

RAW BAR

CHILLED SEAFOOD PLATTER (GF) (K)	40/75
raw oysters, raw clams, ceviche, tuna tartare, colossal shrimp cocktail, cocktail sauce, mignonette, lemon	
TUNA TARTARE (GF) (K)	18
hand-trimmed ahi tuna, sweet chili, sesame, chili lime flour tortilla chips	
TODAY'S CEVICHE (GF) (K)	18
chef's selection rotates daily, citrus, chili lime flour tortilla chips	
COLOSSAL SHRIMP COCKTAIL (GF) (K)	30
cocktail sauce, rémoulade, horseradish, lemon	

APPETIZERS

RHODE ISLAND CALAMARI	18
cherry peppers, marinara, lemon	
BANG BANG CAULIFLOWER	18
tempura, General Tso's sauce, sesame	
STREET TACOS (GF) (K)	18
fried Atlantic cod, chipotle aioli, cotija, jalapeño	
JUMBO LUMP CRAB CAKE (GF) (K)	21
4oz broiled Maryland blue crab, Pommery mustard sauce, field greens	

SOUPS + SALADS

SIGNATURE LOBSTER BISQUE	18
butter-poached lobster, sherry, cream, toasted lobster croutons	
NEW ENGLAND CLAM CHOWDER	18
cooked to order, fresh clams, toasted rosemary focaccia, bacon	
ASIAN SHRIMP SALAD (GF) (K)	23
colossal chilled shrimp, romaine, field greens, carrot, pickled onion, tomato, scallion, peanut sauce, sesame dressing	
GRILLED CHICKEN CAESAR SALAD (GF) (K)	20
free-range boneless chicken breast, romaine, grana padano, croutons	
SALMON FIELD GREENS SALAD (GF) (K)	22
simply grilled Faroe Islands salmon, field greens, tomato, cucumber, balsamic vinaigrette	
TENDERLOIN WEDGE SALAD (GF) (K)	24
grilled USDA Prime tenderloin, bleu cheese, tomato, scallion, crispy chickpea, bacon	
<i>-all salads available without protein, subtract 5 dollars. No charge to substitute protein.</i>	

SANDWICHES + OB CLASSICS

CORNED BEEF SANDWICH (GF) (K) hand-carved corned beef, grilled rye bread, Russian slaw, swiss (GF+2)	19
AHI TUNA BURGER (GF) (K) brioche bun, served rare, spicy slaw, red pepper aioli (GF+2)	29
LOBSTER ROLL (GF) (K) brioche roll, served hot buttered or cold with mayo (GF+2)	41
HALF POUND CHEESEBURGER (GF) (K) brioche bun, American cheese, chuck, brisket, sirloin, lettuce, tomato (GF+2)	19
GRILLED CHICKEN CLUB (GF) (K) wheat bread, free-range chicken, avocado, bacon, lettuce, tomato, chipotle aioli (GF+2)	19
CRISPY CHICKEN SANDWICH brioche bun, spicy slaw, swiss cheese, tomato, mayo	18
FISH SANDWICH brioche bun, hand-trimmed crispy Atlantic cod, tartar, lettuce, tomato	17
CRAB CAKE SANDWICH (GF) (K) brioche bun, field greens, Pommery mustard sauce (GF+2)	22
<i>-all sandwiches served with your choice of french fries, spicy slaw or three potato salad</i>	

FISH + CHIPS (GF) (K) hand-trimmed Atlantic cod, tartar, spicy cole slaw, french fries (K+4)	28
FILET MIGNON (GF) (K) 8oz center cut USDA Prime, char-broiled, mushroom demi, french fries	46
FAROE ISLANDS SALMON (GF) (K) simply grilled, olive oil, herbs, lemon, crispy Brussels sprouts	40
CRAB CAKE ENTRÉE (GF) (K) two broiled Maryland blue crab cakes, Pommery mustard sauce, spicy slaw, french fries	44

Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.

We take pride in preparing our food from scratch every day and only serving fresh, not frozen fish. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being. If you have any allergies please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. (GF) - Is or can be prepared gluten free. A small fee may apply. (K) - Is or can be prepared Keto Friendly. A small fee may apply. Please enjoy your time with us. **Bon Appétit!**

SPARKLING + CHAMPAGNE

GANCIA Prosecco NV | Italy **13 / 45**
CASTELLO DEL POGGIO Sparkling Moscato NV | Italy **11 / 39**
VEUVE DU VERNAY Brut Reserve NV | Loire, France **12 / 43**
CHANDON Brut NV | Yountville, CA **69**
NICOLAS FEUILLATTE Rosé NV | Chouilly, France **92**
VEUVE CLICQUOT YELLOW LABEL NV | Reims, France **120**
DOM PERIGNON Brut '12 | Épernay, France **295**
MOËT & CHANDON IMPÉRIAL Brut NV | Épernay, France **102**

CHARDONNAY

JOSEPH DROUHIN Mâcon Villages '20 | Burgundy, France **13 / 46**
SONOMA-CUTRER '20 | Russian River Ranches, CA **52**
LINE 39 '20 | Central Coast, CA **10 / 36**
LOUIS JADOT Puligny-Montrachet '20 | Burgundy, France **122**
LA CREMA '21 | Sonoma Coast, CA **17 / 66**
CAKEBREAD CELLARS '21 | Napa Valley, CA **91**
ROBERT MONDAVI '18 | Napa Valley, CA **51**
PENFOLDS Koonunga Hill '19 | South Australia **33**

