

# THE PATIO



EXECUTIVE CHEF  
MICHAEL MASTRANTUONO

## RAW BAR

OYSTERS \$3.50 / HALF DOZEN \$19

CLAMS \$2.25 EACH

SERVED WITH TRADITIONAL ACCOMPANIMENTS

COLOSSAL SHRIMP, SAUCE LOUIS \$MKT

1/2 CHILLED LOBSTER LOUIS STYLE \$25

1/2 POUND ALASKAN KING CRAB \$25

### BABY PLATEAU

6 OYSTERS

3 CLAMS

3 COLOSSAL SHRIMP

TUNA TARTAR

\$60

### PAPA PLATEAU

12 OYSTERS

6 CLAMS

6 COLOSSAL SHRIMP

TUNA TARTAR

\$115

TO ENSURE ALL OF OUR GUESTS AN ENJOYABLE  
DINING EXPERIENCE, PLEASE REFRAIN FROM  
REQUESTING ITEMS NOT LISTED ON PATIO MENU.  
THANK YOU FOR YOUR UNDERSTANDING. ENJOY!

## SMALL PLATES

### AVOCADO & CRAB TOAST

GRILLED SOURDOUGH, PISTACHIO GREMOLATA,  
JONAH CRAB, LEMON CRÈME FRAÎCHE \$16

### RICOTTA GNOCCHI ALLA BOLOGNESE

HOUSE MADE, SHOWER OF PARMIGIANO \$16

### SHRIMP CALABRESE

SAMBAL, ROASTED SHOSHITO PEPPERS,  
SPICY POMODORO, BASIL, GRILLED BREAD \$19

### SMOKED TROUT DIP

SALMON ROE, CRISPY SHALLOTS & CAPERS,  
LEMON CRÈME FRAICHE, GOLDEN RAISINS \$16

### TUNA TARTARE TACOS

AVOCADO, CILANTRO, SESAME, SCALLIONS,  
SPICY SAUCE \$16

### K TOWN CHICKEN LOLLIPOPS

PEANUTS, SCALLIONS, JALAPEÑO RANCH \$18

### BURRATA

YUZU COMPRESSED PINK LADY APPLE, WALNUT  
NOUGAT, APPLE JAM, HONEY, GRILLED BREAD \$16

### “CARPETBAGGER”

BEEF CARPACCIO, CRISPY OYSTERS, CAPERS,  
SCAMORZA, TRUFFLE EMULSION \$21

## SOUP, SALADS, & SAMMIES

### NEW ENGLAND CLAM CHOWDER

BACON, CHIVES, OYSTER CRACKERS \$10

### ICEBERG WEDGE

BACON, CHERRY TOMATOES, PICKLED SHALLOTS,  
GORGONZOLA DRESSING, CRISPY ONIONS \$14

### 15 CHURCH SALAD

MIXED FIELD GREENS, CRISPY GOAT CHEESE,  
SLICED APPLES & PEARS, DRIED FIGS,  
MUSTARD VINAIGRETTE \$14

### MAINE LOBSTER ROLL

BUTTER POACHED LOBSTER, OLD BAY, SNAPPY  
SLAW, BIBB LETTUCE, BRIOCHE BUN \$29

### STEAK SANDWICH

THIN SLICED PRIME FLAT IRON, BROCCOLI RABE,  
CHERRY PEPPERS, GRUYÈRE, TRUFFLE AIOLI,  
CONFIT GARLIC, SLAW, BAGUETTE, FRIES \$24

### CHURCH BURGER

DOUBLE PATTY, AMERICAN CHEESE, SHAVED  
ONION, B&B PICKLES, FANCY SAUCE,  
SESAME BUN, HAND CUT FRIES \$17  
ADD FARM EGG \$2  
ADD CRISPY OYSTERS \$6

## LARGE PLATES

### SPAGHETTI POMODORO

ROASTED TOMATOES, BURRATA, GRANA PADANO,  
FRESH BASIL \$26

### VEGETARIAN LO MEIN

FRESH LO MEIN NOODLES, GINGER PONZU,  
SEASONAL VEGETABLES \$24

### CHILEAN SEA BASS

MISO GLAZED, BOK CHOY, TOASTED SESAME,  
HON SHIMEJI MUSHROOMS, WASABI \$44

### USDA PRIME FILET MIGNON

TARRAGON BUTTER POTATOES, CIPOLLINI ONIONS,  
CREMINI MUSHROOMS, WATERCRESS,  
FRESH HORSERADISH, CABERNET SYRUP \$49  
ADD BUTTER POACHED KING CRAB \$14

### SESAME CRUSTED No. 1 TUNA

ROASTED KALE, CUCUMBER, YUZU PICKLED CARROT,  
POKE AND WASABI SAUCE, TOASTED SESAME \$38

### LOBSTER FRA DIAVOLO

SPICY TOMATO SAUCE, CONFIT GARLIC,  
CALABRIAN CHILIS, TOASTED BREAD CRUMBS \$36

### SOUTHERN FRIED CHICKEN

CORNBREAD, SNAPPY SLAW, HOT SAUCE, HONEY \$26

## SIDES

CORNBREAD, MAPLE BUTTER \$8

TATER TOTS, JALAPEÑO RANCH DRESSING \$8

GRILLED ASPARAGUS, BREAD CRUMBS, PARMESAN \$9

HAND CUT FRIES WITH SPICY RUSSIAN DRESSING \$8

BOK CHOY, SESAME, CHILI FLAKES \$8

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS  
PLEASE INFORM YOUR SERVER OF ALLERGIES AND DIETARY RESTRICTIONS PRIOR TO ORDERING