

starters

caesar **12**

anchovy, garlic, parmesan

black bass crudo **14**

preserved lemon, fennel

raviolo* **10**

serrano ham, ricotta, egg yolk

bluefish pate **10**

pickled red onion, epazote, sourdough

pea toast* **16**

boursin, radish, slow egg, sourdough

smoked mussel toast **14**

calabrian chili, soffritto, baguette

soft shell crab tempura **20**

gochujang slaw

entrees

poussin **31**

piri piri, dukkah, cilantro

black bass **34**

spring green puree, asparagus, ramps

grilled lobster **45**

miso butter, trout roe, charred spring garlic

pork collar **32**

soy zabaione, roasted spring onion, fiddlehead ferns

halibut porterhouse **40**

chermoula, grilled lemon, cilantro

mission cuts* **\$3/oz**

bonito brown butter, roasted shallot, watercress

DANG! You look amazing tonight! And so does our kitchen :) A 2% "kitchen appreciation fee" will be added to your bill.

*raw or partially cooked items can increase your risk of food borne illness

Consumers who are especially vulnerable to food borne illness should only eat seafood or other food from animals that are thoroughly cooked. Please inform your server of any allergies.

sides

warm bread **4**

cacio e pepe butter

broccolini **6**

green goddess

shishitos **6**

romesco, pecorino

tater tots **6**

tangier curry yogurt

**MENU AS OF MAY 17TH
CHANGES FREQUENTLY
(SOMETIMES DAILY)**

tsk

at the revolving door

beer / wine / cocktails

DANG! You look amazing today....mmm hmm.

beer

Modelo Lager **5**

Bunker Machine Pilsner 16oz **8**

Loirette Saison **12**

Whalers 'Muse' IPA **9**

Buttonwoods 'Object Permanence' IPA 16oz **10**

Aval Cider **8**

Turncoat! Madeira Cask Cider 500ml **28**

Peroni 0.0 (N/A) **5**

bubbly

Ca Furlan Prosecco it n/v **13**

Pere Mata Cupada Rose sp n/v **14**

pink

Cibonne Tentations '21 fr **13**

orange

Tarpon Cellars Cambaro '21 usa **15**

white

Milleuve Tocai Friulano Blend '20 it **13**

Villargeau Sauvignon Blanc '20 fr **14**

Venica & Venica Pinot Grigio '21 it **14**

Walt Chardonnay '19 usa **16**

Christophe Patrice Chablis '21 fr **18**

red

Swick Chillable Red '20 usa **13**

Crotin Grignolino '18 it **13**

Holloran Pinot Noir '21 usa **15**

Brea Cabernet '21 usa **16**

La Fiorita Rosso di Montalcino '20 it **18**

negroni drinks 15

classic

fords gin, carpano antica vermouth, campari

boulevardier

Bourbon, bigallet china-china, campari

negroni bianco

inverroche gin, salers, cocchi americano

agave negroni

reposado tequila, cocchi torino, antica torino dry, mondino

kingston negroni

smith & cross rum, campari, turmeon vermouth

fancy drinks 15

rose sangria

rose wine, peach, beach plum liqueur, lemon, bubbles

island tea

black tea infused rums, peach, lemon

passionfruit pimms

pimms, passionfruit, ancho reyes, ramazzotti rosato, ginger

snap pea gibson

snap pea infused gin, genepy des alpes, scarborough bitters

vodka drink

vodka, pineapple, cassis, lemon, bubbles

spicy tequila drink

tequila blanco, fresno chili, mure, lemon

whiskey drink

bourbon, raspberry shrub, lemon, chateau

mezcal drink

mezcal, reposado tequila, bully boy amaro, bigallet thym