

LUNCH

RAW

Sweet Petite Oysters, Martha's Vineyard

Natural 24 | 48 **GF**
pine island mignonette

Vietnamese 26 | 52 **GF N**
chili, soy, sesame

Roasted 28 | 54
bone marrow breadcrumb

Poached Shrimp 19 **GF**

u8 ecuadorian, cocktail sauce,
lemon, spicy aioli

Tuna Crudo 24

orange, avocado, chive

Crystal Chilled Tower 95

6 east coast oysters, 6 middleneck clams,
4 shrimp cocktail, 1 ¼lb chilled lobster

APPS + SALADS

French Onion Soup 16
gruyere, chives

Spring Vegetable Minestrone 14 **V**
ditalini, pesto

Chef's Selection of Charcuterie + Cheeses 28

Tempura Shishito Peppers 16 **V GF**
ponzu, citrus aoli

Korean Fried Chicken Wings 22
scallion, fresno peppers

Charred Pork Ribs 19 **GF N**
chili caramel, toasted sesame seeds

Little Gem Salad 17 **V GF**
chickpea, ricotta salata, carrot,
green olive vinaigrette

Kale Salad 18 **V GF N**
fennel, almond, feta

Niçoise Salad 24
rare tuna, haricot vert, egg, potato

Cobb Salad 22
grilled chicken, avocado, bacon, bleu cheese

[ADD TO A SALAD]

Shrimp 12 **Chicken** 10

Hanger Steak 18

MAIN

Lobster Mac + Cheese 23 **S**
black macaroni, roasted garlic

Steamed Mussels 18 **S**
pernod, fennel, butter, fries

Fish + Chips 24
battered flounder, beef fat potato wedges, tartar

Fried Chicken 26
hot sauce, pickles

SANDWICHES

Crab Cake Sandwich 23 **S**
bibb lettuce, caper tartar, fries

Clubhouse 17
roast turkey, pork belly, avocado mayo

Spicy Chicken 21
crispy chicken thigh, buffalo sauce,
bleu cheese, fries

Prime Rib 23
cooper cheese, mushroom, horseradish, au jus

Tavern Burger 24 **N**
white cheddar, tomato, lettuce, onion,
special sauce, sesame bun, fries

STEAKS

Hanger Steak 10oz 38 **GF**

Prime New York Strip Steak 14oz 68 **GF**

Filet Mignon 10oz 48 **GF**

choice of sauce: horseradish cream, chimmichurri, au poivre, red wine demi glace

SIDES

Creamed Spinach 12 **V GF**

French Fries 10 **V**

Asparagus 16 **V GF**
roasted garlic butter

Beef Fat Potato Wedges 15 **GF**
horseradish sauce

Tater Tots 10 **V**

Loaded Baked Potato 14 **GF**
sour cream, chives, bacon

V Vegetarian

GF Gluten Free

S Contains Shellfish

N Contains Nuts or Seeds

Please inform your server of any allergies. A 3.5% credit card processing fee will apply.

THE WINE LIST

SPARKLING

Prosecco

bisol, jeio, brut, italy 15 | 56

Sparkling Rosé

schramsberg, mirabelle, brut, california 20 | 76

Champagne [sustainable]

piper-heidsieck, cuvée 1785, brut, france 35 | 125

WHITE

Riesling [vegan-friendly]

pacific rim, medium dry, columbia valley, washington 12 | 44

Pinot Grigio

barone fini, valdadige, italy 13 | 48

Sauvignon Blanc [sustainable + vegan-friendly]

the crossings, marlborough, new zealand 12 | 44

Chardonnay

kumeu river village, marlborough, new zealand 14 | 52

Oaked Chardonnay

napa cellars, napa county, california 14 | 52

ROSÉ

Grenache

saracina, mendocino, california 15 | 56

Blend [organic]

peyrassol, la croix rosé, côtes de provence, france 14 | 52

RED

Pinot Noir

laroche, mas la chevalière, pays d’oc, france 12 | 44

juggernaut, russian river valley, california 15 | 56

Blend

beaurenard, côtes du rhône, rhône, france [organic] 16 | 60

valpolicella, bertani, veneto, italy [vegan] 14 | 52

harvey + harriet, california 10 | 36

Tempranillo [organic + biodynamic]

torres, altos ibericos, crianza, rioja, spain 14 | 52

Malbec

escorihuela 1884, single vineyard, mendoza, argentina 14 | 52

Cabernet Sauvignon

routestock, napa, california 18 | 68

Shiraz – Cabernet Sauvignon [sustainable]

penfolds, max’s, south australia 16 | 60

ALCOHOL-FREE

Moscato Sparkling

freixenet, brut, catalonia, spain 10 | 36

Pinot Grigio

seaglass, california 12 | 44

Cabernet Sauvignon

fre, california 12 | 44

LIBATIONS

18

SANGRIA

Choose Your Private Label Wine

finlandia vodka, peach schnapps, triple sec, simple

SIGNATURE

Casual Water

belvedere vodka, finest call watermelon, lillet, lemon

Aperol Spritz

aperol, prosecco

Spring Spritzer

bluecoat gin, peach schnapps, elderflower liqueur, lemon, prosecco

In the Rough

don julio blanco tequila, ancho chile liqueur, pineapple, lime

Spicy Candy

brugal 1888 rum, ancho chili liqueur, triple sec, lime, strawberry purée, elderflower

Poke the Bear

bear fight bourbon, strawberry purée, pumpkin spice, lemon

Afraid of the Dark

great jones ny rye, peach schnapps, lemon, peach syrup, orgeat syrup

Exotic Espresso Martini

yahyah cognac liqueur, borghetti espresso

CLASSICS + NEOCLASSICS

Vodka Espresso [1980’s]

ketel one vodka, kahlua coffee liqueur, espresso, simple

Margarita [1942]

patron silver tequila, agave, lime juice, lemon juice

Boulevardier [1927]

elijah craig bourbon, sweet vermouth, campari

Negroni [1919]

hendrick’s gin, campari, sweet vermouth

Manhattan [1880’s]

maker’s mark bourbon, sweet vermouth, aromatic bitters

Old Fashioned [1880’s]

piggyback rye, demerara, aromatic bitters

Sazerac [1838]

henessey vs cognac, pernod absinthe, sugar, bitters

FREE SPIRITED

16

Sparkling Lavender

seedlip garden

Almost Old Fashion

ritual zero proof whiskey

Not So Whiskey Sour

ritual zero proof whiskey, lemon, hibiscus, fee foam

BEER

DRAFT 9

Miller Lite Milwaukee, WI

Yuengling Lager Pottsville, PA

Modelo Especial Mexico

Blue Moon Belgium White Golden, CO

Alias Brew Works Scooter American Pale Ale Vernon, NJ

Alias Brew Works Pollinator Honey Wheat Vernon, NJ

Sierra Nevada Hazy Little Thing IPA Chico, CA

Dogfish 60 Minute IPA Milton, DE

Sam Adams Seasonal Boston, MA

Radeberger Radeberg, Germany

Guinness Stout Dublin, Ireland

Doc’s Apple Cider Warwick, NY

BOTTLES + CANS 9

Coors Original Golden, CO

Pilsner Urquell Czech Republic

Sam Adams Boston Lager Boston, MA

Great Lakes IPA Cleveland, OH

Ranger IPA Forte Collins, CO

Dogfish 90 Minute IPA Milton, DE

HARD SELTZER 10

White Claw Hard Seltzer Chicago, IL

NON-ALCOHOLIC 9

Athletic Brewing Upside Dawn Golden Ale

Athletic Brewing Lite Lager