



raw bar

- shrimp cocktail harissa cocktail sauce, lime 18
- tuna crudo avocado, tarragon aioli, capers, fresno, pimentón oil 19
- oysters on the half shell berry mignonette 4 each
- sand dune (PEI) fat dog (NH)

small plates

- hummus bi tahini crostini, crudité, za'atar, pimentón oil 14
- rosemary focaccia herb goat cheese, tomato jam, olive oil 8
- house smoked fish dip pickled veg, crudité, crostini 16
- potato leek soup coconut cream, scallion 12
- cajun bbq shrimp jumbo shrimp, white wine, bbq butter, toast point, scallion 21
- grilled octopus wild atlantic, hellenic tomato sauce, feta, lemon, ciabatta 21
- pei mussels tomato, fresno, merguez sausage, white wine, butter 28
- crab cake roasted red pepper romesco, pickled cucumber, cilantro 22
- charcuterie prosciutto, soppressata, a chefs selection of two cheeses, camembert, house berry jam 22

greens

- caesar salad herbal house baby romaine, parmesan, garlic crouton 14
- simple salad hammock farm greens, marinated tomato, onion, cucumber, citrus vinaigrette 14
- avocado 4 | grilled chicken 8 | shrimp 12

shareable sides

- grilled broccolini saffron yogurt, aleppo 11
- jumbo asparagus lemon aioli, 62° egg, pecorino romano 14
- heirloom carrots honey harissa, herb goat cheese, carrot-top chermoula, pine nuts 15

large plates

- yellowfin tuna miso, soy, baby bok choy, mushroom, dashi broth 41
- local black grouper asparagus risotto, citrus, hammock greens farm petites 38
- faroe island salmon lemon-caper aioli, grilled asparagus, roasted corn and crab beignets 38
- blackened mahi caribbean quinoa pilaf, toasted coconut, florida citrus salsa 36
- sea scallops saffron squash risotto, pimentón oil, hammock greens farm petites 36
- half chicken jamaican spice rub, tamarind, yukon potatoes, roasted radicchio, curry butter 39
- filet mignon 1855 Black Angus (NE), roasted garlic potato puree, broccolini, saba 49
- ny strip 1855 Black Angus (NE), spicy sweet potato puree, succotash, watercress 48
- shrimp scampi 15 | atlantic lobster tail 22 | crab cake 18

sweet things

- coffee caramel mousse 15
- passion fruit cheesecake 15
- citrus sponge cake 15
- house-churned ice cream 8

Damoriae Graham Chef / *David Youssef* General Manager

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters. If unsure of your risk, consult a physician. A gratuity of 20% will be added to parties of 6 or more for your convenience.