

to start

certain species of oysters are seasonal and subject to availability

ATLANTIC OYSTERS - crassostrea virginica.....lean, briny	2.50 ea.
PACIFIC OYSTERS - crassostrea gigas.....crisp, sweet	2.75 ea.
KUMAMOTO OYSTERS - crassostrea sikamea.....buttery, delicate	3.25 ea.
AROUND THE WORLD OYSTER TASTING - 4 atlantic, 4 pacific, 4 kumamoto	32

NEW ENGLAND LOBSTER BISQUE - green apple, fennel, pink peppercorn oil	14
PAN SEARED SEA SCALLOPS - spanish chorizo, potato foam, smoked paprika, salsa verde	15
YELLOWFIN TUNA TARTARE - avocado, sea weed crisps, soy mirin, spicy yuzu vinaigrette	15
ST BARTH CEVICHE - sushi grade fluke, coconut lime, chili, red onion, cilantro, grilled baguette	15
PRETZEL CRUSTED FRIED CALAMARI - mustard scallion remoulade, spicy marinara	14
BUTTERNUT SQUASH RAVIOLI - parmesan, sage, toasted pumpkin seeds	13
MAC N' CHEESE "PARISIENNE" - braised veal cheeks, morels, brioche bread crumbs, four cheese mornay sauce	16
CHICKEN "TACO" SPRING ROLLS - queso fresco, black beans, bacon jam, lime	13
GRILLED LEMONGRASS PORK RIBLETS - toasted rice, mint, thai chili	15
CHEESE AND CHARCUTERIE - select aged cheeses, cured artisanal meats, pickles, cherry mostardo, apple chutney, olive caramel, walnuts	18

BEET AND BURRATA - baby beets, creamy burrata, frisse, rye crisps, pistachio beet vinaigrette	14
RED BABY ROMAINE SALAD - quails egg, shaved parmesan, olive tapenade, croutons, Sheen Falls " caesar " dressing	13
HEIRLOOM TOMATO SALAD - blue cheese, red onion, arugula, red wine vinaigrette	14

main

MISO GLAZED CHILEAN SEA BASS - edamame puree, pearl onions, honshimeji mushrooms, yuzu emulsion	33
CORIANDER CRUSTED TUNA - yukon gold potato puree, thumbalina carrots, mustard greens, red wine reduction	30
ROASTED ORGANIC SALMON - savoy cabbage-pearl onion-apple ragout, crispy guanciale, preserved meyer lemon, bacon emulsion	29
CRISPY MOROCCAN MONKFISH - roasted baby eggplant, tomato-harissa-chickpea stew, black garlic puree	28
SEAFOOD RISOTTO - riso venere "black rice ", lobster, sea scallops, shrimp, sea beans, sweet corn, marscopone	31
	
SPICE CRUSTED FILET MIGNON - potato gratin, baby carrot-turnip-pearl onion ragout, bordelaise sauce	33
STEAK FRITES - filet mignon, handcut fries, watercress salad, sauce bearnaise	32
BRAISED CREEKSTONE FARMS SHORT RIBS - parsnip puree, chanterelle escabeche, crispy potato, horseradish sauce	30
NEW YORK STRIP - mushroom puree, roasted salsify and spring onion ragout, foie gras sauce	34
HERB MARINATED HANGER STEAK - marble potato confit, baby spinach, parsley marmalade, truffle mousseline	28
SHORT RIB PAPPARDELLE - parmesan, short rib bolognese, orange rosemary gremolata	25
PAN ROASTED FRENCH CUT CHICKEN - sweet corn herb ragout, shiitakes, crispy leg croustillant, chicken jus	27
GARLIC ROSEMARY LAMB - rutabaga puree, brussel sprouts, apple goat cheese crepe, quince vinaigrette	28
	
HAVEN BURGER - grafton cheddar, tomato, red onion, bread and butter pickles, spicy aioli, potato roll	15
KOREAN SHORT RIB SLIDERS - kimchee, pickled carrots & daikon, cilantro, sriracha mayo	15
SHRIMP "PO' BOY" SLIDERS - rock shrimp, shredded iceberg, scallion remoulade	15

We strive to support our local farmers and use all natural, healthful, wholesome and sustainable ingredients per market availability