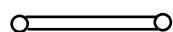


**LUNCH
TIME AT**

**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
DIVER SCALLOP, PINEAPPLE BREW, AMAGANSETT SEA SALT.....	17
ALASKAN KING CRAB, SHISO, CUCUMBER-GINGER DIP.....	29
LOBSTER, DRAWN BUTTER, SEAWEED.....	24
AMERICAN CAVIAR, WARM BRIOCHE, CRÈME FRAÎCHE.....	95



**THE
PRINCE PLATTER**

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

130

FRESH JUICE BLENDS

House-Pressed

GREEN CLEAN

KALE, SPINACH, CUCUMBER, LIME, APPLE,
PINEAPPLE, MINT

11

TWENTY/TWENTY

CARROT, ORANGE, GRAPEFRUIT,
APPLE, GINGER

10

LUNCH TASTING 34

Choice of Two

ISLAND CREEK OYSTERS, TRADITIONAL ACCOUTREMENT

BEET & CITRUS SALAD, QUINOA, BEE POLLEN

WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI

.....

FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION

HANDMADE BOW TIE PASTA, SCAMPI "SHRIMP TRUCK STYLE"

CHICKEN SALAD, ARUGULA, GRAPE, WALNUT, SHEEP CHEESE

APPETIZERS

LITTLE OYSTER SANDWICH.....	8 ea.
EGGPLANT DIP WITH SAVORY CRACKERS.....	14
AMERICAN BURRATA, ROASTED SQUASH, RADICCHIO, PERSIMMON.....	24
WAGYU STEAK TARTARE, CAPERS, BÉARNAISE AIOLI.....	22
NEW ENGLAND CLAM CHOWDER.....	16

SALADS

BEET & CITRUS, QUINOA, BEE POLLEN.....	18
CHOPPED ESCAROLE, PEAR, SUNCHOKE CHIP & PECAN.....	17
CALAMARI, AVOCADO, ORGANIC MESCLUN, GINGER-LIME DRESSING.....	23
ROASTED CHICKEN, ARUGULA, GRAPE, WALNUT, SHEEP CHEESE.....	26

MAINS

FARM EGG OMELET, LOCAL FRESH CHEESE, FRENCH ONION.....	18
HANDMADE BOW TIE PASTA, SCAMPI "SHRIMP TRUCK STYLE".....	27
BACON-WRAPPED TROUT, CAULIFLOWER, MUSTARD, SAGE.....	35
LOBSTER ROLL, TOBIKO, YUZU PICKLE, FRIES.....	32
GRASS-FED BURGER, MUSHROOM & PEPPER JACK, SECRET SAUCE..	25
HOUSE-SMOKED TURKEY SANDWICH, AVOCADO, HERB MAYO.....	22
HOT FRIED CHICKEN, HONEY BUTTER BISCUITS, SLAW.....	32
HANGER STEAK, KIMCHI FRIED RICE, FARM EGG.....	38

SIDES

HOUSEMADE FRENCH FRIES.....	10
WOOD FIRED BROCCOLI, GOLDEN RAISIN, TAHINI, LEMON.....	12

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

Chef of the Kitchen: Jason Hua