



Harding & Sarah Smith | Proprietors
Declan Perry | Chef de Cuisine
Alanna White | Lunch Chef

Appetizers

French Onion Soup

Sweet Onions, Red Wine, Veal Stock, Crouton, Gruyere | 13

Fish Chowder

Maine style, Bacon, Onion, Potato, White Fish | 15

Salmon Tartare*

Saffron Aioli, Local Blue Corn Chips, Smoked Trout Roe | 18

House Smoked Fish Dip

Baked Til Bubbly, Garlic Flatbread | 17

Oyster On The Half Shell

½ dozen | MKP Dozen | MKP

Oyster Rockefeller

4 Wood Oven Local Oysters, Spinach, Pernod Bacon Parmesan | 22

Shrimp Cocktail

Six Jumbo Shrimp, House Cocktail Sauce | 27

Nantucket Calamari

Nantucket Squid, Pickled Peppers,
Roasted Jalapeno Aioli, Red Curry Coconut Sauce | 20

Fried Shrimp Bang-Bang | 23

Noshing Cheeseboard

Cheeses from Far and Away, House Pates, Seasonal Accompaniments | MKP

Salads

Steak & Cheese*

Beef Carpaccio, Fried Goat Cheese, Greens, Fried Capers, Red Onion, Aioli | 25

Wedge*

Iceberg, Great Hill Blue Cheese, Bacon, Chives, Bleu Cheese Vinaigrette | 18

Caesar*

Little Gem Lettuce, Lemon, EVOO, Parmesan, Croutons, White Anchovies, Fricco | 15

Beet & Bitter

Roasted Beets, Local Goat Cheese, Winslow Farm Arugula, Marcona Almonds | 18

Add to Any Salad

Hanger Steak | 21, *Salmon* | 18, *Pulled Smoked Chicken* | 14, *Three Poached Shrimp* | 13

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

We proudly serve local meats and produce when available.

May, 2025

Pizza 10"

House Made Dough From Woodburning Oven

- Sausage - Broccolini, Tomato Sauce, Provolone | 17
- Marrow - Scallion/Herb Aioli, Manchego | 15
- Pepperoni - Anchovy, Balsamic Glaze, Tomato Sauce, Provolone | 14
- Cheeseburger - Special Sauce, Beef, Cheddar, Pickles | 17
- Margherita - House Mozzarella, Tomato Tapenade, Basil, Sea Salt | 14
- Loaded Baked Potato – Mashed, Bacon, Scallion, Sour Cream | 17
- Pesto - Local Mushrooms, Arugula Pesto, Local Goat Cheese | 17

Sandwiches

With a Choice Between Potato Salad, Fries or Side Salad

- Lobster Roll
 - Mayo, Celery, Lemon | 29
 - Warm Buttered | 31
- Big A** Burger
 - 10 oz. House Patty, Bacon Jam, Tomato Tapenade, Cheddar | 29
- Juicy Lucy Burger
 - 6 oz. Patty Stuffed With Cheddar, Raw Onion, Pickles, Special Sauce | 16
- “BLT” Panini
 - House Porkbelly, Tomato Tapenade, Winslow Arugula, GR Aioli | 15
- Chicken Panini
 - Pulled Smoked Chicken, Cheddar, Aioli, Pickled Onions | 14
- Fried Chicken
 - Buttermilk Brine, Pickles, Bang Bang, Shreds, Brioche Bun | 19
- Fried Hake
 - House Tartar, Little Gem Lettuce, Raw Onion, Brioche Bun | 25

Lunch Entrees

- Steak Frites
 - Local Hanger Steak, Bearnaise Sauce, Famous Sea Salt Fries | 29
- Wood Oven Roasted Salmon
 - Watercress Puree, Basmati, Charred Scallion Cucumber Salsa | 25
- Fish ‘n Chips
 - Local Hake, Beer Batter, Edamame Puree, House Tartare, Potato Hay | 25

20% Gratuity may be added for parties of 6 or more

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

We proudly serve local meats and produce when available.

May, 2025