

Spring 2024

Warm Olives	10
Dressed Oysters (4 or 6)	17.5 / 25
mead vinegar, pickled pear, kombucha molasses, aurelius olive oil	
Sea Bream	26
kombu butter, concord grape 'capers', blue corn amino, roasted walnut oil	
Seafood Toast	26
lobster, shrimp, dill pickle, old bay mayo, sourdough	
Cauliflower	21
aged cheddar, green peppercorn, crispy garlic	
Nashville Potatoes	19
nashville hot mayo, dill pickle, crispy shallot, nashville seasoning salt	
Beef Tartare	24
brown butter mayo, radish, tarragon, sunflower seeds, lemon	
Cheesecake	11
marinated rhubarb, sesame, lemon biscuit, almond	
Whole Menu for Two (w/4 oysters)	135
with olives	140

* late night industry hour 11 - close *

Dressed Oysters (4 or 6)	10/15
Pete's Toki	7
Meghan's Unhappy Meal (negroni & a shot)	18
'Retro Gusto ' wine or cider by the glass (if open)	12
Get What You Get Shots	4
Woodhouse Pilsner	7

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.