

SPECIALS

RAW BAR & SEAFOOD

- *OTD Plateau**, Whole Lobster, Clams (6), Oysters (6), Shrimp Cocktail (4) **60 (GF)**
- *Seafood Cocktail**, Clams (6), Oysters (6), Shrimp Cocktail (4) **32 (GF)**
- Oysters Rockefeller**, Spinach, Shallots, Pernod **18**
- *Tuna Tartar** **18**
- Collosal Shrimp Cocktail** (5) **18 (GF)**
- *Oysters on the 1/2 shell** (6/12) **15/28 (GF)**
- *Clams on the 1/2 Shell** (6/12) **12/21 (GF)**

SMALL PLATES

- Curried Cauliflower Soup** **14**
- Jumbo Lump Crabcake**, Lemon Aioli **20**
- Burrata, Thick Cut Bacon**, Arugula, Tomato, Lemon Vinegarette **17**
- Stuffed Portobello Mushroom**, Goat Cheese, Spinach, Marinara **16**
- Maple Glazed Brussel Sprouts**, Pickled Mustard Seeds **14**
- Local Crescent Farm Duck Wings**, Gochujang Korean BBQ Sauce **15 (GF)**
- Roasted Beet, Goat Cheese Salad**, Toasted Walnuts, Honey Balsamic **14 (GF)**

LARGE PLATES

- Broiled Lobster**, Fingerlings, Asparagus **42**
- Lobster Roll**, OTD Fries **38**
- Grilled Swordfish**, Spinach, Quinoa, Red Pepper Coulis **34**
- Stuffed Flounder**, Spinach, Feta Cheese, Rice Pilaf **34**

- Wild Mushroom Ravioli**, Creamy Mushroom Marsala Sauce **25**

- Local Crescent Farm Duck L'Orange**, Asparagus, Duck Fat Potatoes **32**
- Grilled Lamb Chops**, Asparagus, Duck Fat Potatoes **36**
- Flat Iron Steak Capresse Panini**, Fresh Mozzarella, Arugula, Tomato, Balsamic Glaze **20**

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

** Before placing your order, please inform your server if a person in your party has a food allergy