

# OYSTER | BAR

## SEA BASS TARTARE\*

fennel, blood orange, espelette aioli,  
sea urchin, salt & vinegar chips - 19

## HOUSE CONFIT TUNA 'TIN'

toasted sourdough, giardiniera, tomato compote - 16

## GEORGES BANK SCALLOP CEVICHE\*

pickled Fresno chilies, cilantro crema, lime, crispy shallots - 19

## CHILLED JONAH CRAB TOAST

apple, tarragon, lemon oil, Serrano chili,  
cauliflower cream, toasted sourdough - 20

## BRUSSELS SPROUTS

smoked bacon, caviar vinaigrette,  
Parmigiano-Reggiano - 15

## O.S.Q.C.\*

local oysters, sea urchin, quail eggs, Osetra caviar,  
ponzu, pancetta crisp - 27 (three pcs.)

SHAREABLES

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## GEORGES BANK SWORDFISH

harissa, cucumber & feta salad,  
roasted heirloom tomatoes - 27

## P.E.I. MUSSELS

red curry-coconut, Thai basil - 19

## MAINE LOBSTER ROLL

warm butter poached with chives & lemon on brioche or  
traditional with brown butter mayo & petite herb salad on  
brioche. Served with salt & vinegar chips - 29

ENTREES

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

## SOUPS

### NEW ENGLAND CLAM CHOWDER

littleneck clams, crispy leeks - 14

### LOBSTER BISQUE

butter poached Maine lobster meat, sherry cream - 16

## SHELLFISH

### THE MARKET\*

8 local oysters, 4 shrimp,  
2 littlenecks, 2 cherrystones,  
choice of tartare or ceviche - 78

### THE JUMBO\*

12 local oysters, 6 shrimp, 6 littlenecks,  
3 cherrystones, chilled Alaskan king crab,  
choice of tartare or ceviche - 138

*\*all platters are served with  
traditional accompaniments*

## OYSTERS

### DEALER'S CHOICE\*

chef's choice of any 12 oysters - 36

### KEEP IT LOCAL\*

chef's choice of 12 oysters  
from the Massachusetts coastline - 36

*\*all platters are served with  
traditional accompaniments*

You may redeem your **COMPDOLLARS** at this location.  
To learn about responsible play, visit [gamesensema.com](http://gamesensema.com).

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## SPARKLING WINES

- Cremant d'Alsace** *Pierre Sparr, Brut Rosé* | NV - 16/62  
**Prosecco** *Bisson Bianco, Glera Frizzante* | 2018 - 18/70  
**Champagne** *Gösset, Grand Reserve, Brut* | NV - 23/90  
**Chenin Blanc** *Ken Forrester, Sparklehorse, Brut* | 2017 - 19/74

## WHITE WINES

- Malvasia** *Paul Lato, Boogie Nights, Santa Ynez Valley* | 2017 - 18/70  
**Muscadet** *Domaine de l'Écu, Granite, Sevre-et-Maine* | 2015 - 14/54  
**Pinot Gris** *Trimbach, Réserve, Alsace* | 2015 - 16/62  
**Chablis** *Domaine Laroche, St. Martin* | 2017 - 18/70  
**Furmint** *Sauska, Tokaj* | 2017 - 13/50  
**Sancerre** *Claude Riffault, Les Chasseignes* | 2017 - 19/74  
**Assyrtiko** *Argyros, Santorini* | NV - 18/70

## ROSÉ

- Langhe Rosato** *Trediberri* | 2018 - 15/58  
**Santorini Rosé** *Domaine Sigalas, Ean* | 2018 - 18/70  
**Sancerre Rosé** *Alphonse Mellot, La Moussiere* | 2018 - 16/62

## RED

- Pinot Noir** *Lioco, Mendocino County* | 2017 - 15/58  
**Frappato** *Planeta, Sicily* | 2017 - 13/50  
**Zweigelt** *Markus Hubert, Niederösterreich* | 2017 - 13/50

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**IPA** *Cambridge Brewing Company, 'Flower Child', Cambridge, MA* | 6.5% - 11

**Light Lager** *Night Shift, 'Nite Lite', Everett, MA* | 4.3% - 9

**Stout** *Guinness, Ireland* | 4.2% - 9

**Wheat** *Allagash White, Portland, ME* | 5.2% - 10

**Wheat** *Cisco, 'Grey Lady', Nantucket, MA* | 4.5% - 9

**Pilsner** *Blue Point Brewing, 'Heal the Harbor', Long Island, NY* | 5.8% - 9