

SAVOUR DINE AROUND 2017

...SEAFOOD...

SHUCK

—• RAW BAR •—

SINCE 2016

STARTER

choose one

CHEDABUCTO POPCORN SHRIMP

salt brined + buttermilk marinated. remoulade. lemon.

CHOPPED SALAD

charred corn. caramelized shallots. webber's sausage. thin beets. filberts. bibb lettuce.

YELLOWFIN AHI TUNA

chilies + pineapple pomegranate salad.

ENTRÉE

choose one

WHOLE HADDOCK

lemon, basil & olive oil roasted with fingerlings and arugula & yams

CLAM PAPPARDELLE

cherry stone clams. olive oil tossed pappardelle. roasted garlic aglio e olio. melted arugula. pinenuts.

HERB + GARLIC BONE IN 1/2 CHICKEN

grilled chicken. caramelized onion stuffing. roasted prosciutto wrapped green beans. jus lie.

DESSERT

choose one

SALTED CARAMEL BLONDIE

score bites. sea salt. dulce de leche.

TARTLET

dark chocolate ganache. white chocolate bomb. meringue kisses. raspberry purée

\$40

SOMMELIER'S WINE PAIRING WITH EACH COURSE 30\$
EXCLUDES VALENTINE'S DAY