

DINNER



Raw Bar

CHEF CREEK

Deep Bay, BC | 4 ea.



SWEET AMALIA

Cape May, NJ | 4 ea.

GLIDDEN POINT

Damariscotta River, ME | 4 ea.

SNOW CRAB CLAWS

Alaska

Bagna cauda | 4 ea.

SALMON CANNOLI

Potato shell, creme fraiche

chives | 5 ea.

SCALLOP CRUDO

'CHIPS N DIP'

Honeynut squash, lime
crispy quinoa, squash chips | 18

TUNA + KAMPACHI CRUDO

Harissa, chickpeas, fennel

pickled shallots | 18

OYSTERS.

Petit Plateau

6 oysters, 3 crab claws, scallop crudo
tuna crudo, salmon cannoli
mignonette & cocktail

56

Grande Plateau

12 oysters, 6 crab claws, scallop crudo
tuna crudo, salmon cannoli
mignonette & cocktail

108

Small Plates

PULL APART ROLLS

Honey butter | 10

ROASTED OYSTERS

Fermented chili butter, lemon, herbs
breadcrumbs | 18

STEAK TARTARE TOAST

Sourdough, roasted tomato, idiazabal
pickled mushrooms, hazelnuts | 18

CRISPY CALAMARI

Citrus & frisee salad, tarragon aioli | 18

GREEN SALAD

Shaved vegetables, picked herbs
dijon vinaigrette | 12

PEARS & BURRATA

Asian & Seckel pears, pumpkin seeds
aged balsamic, watercress | 18



Pizza

MARGHERITA

Tomato sauce, fresh mozzarella, basil | 19

SWEET & SPICY

Pepperoni, spicy soppressata, roasted red onion
fresh mozzarella, honey, basil | 23

GARLICKY CLAM PIE

Cherrystone clams, lemon, parsley, chili | 24

SPRING FEVER

Spinach & artichoke, Fontina
crispy artichokes | 24

* vegan pizza available by request



HAND
MADE

Large Plates

CALABRIAN HOT CHICKEN

Half chicken milanese, spicy relish, pepperoncini
Caesar salad, boquerones | 30

HANGER STEAK FRITES

Au poivre butter & french fries | 37

STUFFED LAMB SADDLE

Bloomsdale spinach, gnocchi alla Romana
oyster mushrooms, jus | 36

Sides

BROCCOLINI AGLIO E OLIO

Garlic, lemon, chili, breadcrumbs
tonnato sauce | 13

GRILLED ASPARAGUS


Romesco & lemon | 13

Pasta


 **SPRING CARROT AGNOLOTTI**
English peas, lemon, pea leaves | 25

 **PACCHERI RAGU**
Braised beef short rib, sage, rosemary
pecorino emulsion | 27

 **BUCATINI CACIO E PEPE**
Pecorino & black pepper | 24

 **SPINACH CHITARRA
ALLA VONGOLE**
Clams, parsley, garlic, white wine
lemon, breadcrumbs | 26

 **CRESTE ALLA SCAMPI**
Squid ink pasta, shrimp, lemon
garlic, sea beans | 27

 **MAFALDINE ALLA VODKA**
Chesapeake jumbo lump crab
breadcrumbs, basil | 29

* vegan and/or gluten free pasta available by request

GRILLED BRANZINO

Freekeh, fava beans, spring onion vinaigrette | 29

WILDER CHEESEBURGER

HVMC 8oz patty, Goat Rodeo Bamboozle
tomato-onion relish, frisee, garlic aioli | 23

OCTOPUS & SCALLOP SKEWER

Spring onions, dandelion greens, ramp vierge
tzatziki | 30

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity may be added to groups of 6 or more

