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BAR MENU

RAW BAR

EAST COAST OYSTERS 3/ea.

SHRIMP COCKTAIL 3/ea.

COUNT NECK CLAMS 2/ea.
house mignonette, cocktail sauce

SPICY TUNA POKE 12
seaweed salad, pickled ginger

CHARCUTERIE & CHEESE

LOCAL CURED MEATS

ARTISANAL CHEESES

served with house pickles, compote, crostini
6/ea. or 3 for 15

HOT WINGS

hot sauce, celery ribbons, blue cheese dressing
half dozen 12 full dozen 22

FLATBREADS & APPETIZERS

THE MEDITERRANEAN

goat cheese, olive tapenade, roasted red peppers, sundried tomato

11

CREMINI MUSHROOM

mushrooms, caramelized onion, ricotta, gruyere, arugula

13

ARTICHOKE & ROASTED PEPPER DIP

spinach, cream cheese, warm pita chips

11

FLASH FRIED SHRIMP

habanero cocktail sauce

13

BBQ PULLED PORK SANDWICH

toasted potato roll, slow-cookd pork shoulder,
honey bourbon barbecue sauce, coleslaw

11

HUMMUS

local flat bread crackers

9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.*