

## Chilled

Caviar & Doughboys, CA White Sturgeon “Piper” Caviar, Egg, Chive, Crème Fraîche 80/oz

Chilled 1/2 Lobster, XO Sauce, Lobster Roe Mayo 26

\*Raw Scallops, Shio Kombu, Sesame, Parsley, Lemon 18

\*Crudo Plate, Raw Fish, Herb Capers, Onion, Arbequina Olive Oil 18

Smoked Fish Dip, Preserved Calabrian Peppers, Puffed Nori Chips 14

Sugar Kelp Salad, Wood Ear Mushroom, Sunchoke, Sesame 16

House Salad, Pear, Little Something Cheese, Daikon Radish, Black Garlic 15

\*Hae Muchim, Raw Fish, Cabbage, Fried Sweet Potato, Apple, GH Gochujang 16

## Hot

Crispy Oysters alla Place, Cocktail Sauce, Horseradish 22

Pickled Butterfish Tempura on Toast, White Kimchi Radish 14

Monkfish Toast, Piri Piri 18

Sugar Pumpkin Tempura, Kimchi Mayo 14

Winter Garlic Pajeon, Pickled Radish, Spicy Scallion & Sesame Sauce 16

Mussel Tang, Potato Croquette, Spinach, Charred Daikon Radish, Lobster & Lemongrass Broth 26

Warmed Buttered & Smoked Scallop Roll, Ankimo, Pickles, Split-Top Brioche 24

RI Lamb Burger (Bulgarian-Style), Fried Onions, Feta, Pepper Jelly 18

Crispy Whole Fish Ssam, Banchun, Rice, Spicy Peanut Ssamjang MP

## Sides & Sauces

Our Country Sourdough Bread 6

French Fries, GH Spice 8

Pickled Fried Onions 6

GH Pickles 6

GH Fermented Green Chili Hot Sauce 1

Burnt Onion Dijonaise 1

## Cocktails

**The Gift Horse Martini** 18  
Malfy Gin, Dolin Dry, GH Orange Bitters, Fennel  
~Add a lil Caviar +25

**Stingray** 16  
Pierre Ferrand Cognac, Lustau Fino Sherry, Creme de Menthe, Midori, Salted Lime Cordial, Mint

**Reef Keeper** 15  
ISCO Ornamental Gin, Seaweed, Lime, Nori Chip

**South Wind** 14  
Old Forester Bourbon, Cardamaro, Ginger, GH Bitters

**Slipper Limpet** 15  
Contratto Bitter, Compass Box Scotch, St. George's Spiced Pear Liqueur, Lemon, Orange Cordial, Egg White

**Chameleon of the Sea** 14  
Del Maguey Vida Mezcal, Dolin Genepy, Rhodium Grapefruitcello, Lime, Calamansi

**White Port & Tonic** 13  
Kopke Fine White Port, Tonic, Rose Geranium

**Shucker Punch Too** 12  
RI Oyster, Kimchi Brine, Your Shot of Choice

## Draft

**Maritime Mountaineer** 14  
Centum Herbis, Bordiga Bianco, Elderflower Liqueur, Uncle Val's Botanical Gin, Chocolate Bitters

**Proclamation x GH x Oberlin. Capisce.** 5/10  
Italian Pilsner

**Brooklyn Kura. Blue Door.** 13  
Junmai Sake



\*Not all ingredients listed. Please notify staff of any allergies or dietary restrictions  
Consumption of raw or undercooked foods may be harmful to your health.  
Parties of 6 or more will include an automatic 20% gratuity.

## Beer & Cider & Saké

Pacifico. Lager 4

Birrificio del Ducato. *Torrente*. Italian Ale 12

Maine Beer Co. Peeper. Pale Ale 15

Brauerei Lemke. *Himbeer*. Berliner Weiss 10

OEC *Dubbel*. Belgian Double 12

Cidre Fermier. *Val de la Chèvre*. Cider 8

Rihaku. *Wandering Poet*. Junmai Gingo 14

## Wines By The Glass

### Sparkling

Domini del Leone. *Prosecco*

Glera. NV. Veneto, Italy 14

### White

Dom. Josselin Bouet. *Selon Moi*.

Melon de Bourgogne. 2021. Loire Valley, France 14

Assiduous Wines.

Pinot Gris. 2022. Santa Cruz, California 16

### Rosé

Hild. *Rosémarie*.

Pinot Noir. 2022. Mosel, Germany 14

### Red

Shelter. *Lovely Lilly*.

Pinot Noir. 2019. Baden, Germany 14

Conestabile. *Rustico*.

Sangiovese. 2020. Umbria, Italy 14

## N/A Bevs

**Del's with Dinner** 10

Citrus Cordial, Lemon, Lime, Egg White

**Orange Shrub** 10

Orange Juice, Calamansi Vinegar, Mint

**Einbecker** 6

Non Alcoholic Pilsner

**Ask About Our Tonics & Sodas!**

# **Food & Drinks**