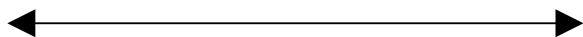


# 'THE PLUCKY BAR MENU'



## RAW BAR

* today's selection of <b>fresh oysters</b> , (minimum 3 p/c)	\$3.25pc
<b>Virginia clams</b> on the half shell (minimum 3 p/c)	\$1.75pc
poached wild caught <b>shrimp</b> with cocktail sauce	\$1.75pc

## SMALL

assiette of <b>house-cut fries</b> & 3 sauces	\$6
<b>tuna tartare</b> , ponzu, wontons & wasabi tabiko caviar	\$16
creamy <b>mozzarella</b> , crispy broccoli, chili & pecorino	\$10
<b>jumbo lump crab cake</b> , vegetable tempura, orange chili sauce	\$16
<b>tuna &amp; hamachi tartare</b> , american caviar & aged soy	\$16

## MEDIUM

<b>chickpea purée</b> , olives & spiced pita	\$10
local <b>melon</b> , country <b>ham</b> , olive oil	\$13
<b>butter lettuce</b> , Maytag blue, cashews, honey & black sesame	\$12
local <b>tomato</b> , goat cheese & red onion	\$13
organic <b>chicken wing</b> , hot~sweet & sour glaze, pickled jalapeno	\$11
BBQ Niman Ranch <b>baby back ribs</b>	\$16
daily selection of artisanal & farmhouse <b>cheeses</b>	\$20

## LARGE

<b>margarita pizzette</b> , fresh mozzarella & basil pesto	\$14
English <b>fish &amp; chips</b> , malted vinegar	\$15
Prince Edward Island <b>mussels</b> , spicy tomato broth	\$16
<b>P.I. grilled sirloin burger</b> , house made pickles...	
with or w/out cheese <b>Comté</b> , <b>farmhouse cheddar</b> or <b>rustic bleu</b>	\$16
<b>lobster roll</b> , bacon, watercress, brioche & lobster aioli	\$24
wagyu <b>steak &amp; frites</b> , pickled pearl onions & chimichurri	\$27