

OYSTERS

FROM THE BAY STATE

ON THE HALF SHELL

LOCAL OYSTERS 6ea/9 12ea/16
cocktail sauce, Tabasco ice, mignonette,
lemon wedges

HAPPY BUCK-A-SHUCK HOUR
5PM TO 7PM
LOCAL OYSTERS SERVED WITH:
cocktail sauce, lemon wedges

COOKED

CHARBROILED OYSTERS 4ea/10 8ea/16
garlic herb butter, parmesan, bread crumbs, chives

B10 OYSTER PO`BOY SLIDERS 2ea/15
mini brioche, lettuce, tomato, pickles, rosemary fries,
tartar sauce

SURF & TURF BURGER * 20
fried oysters, 8oz beef patty, tartar sauce, lettuce,
tomatoes, Bermuda onions, pickles, rosemary fries

BITES

ONE TWO THREE FOUR...

PRETZEL BITES & BEER CHEESE DIP 7
Ipswich I.P.A. beer cheese sauce

SALMON TARTARE * 12 GF SF
lemon avocado spread, cucumber, herbs,
potato chips, kale, Berbere vinaigrette

HOUSE FRIES 6
house made steak fries, rosemary, parmesan,
side of shallot aioli

BEGINNERS

THE BEST WAY TO START

CARROT & COCONUT SOUP 8 GF SF
carrot bites, kale chips

CLAM CHOWDER 8 GF
bacon, oyster crackers

CRISPY CHICKEN SALAD 19 SF
romaine, arugula, baby tomatoes, charred corn,
black beans, roasted red pepper, avocado,
black sesame seeds, citrus mustard vinaigrette

CITRUS SALAD 17 GF SF
health greens, radicchio, citrus slices,
toasted pecans, goat cheese, yellow beets,
goat cheese vinaigrette

SHRIMP COUSCOUS SALAD 16 SF
spinach, frisee, Israeli couscous, cucumber,
cherry tomatoes, potato chips, Korean BBQ sauce

B10 SPRING ROLL 14
shrimp, lettuce, nappa slaw, herbs, peanuts,
black sesame seeds, spicy peanut sauce

WISH LIST

"ADD TO" AND MAKE BETTER

ROASTED BRUSSELS SPROUTS 6 GF

ROASTED BROCCOLINI & CARROTS 6 GF

ROSEMARY FRIES 6

ADD TO YOUR PLATE: GF

GRILLED CHICKEN 6 | SEARED SALMON* 12

ROASTED SHRIMP 9 | GRILLED STEAK* 12

GREEDY

JUST FOR ME

SHORT RIB PAPPARDELLE PASTA 22
seasonal mushrooms, parmesan, truffle oil, chives,
natural reduction sauce

CRISPY SEARED KING SALMON * 21 SF
roasted Brussels sprouts, frisse, crispy red quinoa,
pickled mustard seeds

BLACK & BLUE BURGER * 19 SF
L & T, balsamic onions marmalade, blue cheese,
pickle, rosemary fries

BACON & CHEESE BURGER * 19
L & T, cheddar cheese, Applewood smoked bacon,
I.P.A. beer cheese sauce, pickle, rosemary fries

CRISPY BUTTERMILK CHICKEN SANDWICH 18
bibb lettuce, house cabbage slaw, pickled cucumber,
jalapeños, roasted garlic aioli, pickle, rosemary fries

LOBSTER ROLL 22
butter toasted roll, bibb lettuce, lemon chive aioli,
chunks of lobster meat, Old Bay chips

CHIPOTLE CHICKEN SANDWICH 17
sourdough bread, chipotle aioli, arugula, Bermuda onions,
roasted red pepper, smoked provolone, rosemary fries

BURRATA & BASIL TOMATO FLATBREAD 17 SF
cheese blend, fresh burrata, cured tomatoes, basil oil

LUMP CRAB FLATBREAD 18
cheese blend, dijonnaise, frisee, Old Bay panko, tartar sauce

CARIBBEAN CHICKEN FLATBREAD 17
cheese blend, red pepper, cilantro, house cabbage slaw

LET`S SHARE IT

OF COURSE IF YOU WANT

RHODE ISLAND STYLE CALAMARI 15
banana peppers, pickled jalapeños,
cracked pepper sauce

HEIRLOOM CARROTS & HUMMUS 9 SF
citrus house blended olives, garbanzo relish,
grilled naan bread

NEW ENGLAND LOBSTER NACHOS 18
potato chips, tomato relish, black beans, cilantro,
lime Old Bay crema

SHORT RIB STREET TACOS 13 GF SF
house cabbage slaw, radish, cilantro, lime,
Sriracha aioli

WINGS YOUR WAY
6ea/14 12ea/24 24ea/38
choice of chipotle buffalo sauce, bourbon BBQ
sauce, house dry rub. blue cheese, celery sticks

SWEETS

DREAMS COME TRUE

DULCE CHEESE PLATE 12
chef`s selection of local cheeses, berries, pecans,
orange marmalade, dried fruits, crackers

CRÈME BRULEE 8
almond biscotti, fresh berries

CHOCOLATE PECAN BREAD PUDDING 9
Bourbon caramel sauce, whipped cream

YOGURT PANNA COTTA 9
Champagne pearls, strawberry, rhubarb, wafers

Before placing your order, please inform your server if a person in your party has a food allergy.

*Cooked to Order: Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of food-borne illness.

Parties of 6 or more an 18% gratuity will be automatically added.

GF GLUTEN-FREE SF SUPER FOODS