

THE RAW BAR

DAILY EAST COAST OYSTERS* - 3.75 EACH

SNOW CRAB LEGS, 18/33
jumbo Maine crab with a side
of chipotle mayonnaise
4 or 8 legs

CEVICHE, 17
citrus marinated Long Island
flake with tomato, radish
and jalapeño

MAINE LOBSTER, 25/50
Steamed, with sides of house
herb aioli, chipotle mayonnaise
and housemade horseradish

SHRIMP COCKTAIL, 13
4 pieces of chilled shrimp
served with a spicy housemade
horseradish sauce

THE HOTEL PLATTER, 58
9 oysters, shrimp cocktail, 4
crab legs

OSSETRA CAVIAR, 80
served with hard cooked egg,
diced onion, crème fraiche and
toast rounds

STEAK TARTARE, 25
hand-cut mince of grass fed
beef, dijon, caper and shallot
served with waffle chips *

VEGETABLE CROSTINI, 14
marinated beets, shredded
carrot, smoky aioli, scallion,
feta and pink peppercorn

SMOKED TROUT, 17
locally smoked trout with
cucumber, pickled onions,
creme fraiche

ANCHOVY TOAST, 16
white anchovies, smoked
paprika aioli, spicy pepitas and
cilantro on grilled baguette

CHARCUTERIE AND CHEESE*

served with She Wolf baguette and seasonal accompaniments —

MEAT & CHEESE BOARD, 28
spicy chorizo, tasso, soppressata, Serrano ham, Shropshire blue,
Chabichou, Roomano

LARGE CHEESE BOARD, 23
Shropshire blue, Chabichou, Roomano,
St. Stephen and Podda Classico

FRESH RICOTTA, 14
olive oil, sea salt, thyme

HOUSE DEVILED EGGS, 9
beet horseradish

THYME ROASTED NUTS, 8 **MIXED OLIVES, 7**

* CONSUMING RAW OR UNCOOKED MEAT AND SHELLFISH CAN INCREASE
YOUR RISK FOR FOODBORNE ILLNESS