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| **Wine** | 2011 Dom. de l’Ecu **Muscadet Sevre-et-Maine** “Cuvée Classique,” Loire 11 |
|  | 2012 Papillon d’Orphée **Broucal** Southwest France 12 |

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| **R a w b a r** |  |  |
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| **Oysters**\* 2.50 | **Clams**\* 2 | **Ceviche**\* 10 |
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| **Jumbo Shrimp Cocktail** 3 | **½ Lobster** priced daily | **E.S. Shellfish Platter**\* 65 |

**Jonah Crab Salad**, leek remoulade, lobster gelée 14

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| s A l a d s |
| **Bibb Lettuce**, green goddess, parmesan croutons 10 |
| **Roasted Baby Beets**, smoked salmon, rye croutons, dill vinaigrette 12 |
| **Belgian Endive**, poached pear, walnuts, roquefort 12 |
| **Seared Rare Tuna**\*, niçoise olives, tomato confit, saffron potatoes 16 |

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|  | **On the BAR top** |  |
| Potato Chips  *french onion dip* 5 | White Bean Dip  *vegetables, grilled flatbread* 7 | Maine Shrimp Fritters  *espelette aïoli* 10 |

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| Deviled Farm Eggs 4 | Beer Cheese & Crackers 5 |
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| **Steak Tartare\***  cornichons, baguette 12 | **Charcuterie Plate**  selections daily 14 |
| **Fried Calamari**  lemon & chili aïoli, pickled green tomato 12 | **Moules Provençal**  tomato, fennel, white wine 12 |
| **Grilled Flat Iron Steak\***  red wine sauce, herb butter, fries 18 | **Rare Roast Beef**  fresh horseradish, red onion, tomato 12 |
| **Grilled Cheese**  vermont cheddar, house rye 9 | **Standard Burger\***  cheddar, brioche, fries 12 |

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| E. S. CHEESe Selections |  |
| Three Cheeses 16 | Five Cheeses 23 |

served with toast & accompaniments

**Late Night** Specials, **7** days a week, ‘til **1:30am**.

*\*These items are served raw, under cooked or may be cooked to order. Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risk of food bourne illness. Please inform your server if a member of your party has a food allergy.*