

RAW BAR

OYSTERS ON THE HALF SHELL | 20

1/2 Dozen, Katama Bay, Cocktail, Beet Mignonette, Citrus

CHILLED SHRIMP COCKTAIL | 18

Jumbo Prawns, Jalapeño Cocktail, Citrus

TUNA POKE | Market Price

Tamari, Avocado, Pickled Ginger, Crispy Wonton

TO START

LOBSTER TACOS | 16

Guacamole, Sweet Chili Sauce, Cilantro, Lime

CHARCUTERIE | 20

Cured & Aged Meats, Pâté, Jams, Grain Mustard, Dilly Beans

CHEESE BOARD | 20

Local & Domestic Fromage, MV Raw Honey, Candied Nuts, Jam, Crackers

CLAM CHOWDER | 14

English Pea, House-Made Speck, Oven-Roasted Carrot, Baby Bliss Potatoes, MV Littlenecks

OYSTERS ROCKEFELLER | 24

Nueske's Bacon, Tuscan Kale, Brie Béchamel, Citrus

TAMWORTH PROSCIUTTO | 20

Compressed Melon, Asparagus, Grey Barn Bluebird Cheese, Crostini, Evoo

CRISPY CRAB CAKES | 16

Local Blue Crab, Meyer Lemon, Crème Fraîche, Dill, Capers

ISLAND GROWN GREENS | 14

English Cucumber, Greenhouse Tomatoes, Breakfast Radish, Aged Balsamic

BEETS & BERRIES | 16

Baby Beets, Mache, Island Grown Berries, Yogurt, Ver Jous Rouge

WHIPPED FETA | 12

Emily's Focaccia, MV Raw Honey, Orange Marmalade, Pea Shoots

SURF & OPEN WATER

SHORE DINNER | 50

Boiled 1 1/2 lb Lobster, PEI Mussels, Native Corn, Red Bliss Potato, Chorizo Broth

DIVER SCALLOPS | 38

Hand Rolled Gnocchi, Native Corn, Romano Beans, Linguica

MV LITTLENECK CLAMS | 34

Fresh Fettuccini, Pancetta, English Pea, Yolk, Cracked Pepper, Pecorino

FAROE ISLAND SALMON | 36

Wasabi Potato Spring Roll, Snap Peas, MVM Shiitakes, Ponzu, Togarashi

MARKET CATCH | Market Price

Locally Caught, Chef Inspired, Sustainable

LAND & PASTURE

NY STRIP LOIN | 44

16oz, Grass-Fed Pasture Raised, Heirloom Carrots, Fingerling Potatoes, Chimichurri

PORCELET PORCHETTA | 42

Wild Rice, Broccoli Rabe, Black Garlic, Baby Vidalia, Turmeric Vinaigrette

ROHAN DUCK | 38

Hoisin, Kohlrabi Flan, Duck Sausage, MVM Shiitake, Spring Onion, Rhubarb Coulis

FARMER'S PLATE | 30

100% Vegetarian, Chef Inspired, Toasted Grains, Locally Sourced Veggies

WE INVITE OUR GUESTS TO SHARE ANY ALLERGIES, DIETARY RESTRICTIONS, AND INGREDIENT PREFERENCES WITH US SO THAT WE CAN TAILOR THE MENU TO EACH INDIVIDUAL ORDER.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.