred Brussels Sprouts Charred Cauliflower w/ Roasted Garlic Paprika Mayo Saffron Risotto | Sautéed Wild Mushrooms Char-Grilled Corn