

CATCH + MARKET

1	CHEF'S CHOIC	Œ
\$7	DYSTER	2.5
F	ROM 3 - 6PM	

OYSTERS\*

01015110	SPM /
BLUE POINT, CT light & crisp	3.9 ea
BEAU SOLEIL, NEW BRUNSWICK light & clean	3.9 ea
MALPEQUE, P.E.L. briny & crisp	3.5 ea
EAST BEACH, RI briny & clean	3.5 ea

## CHILLED SEAFOOD PLATTER\*

6 oysters, shrimp cocktail, redfish ceviche 53

## TODAY'S SEAFOOD SELECTION

served with market side and choice of sauce lemon beurre blanc / red chimichurri / hazelnut pesto		
SCALLOPS	40	
RAINBOW TROUT	32	
HALIBUT	42	
MARKET SIDE		
BROCCOLINI garlic, chili, lemon, parsley	8	
FINGERLING POTATOES parmesan crisp, chili aioli, chive	9	
MUSHROOM RISOTTO brussels sprouts, parmesan, chive	10	
GREEN BEAN ALMANDINE sherry gastrique, bacon, crispy shallot	10	
DIRTY GRITS scallion, parmesan, olive oil	9	

<sup>\*</sup>Items contain raw seafood, beef, or eggs. Consuming raw or undercooked meat and seafood may increase your risk of food borne illness. Bones can happen in dishes with fish.