

RAW BAR

OYSTERS		RAW BAR		SHELLFISH		
MADE IN DUXBURY	<u>ISLAND CREEK*</u> DUXBURY MA SKIP BENNETT 2 50 EA	<u>CHATHAM*</u> CHATHAM MA STEPHEN WRIGHT 3 EA	<u>FIN DE LA BAIE*</u> NEW BRUNSWICK CAN JODI FEIGENBAUM 3 50 EA	<u>BLUE POOL*</u> LILLIWAUP WA ADAM AND LISSA JAMES 4 EA	FROM NEW ENGLAND	<u>1/2 MAINE</u> <u>LOBSTER</u> COUSIN MARK 16 00
FROM NEW ENGLAND	<u>BEACH POINT*</u> BARNSTABLE MA MARK BEGLEY 3 EA	<u>WELLFLEET*</u> WELLFLEET MA WILLIAM 'CHOPPER' YOUNG 3 EA	<u>HOG ISLAND*</u> TAMALES BAY CA JOHN FINGER 4 00 EA	<u>FLUKE CRUDO*</u> SESAME, ORANGE, LIME 12 00	FROM NEW ENGLAND	<u>LITTLENECK*</u> SMITH ISLAND VA 2 EA
FROM OUR FRIENDS	<u>MOON SHOAL*</u> BARNSTABLE MA JOHNATHAN MARTIN 3 50 EA	<u>NORTHERN CROSS*</u> SMITH ISLAND VA TIM RAPINE 2 50 EA	NICK'S PICK	<u>HAMA HAMA*</u> LILLIWAUP WA ADAM AND LISSA JAMES 4 EA	FROM NEW ENGLAND	<u>STRIPED BASS CEVICHE*</u> RADISH, MINT, FRESNO, LEMON 10 00
					FROM NEW ENGLAND	<u>SHRIMP</u> <u>COCKTAIL</u> 3 50 EA
					FROM NEW ENGLAND	<u>SHELLFISH</u> <u>PLATTER*</u> FOR FOUR 88 00

TONIGHT WE ARE DRINKING...

ICOB staff favorites...

- 2013 Domaine de la Bregeonnette 'Folle Blanche' Gros-Plant du Pays Nantais ----- 13
clean, crisp, bright acidity. A perfect oyster wine
- 2013 Weingut Bründlemayer 'Berg Vogelsang' Grüner Veltliner Kamptal 375mL ----- 47
a wine that really 'sings' with fresh lime and iris
- 2013 Donkey and Goat 'Sluice Box' El Dorado CA 750mL ----- 55
unctuous and delicious, like great peach nectar
- 2013 Weiniger Wien 'Rosengartl' Gemischter Satz Vienna 750mL ----- 95
honey and orange blossom with racy acidity
- 2012 Schloss Gobelsburg 'Lamm' Gruner Veltlner 750mL ----- 114
a touch of oak gives texture, but super balanced by acid and stones

BTG WINE BOSTON
 Join us for a fun and forward-thinking weekend of wine!
 March 28 + 29
 for more information and to purchase tickets, visit btgwineboston.com

+ Tonight's Kitchen Lineup: + Raw Bar... Jorge and Eduardo + + Garde Manger... Emily +
 + Hot Apps... JP + + Fish... Val and Victor+ + Grill... Lucas +
 + Fry... Jeremy + + Pastry.. Stef +

APPS

+ NO SHELL WILD MAINE MUSSELS:

