

restaurant

TO SHARE

RAW OR GRILLED LOCAL OYSTERS 24 Meyer Lemon Garlic Butter or Yuzu Mignonette

* LOBSTER NACHOS 35
Warm Corn Chips, Butter Poached Lobster, Mango Salsa,
Crème Fraiche, Cilantro

✓ CULTURED BUTTER BOARD 19
Warm Local Bread and Seasonal Flavors

SOUP & SALAD

CLAM CHOWDER 18 Crispy Pork Belly, Herb Oil

GEM LETTUCE CAESAR SALAD 18 House Dressing, White Anchovies, Fresh Grated Parmesan

● ✓ ORGANIC KALE 20 Toasted Farro, Sundried Cherries, Marcona Almond, Sherry Vinaigrette, Manchego

ENTRÈES

B's LOBSTER ROLL 42 Chive, Crème Fraiche, Butter Lettuce

BTV SMASH BURGER 30 American Cheese, Caramelized Shallots, Half Sour Pickles, Heirloom Tomato, Iceberg, House Aioli

TUNA POKE BOWL 36
Forbidden Rice, Edamame, Cucumber, Radish, Miso
Vinaigrette. Entrée size

VEGETARIAN GLUTEN FREE DAIRY FREE

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