

# RARE

## L O U N G E

### RAW BAR\*

#### NEW ENGLAND OYSTERS <sup>GF</sup> 2

Chef's selection of local oysters from Maine to Cape Cod

#### COLOSSAL SHRIMP COCKTAIL <sup>GF</sup> 4

Poached in Court Bouillon, Spiced Cocktail Sauce, Tomatillo Salsa Verde

#### SNOW CRAB CLAWS <sup>GF</sup> 4

Spiced Cocktail Sauce

#### CHILLED HALF POUND MAINE LOBSTER <sup>GF</sup> 25

Clarified Butter

#### ALASKAN KING CRAB SALAD <sup>GF</sup> 9

Tarragon Aioli

#### MARKET CEVICHE 9

Chef's daily seasonal ceviche

#### SPICY TUNA 9

Spicy Chili Crisp, Chive

### MINI LOBSTER ROLLS\*

#### LOBSTER ROLL TRIO 25

Tasting of Maine, Connecticut-Style, Spicy Mini Lobster Rolls

**Add Caviar 15**

#### MAINE LOBSTER ROLL 9

Maine Lobster, Celery, Tarragon Aioli, Toasted Brioche

#### CONNECTICUT-STYLE LOBSTER ROLL 9

Maine Lobster, Poached in Clarified Butter, Toasted Brioche

#### SPICY LOBSTER ROLL 9

Maine Lobster, Spicy Chili Crisp, Toasted Brioche

### SNACKS

#### SALT AND VINEGAR CHIPS 5

### WINE BY THE GLASS

Champagne, Perrier-Jouët Grand Brut, Épernay, France NV 28

Champagne, Krug Grande Cuvée Brut, Reims, France NV 90

Grenache Blend, Whispering Angel, Côtes de Provence, France 2024 20

### COCKTAILS

#### SEASIDE COSMOPOLITAN 22

Kástra Elión Greek Vodka, Dry Vermouth, Campari, Limoncello, Lemon Juice

#### CRIMSON PEARL 18

Ostreida Oyster Vodka, Tabasco, Bloody Mary Mix

GF – Gluten-free

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. An automatic gratuity of 20% will be added to all parties of 12 or more. Before placing your order, please inform your server if a person in your party has a food allergy.