

RAW BAR

CAVIAR

Classic

*crème fraîche, chives,
blinis, egg yolk*

MP

Crab Verrine

crème fraîche, caviar, chives

3.5/ea

Two Egg Caviar

pommes frites, camembert fondue

12

La Salad

*endive, frisée, mache salad
emmental, almond, dijon vinaigrette*

12

Mackerel Tartine

poached, lemon candy, celery flower

11

Shrimp Cocktail Espelette

1/2 lb, cocktail ice, "NICO" mayo

12

Seafood Escabèche

clams, mussels, calamari, snails, bay scallops

12

Lobster Salad

brioche toast

27

PLATEAUX

Le Petit*

*12 oysters / 6 clams / 6 shrimp
+
seafood escabèche*

60

Le Grand*

*24 oysters / 12 shrimp / 12 clams
lobster salad/ 4 blue crab verrines
+
seafood escabèche*

120

ACCOMPANIMENTS

*mignonette • hot sauce
cocktail ice • lemon drop • corn crackers*

*Consuming raw or undercooked seafood and shellfish
may increase your risk of foodborne illness.

Parties of 6 or more are subject to one check and 20% gratuity

WOOD FIRED

LEGUMES

Potato Gratin

cream, garlic, nutmeg

6.5

Ragoût Champignon

red wine braised, shallots

6.5

Carrot Bourgeoisie

*lardons, onions, peas
goat cheese*

6

Pommes Frites

camembert fondue

6

FRITURE

lentil flour

Oysters

dozen, "NICO" aioli

12

Calamari

spicy honey

12

Mackerel

harissa aioli

12

PETITS PLATS

Oysters

Au "Camembert", 1/2 dozen

14

Shrimp & Periwinkle

"Bourgogne style"

11

Meunière Mussels

shallots, citrus, red wine

14

Clams Merguez

peppers, harissa

14

Le Grand Oyster

*crab bechamel, cabbage
corn crackers*

11

Onion Soup

crab toast

9

GRANDS PLATS

Maine Lobster

MP half/whole

Fish Cocotte

white wine, fish fume, herbs

MP

Gratin De Fruits De Mer

*bechamel, scallops, shrimp, peas
campanelle pasta*

25

Quenelle De Brochet

*sauce nantua, crawfish
mushrooms, gruyere*

24

Le Steak Du Boucher

sauce "Au Poivre"

MP

Poulet "À L'américaine"

mushroom dijon sauce

24

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LIBATIONS

COCKTAILS

French Martini

*dixie vodka, house creme de cassis
pineapple*
8

French Master 75

*fig infused bristow gin, lemon
simple, crément de limoux*
10

Coleman Boulevardier

*knob creek rye whisey
campari, dolin rouge vermouth
wood fired orange*
10

Black + Fall

*remy martin 1739, bouldard calvados
house curacao, lemon
demerara simple*
10

Absinthe Swizzle

*absentroux, green chartreuse, lemon
lime, house ginger beer, bitters*
9

201 Daiquiri

*pilar blonde rum, late harvest tokay
lime, simple*
10

Tequila Frappé

*maguey hecho mezcal, lime
ginger, simple*
9

HAPPY HOUR

WE BELIEVE IN SUSTAINABILITY. SAVE WATER. DRINK COCKTAILS.

MONDAY - FRIDAY
4PM TO 7PM

\$1.5 Oysters
six minimum

\$4 Craft Beers

\$4 House Wine

\$4 Well Drinks

BIERE

Jever Pilsner

clean and crisp with hints of grass
6

Allagash White

coriander, curacao, orange peel
6

Anderson Valley Blood Orange Gose

tangy blood orange, sea salt, champagne
6

Westbrook One Claw

grapefruit, rye bread, floral hops
6

Freehouse Green Door IPA

citrus, grass, herbal
6

Ommegang Rare Vos

buttered biscuit, apricot, orange, clove
6

Avery Ellie's Brown Ale

chocolate malt, brown sugar, vanilla, cashew
6

Left Hand Milk Stout Nitro

vanilla cream, roasted coffee
6

VIN

BLANC + BUBBLES

Sparkling Brut

Argyle / Willamette Valley / Oregon 2014

50

Champagne

Haton Brut Classic / Champagne / France nv

65

Sparkling Rosé

Étoile / Carneros / California nv

68

Sauvignon Blanc

Pascal Jolivet Love / Sancerre / France 2016

52

Vinho Verde

Aphros / Região de Lima / Portugal 2015

45

Chenin Blanc

Les Pouches / Saumur / France 2016

38

Albariño

Gotas del Mar / Rías Baixas / Spain 2015

40

Chardonnay

Domaine Collotte / Marsannay / France 2012

54

“Orange”

Kivelstadt “Wayward Sons” / Lake County / California 2016

58

GLASS

Sparkling Brut

J Laurens / Cremant de Limoux / France nv

g 8 / b 32

Riesling

Nik Weis Urban / Mosel / Germany 2016

g 7 / b 28

Melon de Bourgogne

La Louvetrei Jo Landron / Muscadet / France 2015

g 8 / b 32

Sauvignon Blanc

Craggy Range / Martinborough / New Zealand 2016

g 10 / b 40

Pinot Grigio

Vie Del Conte / Veneto / Italy 2016

g 7 / b 28

Chardonnay

Smoke Tree / Sonoma County / California 2015

g 10 / b 40

Sparkling Rosé

Cave de Bissey / Cremant de Bourgogne / France nv

g 9 / b 36

Rosé

Font Mars / Pays D'oc / France 2016

g 7 / b 28

Pinot Noir

Vignette / Willamette Valley / Oregon 2012

g 12 / b 46

Barbera

Scarpetta / Piedmont / Italy 2014

g 10 / b 40

Grenache Blend

Domaine Martin / Côtes du Rhone / France 2015

g 8 / b 38

Malbec

La Posta / Mendoza / Argentina 2015

g 9 / b 36

Cabernet Sauvignon

Goldschmidt / Alexander Valley / California 2015

g 11 / b 44

ROUGE + ROSE

Rosé

Domaine Francoise Millet / Sancerre / France 2016

40

Gamay

Laurent Perrachon / Chenas-Beaujolais / France 2016

38

Pinot Noir

Domaine Collotte / Burgundy / France 2015

75

Carignan

J Brix / San Diego County / California 2015

52

Bordeaux Blend

Chateau Trebiac / Graves / France 2012

32

Tempranillo

Marques de Vargas / Rioja / Spain 2010

58

Cabernet Sauvignon/Sryah Blend

Treana / Paso Robles / California 2014

60

Cabernet Sauvignon

Burly / Napa Valley / California 2013

120