

ELM SQUARE OYSTER CO.

Modern New England Eatery

Share

Deviled Eggs

shallot. cornichons. chive. 6

Stuffed Castelvetrano Olives

blue cheese. lemon. chili. 9

Smoked Peanuts

malt. salt. grains of paradise. 7

Sour-dill Pickles

america pale ale. spice. 7

Jardiniere Vegetables

saffron. mustard seed. 7

Chicken Wings

habanero. scallion aioli. pickled peppers. 12

Smoked Pork & Potato Croquets

dill pickle. charred onion. violet mustard. 11

Chips & Dip

house potato chips. ranch dip. 8

Crispy Clams

remoulade. dill 17

Slow-cooked Pork Ribs

squash BBQ. toasted pumpkin seeds. 13

Crab Cakes

root vegetable slaw. lemon. parsley. 14

Shrimp Tacos

avocado. ghost pepper. mango. 11

Littleneck Clam Toast

celery. leek. brioche. black garlic. 10

Parmesan herb fries

housed ketchup 5

Charcuterie

violet mustard. pickled vegetables. grilled bread.

La Quercia American Prosciutto 8

Chicken Liver Mousse 8

La Quercia Salami Americano 8

Local Cheese

stone fruit. seeded cracker.

Old Chatham's American Ewe's Blue

sheep's milk. New York State. pasteurized. 8

Jasper Hill Clothbound Cheddar

cow's milk. Vermont. pasteurized. 8

Seal Cove Creamery Chevroton

goat's milk. Maine. raw milk. 8

Premium Oysters & Raw Bar

Tonight's Beautiful Bivalves

please see our oyster menu.

Littleneck Clams

hog island, ME. 2 each

Chilled Shrimp Cocktail 4 each

Elm Square Shellfish Platter

6 oysters. 6 clams. 2 shrimp cocktail. daily
crudo. smoked fish pate 48

Sandwiches

Burger

clothbound cheddar. watercress. charred
onion. grain mustard aioli. brioche. fries 16

Pastrami

gruyere. red cabbage. dijon mustard. chips. 15

ELM SQUARE OYSTER CO.

Modern New England Eatery

Cured & Crudo

Cured Ocean Trout

rooibos tea. daikon radish. plum. trout roe. 15

Scallop Crudo

green apple. celery. fennel. smoked creme fraiche. 16

Smoked Bluefish

seasonal pickles. dill. toast. 12

Smoked Trout Cannoli 8

First Course

Lobster Bisque

carrot. pumpnickel. herbs 8

Greens

pink grapefruit. fennel. chardonnay. 8

Gem Lettuce

red onion. castelvetrano olives. celery. goat's milk feta. oregano. 9

Chilled Lobster

beetroot. lemon. watercress. 17

Kielbasa

plum panzanella. mustard seed. marjoram. 16

Main Course

Parisian Gnocchi

cauliflower. broccoli. clothbound cheddar. 24

Ocean Trout

kale sprout. grape. lentils. yogurt. 27

Scallop & American Prosciutto

parsnip. onion. apple. 29

Heritage Pork Loin

smoked potato. maitake mushroom. spinach. 26


Short Rib

carrot. kale. black garlic. quinoa. 29

5 Course Chef's Tasting Menu

We ask that all guests at the table participate. Vegetarian options available. 58

Chef Michael Sherman

 Gluten Free options and suggestions available