

### Small Shellfish Plateaux - AQ

Half Dozen Chef's Selection Oysters, Six Shrimp Cocktail  
Littleneck Clams on the Half Shell, Crab Rémoulade, Lobster Rémoulade

### Large Shellfish Plateaux - AQ

Dozen Chef's Selection Oysters, Twelve Shrimp Cocktail,  
Littleneck Clams on the Half Shell, Crab Rémoulade, Lobster Rémoulade

## APPETIZERS

NEW ENGLAND CLAM CHOWDER, SMOKED BACON, HOUSE MADE SEA SALT CRACKERS	10.
ASPARAGUS SOUP, LEMON CRÈME FRAICHE	10.
SIZZLING GARLIC SHRIMP, CHILE DE ARBOL, PARSLEY, GRILLED COUNTRY BREAD	16.
ROASTED BABY BEETS, GOAT CHEESE FONDUE, ARUGULA, CITRUS VINAIGRETTE	11.
WILD ARUGULA, PICKLED FENNEL, GRANA PADANO, LEMON VINAIGRETTE	10.
CORNMEAL FRIED IPSWICH CLAM BELLIES, TARTAR SAUCE	16.
CRISPY SALT & PEPPER CALAMARI, THAI CHILI DIPPING SAUCE	12.
APPLE GINGER CURED SALMON TARTARE, ROE, AVOCADO, SPICED WONTONS	15.
"ANGELS ON HORSEBACK" - SMOKED BACON WRAPPED OYSTERS, RÉMOULADE	13.
SALMON PASTRAMI, ZUCKERMAN'S ASPARAGUS, POTATO RÖSTI, FRIED EGG	13.
STEAMED MUSSELS, GARLIC, PARSLEY, WHITE WINE	13.
CHARRED BABY OCTOPUS, HAM HOCK, BUTTER BEANS, FRISÉE, SHERRY VINAIGRETTE	14.
CRISPY SQUASH BLOSSOMS, FOUR CHEESE FILLING, BASIL PESTO, TOMATO VINAIGRETTE	13.

## ENTRÉES

WILD KING SALMON, SWEET WHITE CORN, FAVA BEANS, BLACK-EYED PEAS, SHELLFISH BUTTER	30.
ROASTED MONKFISH, PEI MUSSELS, POTATO, SPINACH, CURRIED CREAM	28.
BOUILLABAISSE, TAI SNAPPER, CUTTLEFISH, LITTLENECK CLAMS, MUSSELS, ROUILLE	26.
ANCHOR & HOPE LOBSTER ROLL, BRIOCHE BUN, OLD BAY KETTLE CHIPS, SEA SALT	25.
SMITHWICK'S BEER BATTERED COD, TARTAR SAUCE, ROSEMARY & THYME FRIES	23.
LOBSTER, DUNGENESS CRAB, POTATO GNOCCHI, LOBSTER FOAM	30.
SNAKE RIVER FARMS AMERICAN KOBE BURGER, TRADITIONAL ACCOMPANIMENTS, HOUSE CUT FRIES ADD HOUSE CURED PORK BELLY 5	22.
CHICKEN PAELLA, CHORIZO, ENGLISH PEAS, SAFFRON, CALASPARRA RICE	24.

## SIDES

*ANCHOR & HOPE FRIES *STEVIE'S COLESLAW	6.
*ZUCKERMAN'S ASPARAGUS, CONFIT SHALLOT	