## RAW BITES

## Mermaid Makeout Oysters* GF \| D

Herb Oil, Charred Pineapple Relish, Cracked Pink Peppercorn, Classic Mignonette 12

## Spicy Tuna Tartare Taquitos* D

Avocado, Local Micro Greens
Sriracha, Toasted Sesame Seeds 16
Beach Day Ceviche* GF | D
Local Catch, Fresh Lime Juice, Red Onion,
Sumac, EVOO, Homemade Tortilla Chips 23

## FOR THE TABLE

Grilled Local Sourdough Bread
1610 Sourdough, Regionally Sourced Organic Flour, Honey Butter, Tomato Jam 14

## 'Not Your Mamas' Mezze

Local Beet Hummus, Mint Raita, Spicy Ezme, Grilled Olives, Marinated Feta Cheese, Warm Pita 23

## Charred Lemon Caesar Salad*

House-made Dressing, Prima Donna Cheese, Fresh Dill, Crispy Croissant Croutons 18
Grilled Shishito Peppers CF IV
Furikake Seasoning, Imported Olive Oil, Malden Salt, Charred Lemon 15

## Wild Fennel Mussels

Local Wild Fennel, Shallots, Herb Butter, White Wine, Pernod, Grilled Sourdough 20

Fritto Misto della Casa GF | D
Local Seafood, North Fork Harvest Vegetables, Fresh Herbs, Mignonette, Calabrian Chili Aioli 24

## SIGNATURE SNACKS

## Smokey the Eggplant CF \| V

Roasted, Mediterranean Seasoned, Smoked
Paprika \& Garlic Oil, Popped Sorghum 17

## Little Fish Cornbread

Our Signature Little Fish Shaped Cornbread Baked to Order, Honey Butter 15

Korean BBQ Duck Wings GF | D
Homemade Korean BBQ Sauce, Chives,
Toasted Sesame Seeds 18

## CLASSICS

## Blackened Fish MonTacos GF

Creamy Coleslaw, Mango Salsa, Homemade Crunchy Corn Tortillas 24

## 'The Shack' Lobster Roll

Served on a Fresh Baked Croissant,
Coleslaw and Old Bay Potato Chips 44
Grilled' 'Pat LaFrieda' Burger*
Aged Cheddar, Tomato Jam, Pickled Onions, Calabrian Chili Aioli, French Fries 28

