

WATER ST

@ The Harbor View

DINNER

SMALL PLATES

Sampler-sized portions to share and explore. All Small Plates are served as they are ready.

*Selections marked with an * are also available as a Large Plate.*



Island Gazpacho Marinated feta, micro mint \$7

New England Clam Chowder Cracklings, fresh chives \$8

Untraditional Cobb Salad Confit chicken, cherry wood bacon, Great Hill blue cheese, arugula* \$15

Romaine Lettuce Anchovy, Parmesan dressing \$9

Seven-Herb Salad Roquefort crumble \$12

Heirloom Melon Cured ham, Parmesan, baby basil \$13



Charcuterie Plate House-cured meats and pâté \$14

House-made Pork Sausage Three mustard sauce, favas, frisée* \$16

Painted Hills Beef Carpaccio Aioli, peppercress, shaved Pecorino \$18

Lamb Kafta Tabouleh, red pepper jam* \$15

Sirloin Steak Tips Shallot-mushroom jus, frites* \$16



Daily Seafood Cocktail Market price

Oysters or Clams Mignonette, cocktail sauce

\$3.25 per oyster

\$2.25 per clam

Grilled Edgartown Oysters House butter \$3.75 each

Steamed Clams Garlic broth, drawn butter \$16

Steamed Mussels Coriander, weissbier, lemon \$14

Cod Cheek Gratin Lemon cream, shelling beans \$16

Soft Shell Crab Cornflake & fennel crust, spicy tomato coulis, citrus vinaigrette \$13



Chicken Thigh Potato dumplings, green beans, natural jus \$13

Foie Gras Torchon Sour cherry jam, cracked hazelnut, brioche \$20



Chilled Asparagus Lemon emulsion, ash-rubbed Chevre \$12

Organic Tomato Burrata, green goddess, saba \$11

Small Batch Artisan Cheeses Crispy baguette, Chef's condiments \$17

Hand-cut Tagliatelle Shaved baby vegetables, Vidalia essence* \$13

Grilled Artichoke Garlic confit, rosemary aioli \$13

LARGE PLATES

*Small Plates marked with an * are also available as a Large Plate.*

Katama Farm Chicken Mennonite dumplings, pan gravy \$30

Atlantic Salmon Confit tomato, spring garlic, tender herbs, citron-mussel broth \$32

Day Boat Scallops Truffle gnocchi, local asparagus, morels, leek velouté \$33

Roasted Striped Bass Vegetable ratatouille, mint, lobster-fennel jus \$34

Lamb Chops Artichokes, thumb carrots, lamb jus, Rösti \$38

Painted Hills Sirloin Foie gras butter, duck frites, mizuna \$40

Grilled Tenderloin Cabernet-braised cipolini, confit fingerlings, asparagus \$42

VINEYARD SHORE DINNER

Two-course clambake complete with bucket and bib!

Steamed Lobster Steamed mussels and clams, linguça, boiled red bliss potatoes, corn on the cob, saffron broth, drawn butter

Strawberry Shortcake Old-fashioned shortbread biscuit, fresh strawberries, whipped cream

\$48

We source the freshest Island organic produce, farm-raised meats and day boat seafood