

LUNCH

Menu

raw bar

salad

OYSTERS DU JOUR

3.50/ea

BLUEPOINT OYSTERS

3/ea

sourced from westport, CT

starters

SHISHITO PEPPERS

12

ranch spice & lime wedge

AVOCADO GUACAMOLE

14

served with corn tortilla chips

CRISPY BRUSSELS SPROUTS

11

maple sugar & lemon wedge

RATATOUILLE ARANCINI

12

risotto croquettes with swiss, mascarpone, &
summer vegetables topped with shaved parmesan

SEAFOOD CEVICHE

18

scallops, shrimp, octopus, calamari, red onions, lime & cilantro

CRABCAKE

18

served with mango salsa & spicy mayo

FRIED CALAMARI

15

old bay aioli

ADD: CHICKEN 7 | SHRIMP 9 | SALMON 14

CAESAR SALAD

13

chopped romaine lettuce, marinated white anchovy, croutons,
shaved parmesan & caesar dressing

ORGANIC BEET SALAD

14

roasted red beets, balsamic reduction drizzle, candied pecans &
goat cheese croquettes

SALADE DE PRINTEMPS

17

spring mix, blueberries, strawberries, feta cheese, pepitas
& house-made apple cider & beet vinaigrette

sandwiches

AVOCADO TARTINE

16

avocado & goat cheese on sourdough toast with petit salad

CROQUE MONSIEUR

18

country ham with bechamel sauce & melted gruyère cheese on
white bread with a side salad

CROQUE MADAME open face with a sunny side up egg +2

SALMON BLT

21

seared salmon filet with bacon, tomato, greens & pesto aioli on
toasted sourdough with belgian frites

CHICKEN CUTLET SANDWICH

18

crispy chicken cutlet on brioche bun with lettuce, tomato, &
mayo with belgian frites

L'HAMBURGER

20

served on a brioche bun with applewood bacon-onion jam, swiss
cheese, lettuce, tomato, bourbon aioli & belgian frites

entrees

BEER BATTERED FISH & CHIPS

28

beer-battered fried fresh cod with belgian frites, lemon aioli,
malt vinegar, & tartar sauce

LOBSTER ROLL

45

served hot with lemon butter or cold with lemon aioli on
buttered brioche with a side of belgian frites

BLACK INK SEAFOOD PASTA

34

shrimp, atlantic mussels, squid, & bay scallops, served with
squid ink linguine in a creamy lobster broth

NEW YORK STRIP STEAK

39

10oz strip served with belgian frites, garlicky sauteed spinach
& cognac-peppercorn cream sauce

moules frites

STEAMING 2LBS POT OF AROMATIC MUSSELS
SERVED WITH BELGIAN FRITES & LEMON AIOLI

PROVENÇALE

26

tomato broth, shallots, olive, fennel, capers, garlic, saffron

MARINIÈRE

26

white wine broth with garlic, shallots, butter, lemon

LOBSTER

30

lobster broth, white wine, shallots, garlic, butter, lemon

RED CURRY

26

coconut broth, lime, shallots, butter, garlic, lemongrass

sides

SAUTÉED GARLIC SPINACH

8

HOMEMADE BELGIAN FRITES

8

HOUSE SIDE SALAD

7

romaine, red onion, dried cranberry, citrus poppyseed dressing