

OYSTER | BAR

SEA BASS TARTARE*

fennel, blood orange, espelette aioli,
sea urchin, salt & vinegar chips - 19

HOUSE CONFIT TUNA 'TIN'

toasted sourdough, giardiniera, tomato compote - 16

GEORGES BANK SCALLOP CEVICHE*

pickled Fresno chilies, cilantro crema, lime, crispy shallots - 19

CHILLED JONAH CRAB TOAST

apple, tarragon, lemon oil, Serrano chili,
cauliflower cream, toasted sourdough - 19

BRUSSELS SPROUTS

smoked bacon, caviar vinaigrette,
Parmigiano-Reggiano - 15

O.S.Q.C.*

local oysters, sea urchin, quail eggs, Osetra caviar,
ponzu, pancetta crisp - 27 (three pcs.)

SHAREABLES

GEORGES BANK SWORDFISH

harissa, cucumber & feta salad,
roasted heirloom tomatoes - 27

P.E.I. MUSSELS

red curry-coconut, Thai basil - 19

MAINE LOBSTER ROLL

warm butter poached with chives & lemon on brioche or
traditional with brown butter mayo & petite herb salad on
brioche. Served with salt & vinegar chips - 29

ENTREES

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

SOUPS

NEW ENGLAND CLAM CHOWDER
littleneck clams, crispy leeks - 13

LOBSTER BISQUE
butter poached Maine lobster meat, sherry cream - 15

SHELLFISH

THE MARKET*
6 local oysters, 3 shrimp,
2 littlenecks, 2 cherrystones,
choice of tartare or ceviche - 58

THE JUMBO*
12 local oysters, 6 shrimp, 6 littlenecks,
3 cherrystones, chilled Alaskan king crab,
choice of tartare or ceviche - 98

**all platters are served with
traditional accompaniments*

OYSTERS

DEALER'S CHOICE*
chef's choice of any 12 oysters - 36

KEEP IT LOCAL*
chef's choice of 12 oysters
from the Massachusetts coastline - 36

**all platters are served with
traditional accompaniments*

You may redeem your **COMPDOLLARS** at this location.
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SPARKLING WINES

Cremant d'Alsace *Pierre Sparr, Brut Rosé* | NV - 16/62

Prosecco *Bisson Bianco, Glera Frizzante* | 2018 - 18/70

Champagne *Gösset, Grand Reserve, Brut* | NV - 23/90

Chenin Blanc *Ken Forrester, Sparklehorse, Brut* | 2017 - 19/74

WHITE WINES

Malvasia *Paul Lato, Boogie Nights, Santa Ynez Valley* | 2017 - 18/70

Muscadet *Domaine de l'Écu, Granite, Sevre-et-Maine* | 2015 - 14/54

Pinot Gris *Trimbach, Réserve, Alsace* | 2015 - 16/62

Chablis *Domaine Laroche, St. Martin* | 2017 - 18/70

Furmint *Sauska, Tokaj* | 2017 - 13/50

Sancerre *Claude Riffault, Les Chasseignes* | 2017 - 19/74

Assyrtiko *Argyros, Santorini* | NV - 18/70

ROSÉ

Langhe Rosato *Trediberri* | 2018 - 15/58

Santorini Rosé *Domaine Sigalas, Ean* | 2018 - 18/70

Sancerre Rosé *Alphonse Mellot, La Moussiere* | 2018 - 16/62

RED

Pinot Noir *Lioco, Mendocino County* | 2017 - 15/58

Frappato *Planeta, Sicily* | 2017 - 13/50

Zweigelt *Markus Hubert, Niederösterreich* | 2017 - 13/50

IPA *Cambridge Brewing Company, 'Flower Child', Cambridge, MA* | 6.5% - 10

Light Lager *Night Shift, 'Nite Lite', Everett, MA* | 4.3% - 8

Stout *Guinness, Ireland* | 4.2% - 8

Wheat *Allagash White, Portland, ME* | 5.2% - 9

Wheat *Cisco, 'Grey Lady', Nantucket, MA* | 4.5% - 8

Pilsner *Blue Point Brewing, 'Heal the Harbor', Long Island, NY* | 5.8% - 8