

## a little somethin'

**fried kale** crispy tuscan kale, truffle salt, wisconsin parmesan | 6 [gf, v]

**general tso's cauliflower** crispy buttermilk dipped cauliflower bites, general tso's famous sauce. a little spicy | 10 [gf, v]

**baked crab dip** crab meat, cream cheese, green onions, louisiana tomato jam, panko bread crumbs, toasted crostini | 13 sub crispy tortilla chips [gf]

**little bit of chicken fried** buttermilk brined & fried chicken bites, louisiana butter & hot sauce, house pickles | 11 [gf]  
add a cold beer on a friday night

**huli huli chicken** skewered grilled chicken thighs, marinated in garlic, pineapple, ginger, soy sauce. pineapple reduction | 11 [gf] aloha!

**the fig & the pig** house bacon rolled & stuffed with italian sausage, preserved figs, fennel, honey & goat cheese | 12 [gf]

**meatballs** greek inspired gyro meatballs, with ground lamb & beef, fresh oregano & garlic. with house made tzatziki | 14 [gf] opa!

## flatbreads

**mushroom** roasted wild mushrooms, braised leeks, montamoré cheese, cream sauce, truffle oil | 11 [v]

**pepperoni** bianco dinapoli tomatoes, ezzo pepperoni, mozzarella & provolone | 11

**chicken** braised chicken, sweet corn, cheddar cheese, fried onion strings | 11

## tacos [corn tortillas]

**off the hook** today's fresh seafood catch on a taco | mp [gf]

**shrimp & chorizo** pan seared shrimp, house-made chorizo, pico de gallo, lime tequila sauce [gf] | 2 for 10

## salads

**chopped** romaine, grilled chicken, cucumber, scallions, red onions, house bacon, tomatoes, roasted corn, hook's blue cheese, avocado, crispy tortilla chips, citrus vinaigrette | 14 [gf]

**roasted apples** roasted gala apples, spring mix, goat cheese, toasted pecans, spicy maple cider vinaigrette | 12 [gf]

**beets** roasted red & golden beets, spiced honey, champagne & fig reduction, toasted almonds, whipped ricotta cheese | 11 [gf, v]

tell your server about any allergy or dietary restrictions as menu items may contain unlisted ingredients. we'll do our best to accommodate your requests.

consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



## fresh "off the hook" fish + raw oysters

every day the culinary team features fresh caught seafood specials & a selection of raw oysters

## winter additions

**hummus** burrata cheese, parsnip & chickpea hummus, onion, cucumbers, crispy chickpeas, chili oil, spiced creme fraiche, crostini | 9 sub crispy tortilla chips [gf]

**crispy brussels sprouts** orange miso butter, spiced walnuts, pickled endive | 12 [gf]

**bulgogi sliders** marinated korean short rib, daikon radish, yuzu aioli | 2 for 9

**prosciutto flatbread** bianco dinapoli tomato sauce, fresh mozzarella, mama lil's peppers, torn basil | 12

**\*\*winter chicken & dumplings\*\*** slow braised 1/2 chicken & vegetables, creamy veloute sauce, thomas keller dumplings | 23

**chicken taco** braised chicken, a slaw of carrots, endive, cilantro, watermelon radish & a sweet chili sauce | 2 for 10 [gf, df]

**octopus** sauteed spanish octopus, polenta, piquillo peppers, balsamic dressing | 17 [gf]

**gnudi** italian gnocchi made with fresh ricotta, with oven roasted tomatoes, peas, pancetta, creamy parmesan sauce. balls of joy! | 15

**scallops** seared japanese hokkaido scallops, pancetta, butternut squash, radicchio, endive & parsnip puree | 19 [gf]

**salmon** pan seared faroe island salmon, apricot farro, celery root mashed, apple mustard beurre blanc, golden beets | 25

## grilled seafood platter

canadian lobster tails, gulf shrimp, hokkaido bay scallops, oysters rockefeller, clams, garlic & parsley butter

| 90 serves 2 - 4 guests *available friday & saturday*

**oysters** every day we feature 2-3 selections of fresh shucked oysters 3, 6 or a dozen | 3 each [gf]

**baked oysters rockefeller** spinach, pernod, parmesan, shallots, mignonette | 3 for 13 6 for 25 [gf]

**ahi nachos** ahi tuna, scallions, yuzu, sesame oil, crispy wonton chips, unagi & wasabi sauce drizzle | 14

**spicy garlic shrimp** inspired by the "shrimp shack" on the north shore of hawaii, butter sauteed shrimp, lots of garlic, spicy sriracha | 17 [gf]

**crab stuffed peppers** 3 jumbo lump crabmeat stuffed piquillo peppers, pickled shallot remoulade, tarragon & chili oil, micro greens | 18 [gf]

**crispy calamari** point judith calamari, pickled shishito peppers, cilantro, lime & chili aioli | 13 [gf]

**seared ahi tuna** sesame seeds, bacon braised bok choy, avocado puree, pickled ginger, micro greens, wasabi vinaigrette | 17 [gf]

## more to share

**sirloin** grilled prime sirloin, roasted fingerling potatoes, pickled apples, gremolata, goat cheese crema | 16 [gf]

**brisket** 8 hour braised beef, peach bbq sauce, cornbread puree, pickled shallots, grilled apple puree | 14 [gf]

**not your daddy's mac** a creamy blend of sharp cheddar, monterey jack, pimentos, house bacon, bechamel sauce, cavatappi pasta | 13  
add chorizo for 3, braised pork for 4 or crabmeat for 5

**roasted bone marrow** wait...come back!  
roasted bone marrow, sea salt, crostini, bacon marmalade jam "God's butter" (anthony bourdain r.i.p.) | 15 **do the shot "luge" for 3**

**ny strip steak** usda "prime", center-cut 16 oz ny strip, served tuscan style & enough for the table to share! | 39 [gf]  
add maitake mushrooms & rich demi glace sauce | 7  
add a compound butter of shallots & hook's blue cheese | 5

## one & two hands

**burger sliders** 21 day dry aged beef burger, american cheese, caramelized onions, house cured pickles | 2 for 9

**the dm cheeseburger** a 1/2# custom blend beef burger, american cheese, house cured pickles, caramelized onions, kewpie mayo | 12 add house bacon | 3

## impossible [100% vegan ✓]



**the "impossible burger"**  
daiya cheddar, house cured pickles, caramelized onions, "vegenaise", vegan bun | 14 [v, vegan] (contains gluten)



**the "impossible taco"** "plant based" beef, pico de gallo, sriracha vegan aioli, corn tortilla | 2 for 11 [v, gf, vegan]

## sides

**potatoes** roasted marble potatoes, mint butter, candied pecans, house honey mustard | 8 [gf, v]

**asparagus** grilled asparagus, garlic butter, toasted almonds, whipped goat cheese & wasabi aioli for dipping | 10 [gf]

**fries** triple cooked, pickled shallots, fried herbs, garlic aioli | 6 [gf, v]

[gf = gluten free v = vegetarian ✓ = vegan]  
[we use highly refined soy based, allergen free oil for deep frying]

the culinary team: chef matt, jon, diego, jason, jim, adam, aaron, heather  
management: jackie, maryann & "el jefe"



**dueling pianos** are back! thursdays at 7pm  
february 20th march 26th make your reservation today!

**chef dinner** wednesday, february 26th 6pm  
join us for our semi-annual lobster boil!