

BRUNCH AT

FROM THE OYSTER BAR

GLIDDEN POINT, ME.....	4
KUSSHI, BC.....	4
ROW 34, MA.....	4
WIDOW'S HOLE, NY.....	4
BELON, ME.....	5
LITTLENECK CLAM, NY.....	3

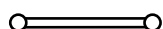
JUMBO SHRIMP COCKTAIL, CRAB LOUIE.....24

ALASKAN KING CRAB,
CUCUMBER, GINGER & LIME.....29

DIVER SCALLOP, PINEAPPLE BREW,
AMAGANSETT SEA SALT.....16

MAINE LOBSTER, SEAWEED BUTTER.....24

AMERICAN CAVIAR,
WARM BRIOCHE & CRÈME FRAÎCHE.....95



THE PRINCE PLATTER

*oysters, littlenecks, lobster,
jumbo shrimp, diver scallop,
alaskan king crab*

130

Cocktail

BLOODY CAESAR 17

GIN, CLAMATO,
CORIANDER SALT, SHUCKED OYSTER

THE DOUGHNUT TREE 15

PECAN PIE, BLACK & WHITE,
SWEET POTATO MARSHMALLOW

FRESH PRESSED JUICE BLENDS

GREEN CLEAN: KALE, SPINACH, CUCUMBER, APPLE, PINEAPPLE, MINT.....	11
TWENTY/TWENTY: CARROT, ORANGE, GRAPEFRUIT, APPLE, GINGER.....	10

APPETIZERS

LITTLE OYSTER SANDWICH.....	8 ea
EGGPLANT DIP WITH SAVORY CRACKERS.....	14
VANILLA CHIA BOWL, CITRUS, KIWI, COCONUT-CASHEW GRANOLA.....	12
SEASONAL FRUIT BOWL "LUCKY 13".....	14
AMERICAN BURRATA, ROASTED SQUASH, RADICCHIO, PERSIMMON.....	24
BEE & CITRUS SALAD, QUINOA, BEE POLLEN.....	18
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	22
NEW ENGLAND CLAM CHOWDER.....	16
STICKY PORK RIBS, PEANUTS & LYCHEE.....	21

BRUNCH

WAFFLE, NUTELLA, BANANA, HAZELNUT.....	10
CORNMEAL FLAPJACKS, BLUEBERRY SYRUP, SALTED BUTTER.....	19
SMOKED SALMON & EVERYTHING BAGEL, SOFT SCRAMBLE, CAVIAR.....	25
FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION.....	18
POACHED EGGS, TOMATO, CANADIAN HAM, CHIPOTLE HOLLANDAISE.....	22
CALAMARI SALAD, AVOCADO, ORGANIC MESCLUN, GINGER DRESSING.....	23

*We use organic eggs from
Feather Ridge Farms in Milton, NY*

ON THE SIDE

HALF AVOCADO.....	5
SMOKED SALMON.....	14
HOUSE SMOKED BACON.....	8
HOMETOWN POTATOES.....	8
HONEY BUTTER BISCUITS.....	7
7-GRAIN TOAST & JAM.....	4
EVERYTHING BAGEL & CREAM CHEESE.....	5

BREAKFAST SANDWICH, MAPLE SAUSAGE, EGG & CHEESE.....	22
SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	22
GRASS-FED BURGER, MUSHROOM & PEPPER JACK, SECRET SAUCE.....	25
HANDMADE BOW TIE PASTA, SCAMPI "SHRIMP TRUCK STYLE".....	27
HANGER STEAK & EGG, KIMCHI FRIED RICE.....	38
HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....	32

Thank you for coming to our Restaurant - AC, Luke & Josh

Chef of the Kitchen: Jason Hua