ROSÉ + MORE WHITE WINE

SWEDISH HILL Dry Rosé '21 | Finger Lakes, NY **11 / 39**
WHISPERING ANGEL Rosé '21 | Côtes de Provence, France **17 / 65**
THIRSTY OWL Dry Riesling '21 | Finger Lakes, NY **13 / 46**
DR. FRANK Semi-Dry Riesling '21 | Finger Lakes, NY **13 / 46**
DR. LOOSEN BROTHERS Riesling '21 | Mosel, Germany **12 / 45**
MEZZACORONA Pinot Grigio '21 | Trentino, Italy **11 / 40**
FERRARI-CARANO Pinot Grigio '20 | Sonoma County, CA **45**
PINE RIDGE Chenin Blanc-Viognier '21 | Clarksburg, CA **11 / 39**
MONKEY BAY Sauvignon Blanc '20 | Marlborough, New Zealand **11 / 39**
KIM CRAWFORD Sauvignon Blanc '21 | Marlborough, New Zealand **17 / 66**
DOMAINE RAIMBAULT-PINEAU Sancerre '21 | Loire Valley, France **77**
CHÂTEAU DE LA GRAVELLE Muscadet '20 | Loire Valley, France **51**
MARTÍN CÓDAX Albariño '20 | Rías Baixas, Spain **39**

\$35 corkage fee per 750ml bottle for wine not on our list

CABERNET SAUVIGNON

CARNIVOR '19 | Lodi, CA **13 / 46**
CHATEAU STE MICHELLE '18 | Columbia Valley, WA **43**
ST. FRANCIS '18 | Sonoma County, CA **56**
CAYMUS 750ml '20 | Napa Valley, CA **165**
SHAFFER VINEYARDS "ONE POINT FIVE" '18 | Napa Valley, CA **165**
SHAFFER VINEYARDS "HILLSIDE SELECT" '17 | Napa Valley, CA **370**
ROBERT MONDAVI '19 | Napa Valley, CA **20 / 86**
LAIL VINEYARDS BLUEPRINT '19 | Napa Valley, CA **145**
STAG'S LEAP ARTEMIS 750ml '19 | Napa Valley, CA **139**
STAG'S LEAP ARTEMIS 1.5ltr '19 | Napa Valley, CA **259**
JOSEPH PHELPS '19 | Napa Valley, CA **135**
MONTES ALPHA '20 | Colchagua Valley, Chile **56**
WILLIAM HILL '19 | North Coast, CA **16 / 50**

PINOT NOIR

PRIMARIUS '20 | Willamette Valley, OR **16 / 49**
THE SEEKER '21 | Puy-de-Dôme, France **13 / 46**
MEIOMI '21 | Sonoma Coast, CA **20 / 86**
PATZ & HALL '18 | Sonoma Coast, CA **82**
SEA SMOKE 'TEN' '19 | Santa Rita Hills, CA **165**

MERLOT

DR. KONSTANTIN FRANK '19 | Finger Lakes, NY **16 / 55**
CANOE RIDGE '20 | Columbia Valley, WA **11 / 42**
FREEMARK ABBEY '18 | Napa Valley, CA **54**

MORE RED WINE

INSURRECTION Merlot-Shiraz-Cabernet '18 | South Eastern Australia **11 / 41**
FOLIE À DEUX Zinfandel '17 | Dry Creek Valley, CA **49**
QUINTESSA Meritage '19 | Napa Valley, CA **350**
CATENA VISTA FLORES Malbec '19 | Mendoza, Argentina **12 / 45**
BOGLE Petit Sirah-Zinfandel-Syrah-Cabernet '19 | Clarksburg, CA **11 / 43**
LAURENT GAUTHIER MORGON Beaujolais '20 | Burgundy, France **16 / 49**
RUFFINO Chianti '20 | Tuscany, Italy **34**
CHÂTEAU HAUT-BEAUSÉJOUR Bordeaux '17 | Bordeaux, France **16 / 54**
SHAFFER VINEYARDS "RELENTLESS" '17 | Napa Valley, CA **150**
PRUNOTTO Barbaresco '18 | Piedmont, Italy **109**



THE SILK ROAD | 15

– Grey Goose vodka, Grand Marnier orange liqueur, white peach purée, club soda, served over rocks



NEGRONI | 16

– The Botanist gin, Campari apéritif, Carpano Antica Formula sweet vermouth, served over rocks



HIT 'N' RUN | 15

– Grey Goose vodka, grapefruit, clementine juice, kumquat syrup, served over crushed ice



SANGRIA | 14

– Spanish red wine, Bacardí dragon berry rum, Don Q limón rum, peach schnapps, citrus, served over crushed ice



BREWED AWAKENING | 15

– Baileys liqueur, Stolli vanilla vodka, Godiva white chocolate liqueur, cold brew, served over rocks



THE 1492 | 16

– Grey Goose vodka, St-Germain elderflower liqueur, champagne, grapefruit, lemon, lime, served up



GOLDEN PEAR MARGARITA | 16

– Hornitos Reposado tequila, Belle de Brillet pear liqueur, lime, simple syrup, salted rim, served over rocks



CHARTREUSE SWIZZLE | 14

– Green Chartreuse digestif, pineapple, orgeat syrup, lime, served over crushed ice



THE PALOMA | 16

– Casamigos silver tequila, grapefruit club soda, lime, simple syrup, Himalayan sea salt rim, served over rocks



Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.

We take pride in preparing all of our cocktails with premium bottled mixers, never sodas from a gun.

We would like to see you make it home safely. If you do not have a designated driver, we would be happy to help make arrangements.

Please enjoy your time with us. **Cheers!**