

ON THE ROCKS

VINEYARD OYSTERS ½ dozen | 18

VINEYARD LITTLENECKS ½ dozen | 14

HOUSE SMOKED BLUEFISH PÂTÉ | 12

TO START

LOBSTER TACOS | 16

Avocado, Sweet Chili Sauce, Lime

CAPTAIN'S PIGS IN A BLANKET

½ Dozen | 10 Baker's Dozen | 14

CHOWDER | 11

Vineyard Littlenecks, Slab Bacon, Leeks, Potato, Celery

CHARCUTERIE | 18

Artisanal Cheese, Pickles, Mustard, Grilled Pugliese

EDAMAME HUMMUS | 10

100% Vegan, Pickled Peruvian Peppers, EVOO, Grilled Pita

STUFFED LITTLENECKS | 15

Chopped Clam, Cornbread Stuffing, Linguica

BURRATA | 14

*Baby Arugula, Fregola Sarda, Roasted Red Pepper
Relish, Gremolada*

GRILLED OYSTERS | 20

Rockefeller, Bacon, Spinach, Brie

CRAB CAKES | 14

Guacamole, Tomato Jam, Micro Greens

GREENS

SUMMER GREENS | 14

*Ripe Papaya, Sweet Pepper, Cotija Cheese,
Mango Vinaigrette*

GRAIN BOWL | 14

*3 Grains, Avocado, Greens, Ancho Pepper,
Cherry Tomato, Crunchy Garbanzos*

BABY KALE | 15

*Great Hill Blue Cheese, Preserved Apricots,
Candied Pecan, Roasted Rice Vinegar*

SIMPLE GREENS | 11

Cucumber, Cherry Tomatoes, Red Wine Vinaigrette



SIGNATURES

DIVER SCALLOPS | 36

Kohlrabi, Toasted Grains, Orange Marmalade

“LAMB CASSOULET” | 38

*Lamb Saddle & House-Made Sausage, Fava Beans,
Roasted Roots, Fines Herbes*

CRYSTAL VALLEY ORGANIC CHICKEN | 30

Dumplings, Parsnip, Mustard Greens

HENRY'S BURGER | 19

*Aged Cheddar, Applewood Smoked Bacon,
Brioche Bun, Fries*

SHORE DINNER | *Market Price*

*Boiled 1½ lb Lobster, Mussels, Corn, Red Bliss Potato,
Chorizo Broth*

“FARMER'S PLATE” | 28

100% Vegetarian, Chef Inspired, Local Veggies

FROM THE GRILL

PASTURE-RAISED BEEF AND PORK. FED ON
LOCALLY GROWN ALFALFA, CORN, BARLEY & HAY.
NO ANTIBIOTICS. NO HORMONES. LOCAL FISH.

ON SHORE

FILET MIGNON 7 OZ/10 OZ | 36/42

MARINATED FLAT IRON 8 OZ | 32

BONE-IN RIBEYE “COWBOY CUT” | 50

MAPLE BRINED KUROBUTA

PORK CHOP | 34

OFF SHORE

BLACKENED SWORDFISH | 34

NORTH ATLANTIC SALMON | 32

FRESHEST CATCH | *Market Price*

ADDITIONS

GRILLED SHRIMP | 10

LOBSTER TAIL | 14

CHOICE OF SAUCES

Béarnaise Chimichurri Peppercorn Brandy

CHOICE OF TWO SIDES

YUKON GOLD POTATO PURÉE

CAST IRON SEARED WILD
MUSHROOMS

TOASTED GRAINS & ROASTED
RICE VINEGAR

FARMED VEGETABLES

TRUFFLE & PARMESAN FRIES

WE INVITE OUR GUESTS TO SHARE ANY ALLERGIES, DIETARY RESTRICTIONS, AND INGREDIENT PREFERENCES WITH US
SO THAT WE CAN TAILOR THE MENU TO EACH INDIVIDUAL ORDER.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

EXECUTIVE CHEF RICHARD DOUCETTE & TEAM