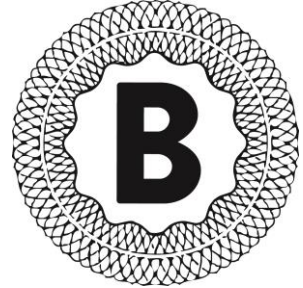


# STARTERS

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<b>CRISPY POLENTA FRIES</b> TRUFFLE AIOLI + IMPORTED PARMESAN	<b>12</b>
<b>AMERICAN PROSCIUTTO + FIG PRESERVE</b> BABY ARUGULA	<b>16</b>
<b>HAND CUT PRIME STEAK TARTARE*</b> PICKLED SHALLOTS + VIOLET MUSTARD	<b>20</b>

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**EXECUTIVE CHEF:**  
**MARIO CAPONE**

# ICED + RAW

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<b>LOCAL OYSTERS*</b> SALSA VERDE + MIGNONETTE	<b>18</b>
<b>ICED TIGER SHRIMP COCKTAIL</b> RED + GREEN COCKTAIL SAUCE	<b>MKT</b>
<b>WOODBURY'S WELLFLEET CLAMS*</b> HOT HORSERADISH + LEMON	<b>12</b>
<b>ICED LOBSTER TAILS</b> COCKTAIL SAUCE + LEMON	<b>MKT</b>
<b>SEAFOOD TOWER*</b> LOBSTER + LOCAL OYSTERS + WELLFLEET CLAMS + SHRIMP COCKTAIL	<b>2/31</b> <b>4/58</b> <b>6/90</b>

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**ALLERGIES:**

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

WE CAN SUPPLY A GLUTEN-FREE MENU UPON REQUEST.

\* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

# SALADS

**ROMAINE CAESAR SALAD\*** 12  
WHITE ANCHOVIES + TREVISO

**SALT ROASTED BEETS + PISTACHIO** 13  
GOAT CHEESE + CITRUS HONEY

**PETITE LETTUCE + HERB SALAD** 10  
BABY TOMATOES + ENGLISH CUCUMBER

**MAPLEBROOK BURRATA** 14  
RHUBARB VINEGAR + FAVA BEAN HUMMUS

**BABY ICEBERG WEDGE + BERKSHIRE BLUE** 12  
SMOKED BACON + CANDIED WALNUTS



MUCH OF OUR  
PRODUCE COMES  
FROM OUR OWN  
GIBBET HILL FARM  
IN GROTON,  
MASSACHUSETTS.  
WE SOURCE LOCALLY  
WHENEVER  
POSSIBLE.

# ENTRÉES

**GIANNONE FARM BRICK CHICKEN** 31  
PARSNIP PUREE + SWISS CHARD + BABY  
CARROTS

**SKIRT STEAK\* WITH CHARRED AVOCADO** 33  
SOFT WHITE + CHIPOTLE BUTTER

**CARNAROLI LOBSTER TAIL RISOTTO** MKT  
BURNT ROSEMARY + PEAS + LEMON

**CHARCOALED SALMON\*** 34  
CREAMED POTATOES + SNAP PEAS + PRESSED  
BEET VINAIGRETTE

**PAN ROASTED HALIBUT + KING CRAB** 44  
VIDALIA ONION SOUBISE + SWEET PEA BROTH

\* CONSUMING RAW OR  
UNDERCOOKED EGGS,  
MEAT, POULTRY, SEAFOOD  
OR SHELLFISH MAY  
INCREASE YOUR RISK OF  
FOOD BORNE ILLNESS.

# STEAKS

<b>BLACK ANGUS FILET MIGNON*</b>   8OZ or 12OZ	43 50
<b>BLACK ANGUS BONE-IN FILET*</b>   16OZ	59
<b>PRIME NEW YORK SIRLOIN*</b>   16OZ	50
<b>28 DAY AGED PRIME RIBEYE*</b>   16OZ	49
<b>PRIME T-BONE STEAK*</b>   24OZ	64
<b>PRIME STEAK AU POIVRE*</b> RED WINE + BONE MARROW	53
<b>BUTCHER CUT SALT + PEPPER PRIME TOMAHAWK RIB STEAK* FOR 2</b>   42OZ	92

# SIDES

	INDIV/ TABLE
<b>GRILLED GREEN ASPARAGUS</b> BLACK TRUFFLE BUTTER + MALDONS SEA SALT	15
<b>SAUTÉED LOCAL MUSHROOMS</b> GREEN GARLIC BUTTER	9/13
<b>YUKON GOLD MASHED POTATO</b> SWEET BUTTER	7/10
<b>ROASTED FINGERLING POTATOES</b> GARLIC CONFIT + SEA SALT	11
<b>CREAMED LEAF SPINACH</b> FRIED CHIP-IN-FARM EGG*	12
<b>BAG OF FRENCH FRIES</b> ROSEMARY + HOUSE KETCHUP	9

# SAUCES BUTTERS SALTS

<b>CREAMY HORSERADISH + CRACKED WHITE PEPPER</b>
-
<b>BÉARNAISE*</b>
-
<b>HOT ROQUEFORT BUTTER</b>
-
<b>BANCROFT HOUSE STEAK SAUCE</b>
-
<b>GARLIC PARSLEY BUTTER</b>
-
<b>SMOKED BLACK SALT</b>
-
<b>RED WINE SALT</b>

# ADD-ONS

<b>LOBSTER TAIL</b>   MKT
<b>GIANT PRAWNS</b>   15
<b>SHISHITO PEPPERS</b>   4
<b>BONE MARROW</b>   12

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