LEMONGRASS, FRESNO, CHORIZO ----- 11 00
 WHITE WINE CREAM, PARSLEY ----- 10 00

+ YELLOWFIN TUNA TARTARE*

SESAME, CUCUMBER, LIME ----- 16 00

+ PAN FRIED MAINE CRAB CAKE

SPARROW ARC FARM RADISH, WINTER CITRUS AÏOLI ----- 16 00

+ CRISPY OYSTER SLIDER

BRIOCHE ROLL, LIME CHILE AÏOLI ----- 4 EA

+ BRANDADE SCOTCH EGG

PICKLED VEGETABLES, SPICY TARTAR ----- 13 00

+ STEAMED LITTLENECK CLAMS

ICOB BACON, ROSEMARY FENNEL BROTH,
 SCALLION BUTTER ----- 14 00

+ PERIWINKLES TOAST

GARLIC, PARSLEY, GRILLED BAGUETTE ----- 12 00

Jonah crab ravioli -----
fennel, roasted peppers -----
shellfish broth ----- #16

SALAD	MIXED GREENS	<i>Baby Iceberg Lettuce</i>
	WATERMELON RADISH,	<i>ICOB bacon</i>
	CUCUMBER, CARROT,	<i>crispy shallots</i>
	SHALLOT DIJON VINAIGRETTE --- 12 00	<i>Great Hill blue cheese #13</i>

NUMBER	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

FRIED

FISH SANDWICH
 SPICY TARTAR,
 OLD BAY FRIES ----- 15 00

FISH & CHIPS
 BEER BATTER,
 MALT VINEGAR AÏOLI --- 19 00

FRIED ISLAND CREEK OYSTERS
 TARTAR SAUCE
 SMALL ----- 16 00
 LARGE ----- 28 00

SOUP

CLAM CHOWDER
 HAND DUG CLAMS,
 BUTTERMILK BISCUITS,
 HOUSE-CURED BACON ----- 11 00

POTATO LEEK
 BROWN BUTTER
 LOBSTER KNUCKLES ----- 11 00

carrot ginger -----
crab beignet ----- #11

= FOR THE TABLE =

BUTTERMILK BISCUIT 5 00
 HAND-CUT FRIES 5 00

COUSIN MARK'S LOBSTER

YORK HARBOR, MAINE

ETHEL'S LOBSTER ROLL

KETTLE CHIPS, COLE SLAW,
 ROSEMARY ROLL ----- 27 00

LOBSTER ROE NOODLES

BRAISED SHORT RIB, GRILLED LOBSTER,
 SHIITAKE MUSHROOMS, PECORINO ----- 34 00

maine lobster risotto -----
fennel meyer lemon -----
oyster mushrooms ----- #33

FROM THE LAND

Roasted Chicken
 sweet potato purée, Brussels sprouts,
 ICOB bacon ----- 25 00

Grilled New York Strip Steak
 rosemary red potatoes, crimini mushrooms,
 red wine sauce ----- 36 00

Colorado Angus Burger*
 house-cured maple bacon, Grafton cheddar,
 fries ----- 16 00

ADD:
 pickled onion, fried oysters,
 horseradish mayonnaise ----- + 5 00

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COLE SLAW 5 00
 ROASTED RED POTATOES 5 00

OLD SCHOOL BAKED BEANS 5 00
 ROASTED CRIMINI MUSHROOMS 7 00

Spicy Broccoli Rabe #8

TODAY'S FISH SELECTION

CORNMEAL CRUSTED SKATE WING
 RICOTTA GNOCCHI, ARTICHOKE,
 CAPERS, CIPOLLINI ONIONS ----- 26 00

CRISPY WHOLE RHODE ISLAND BLACK BASS
 SHIITAKE MUSHROOMS, PICKLED PARSNIP,
 FRESNO ----- 31 00

GRILLED SALMON
 MUSTARD SPAETZLE, ICOB TASSO HAM,
 APPLE PURÉE ----- 28 00

MRS. BENNETT'S SEAFOOD CASSEROLE
 FOR 1 ----- 25 00
 FOR 2 ----- 42 00
 FOR 4 ----- 75 00

WILD VIRGINIA STRIPED BASS
 RED POTATOES, CHORIZO, LEEKS,
 SWISS CHARD ----- 32 00

NEW BEDFORD MONKFISH
 BRUSSELS SPROUTS, ICOB BACON,
 CELERY ROOT ----- 29 00

Steelhead trout -----
butternut squash curried cream -----
broccoli rabe hazelnut gremolata ----- #28