

SMALL

New England Clam chowder 15
house smoked Green Hill Bacon,
little neck clams, lemon

Yellow Gazpacho (V) 15
mango, avocado, fennel, espelette

Baked Local Oysters (4) 20
calabrian chili butter, lemon
herb crust, pecorino

Watermelon Salad 21
wasabi, feta, cucumber, jalapeño

Crab Cake 28
blue lump crab, napa cabbage slaw,
meyer-lemon tartar sauce

Burrata 24
"flavor bomb" cherry tomatoes,
aged balsamico, sourdough chips

Calamari 26
castelvetrano olives, tomatoes,
peppers, cucumber

Fish Tacos 23
avocado, pico de gallo, slaw,
cilantro

SIDES

Carrots 13
pistachio, ricotta, thyme

Bok choy 13
lemon, chilli, garlic, soy

Street Corn 11
chipotle

KK's Farm Greens 14
add swordfish +16 or chicken +14

Hand-Cut Fries (V) 13
aioli

DAILY CATCH



Whole Black Seabass 50
summer vegetables

Steamed Whole Maine Lobster 60
corn, brown butter, local fingerlings, parsley

PLATES

Mussels 30
fennel, cured lemon, apricot, thyme,
chile, Alpina Bakery bread

Fish & Chips 34
black sea bass, meyer-lemon tartar sauce

Maine Lobster Roll 38
french fries, kk's farm greens, Alpina bakery roll

Classic Chicken Club 30
bibb lettuce, green hill bacon, tomato, egg,
Alpina bakery Shokupan bread
add avocado +5

Steak Frites 47
ny strip, andalouse sauce

Swordfish BLT 36
Alpina Bakery multigrain, chipotle,
green hill bacon, tomato, bibb lettuce

Pasta Vongole 35
little necks, parsley, lemon, tomatoes



RAW BAR



Oysters: Widow's Hole* - Greenport
Historic 100+ year old oyster beds located
right here in town, (4 blocks away).

..... 1/2 Doz. 24 1 Doz. 42

Clams on the Half Shell*

Little Necks

..... 1/2 Doz. 14 1 Doz. 26

Tuna Tartare*

lovage oil, chives w/
anchovy crème

Tiger Shrimp Cocktail. 28

kk's farm red hot sauce,
charred baby romaine, cocktail sauce

Seafood Tower* 100

1/2 Doz. Oysters. 1/2 Dozen clams, 6 tiger
shrimp, tuna tartare, calamari

BUBBLES

Brut, SPARKLING POINTE

North Fork, NY 201920/76

Cava 'De Nit', SPARKLING ROSÉ

Raventos, Conca Del Riu Anoia,
Spain 202118/68

Gamay Rosé, CERDON,

Patrick Bottex, La Ceuille,
Bugey, FR16/60

Zero Proof

PINOT NOIR & CHARDONNAY, FR
French Bloom 'Le Blanc' 375 ml17/45
French Bloom 'Le Rosé' 375 ml18/45

Moutard, Brut Grand Cuvée,

La Cote des Bar, Champagne, FR128

SAKE

Pairs great with Raw Seafood

Masumi Shiro 12/85

'SAKE MATINEE'

smooth and gentle with
a hint of wild plum

Akitabare Daiginjo 10/68

'WINTER BLOSSOM'

light and fragrant, supple and smooth

Aeitoku Junmai Ginjo 11/70

'TRAPEZA'

mellow with a green apple tartness
and refreshing finish

☼ SAKE FLIGHT (1oz) 27

DESSERT

Key Lime Pie 16

coconut sorbet

Ice Cream Sunday 15

assorted ice creams, whipped cream

Spaghetti Ice Cream 14

vanilla ice cream, red berry sauce,
white chocolate



* 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.