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 - 20

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.)

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

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NEW ENGLAND CLAM CHOWDER
littleneck clams, crispy leeks - 14

LOBSTER BISQUE
butter poached Maine lobster meat, sherry cream - 16

THE MARKET*
8 local oysters, 4 shrimp, 2 littlenecks, 2 cherrystones, choice of tartare or ceviche - 78

THE JUMBO*
12 local oysters, 6 shrimp, 6 littlenecks, 3 cherrystones, chilled Alaskan king crab, choice of tartare or ceviche – 138

*all platters are served with traditional accompaniments

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

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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’Ecu, 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

ROSSÉ

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% - 11
Light Lager Night Shift, ‘Nite Lite’, Everett, MA | 4.3% - 9
Stout Guinness, Ireland | 4.2% - 9
Wheat Allagash White, Portland, ME | 5.2% - 10
Wheat Cisco, ‘Grey Lady’, Nantucket, MA | 4.5% - 9
Pilsner Blue Point Brewing, ‘Heal the Harbor’, Long Island, NY | 5.8% - 9