

FULTON FISH CO



COCKTAILS

RASPBERRY LYCHEE BELLINI 17
 Veuve Ambal Crémant de
 Bourgogne, Lychee, Raspberry

ORCHARD SPRITZ 20
 Val de Mer Brut Nature Rosé
 Aperol Aperitivo, Quince
 Elderflower

JG OLIVE OIL WASHED MARTINI 21
 JG Cuvee #2 Olive Oil Washed Grey
 Goose Vodka, Dolin Dry Vermouth
 Dolin Génépy le Chamois Liqueur
 Cocchi Americano Bianco Vermouth
 Celery Bitters, Orange Bitters
 Eucalyptus Bitters

CUCUMBER MARTINI 18
 Sipsmith London Dry Gin
 Cucumber, Mint, Lemon

BARTLETT DAIQUIRI 18
 Coconut Washed Bacardi Superior
 Rum, Trimbach Poire William
 Grand Reserve Brandy
 Velvet Falernum, Bartlett Pear
 Nutmeg, Lime

GINGER MARGARITA 22
 Patrón Añejo Tequila, Cointreau
 Ginger, Lime



RAW BAR

OYSTERS* 4

CLAMS* 2.50

RAZOR CLAMS* 6

SHRIMP COCKTAIL* 22

LOBSTER COCKTAIL* 28

SASHIMI ON ICE* 38
 Soy-ginger mustard dipping sauce

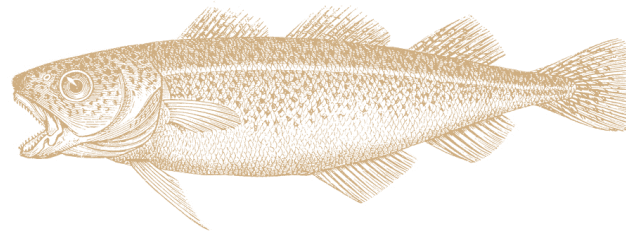
PLATEAU DE FRUITS DE MER* 58
 Oysters, clams, shrimp cocktail

CAVIAR DELIGHTS

BLINIS & CHIVE CRÈME FRAÎCHE*
 JG Select 30g 139
 Kaviari Kristal 28g 152

CRACKLING HASHBROWN* 58
 JG select caviar, smoked salmon
 cucumber yogurt

EGG TOAST* 48
 JG select caviar and herbs



SMALL PLATES

DIVER SCALLOP CRUDO* 23
 Kombu pickled cucumber
 green chili and shiso

YELLOWFIN TUNA TARTARE* 25
 Sunflower seed hummus, lime
 chili and lotus root chips

SEA TROUT CRISPY RICE 24
 Chipotle mayonnaise
 soy honey glaze

STEAMED CLAMS 19
 Garlic wine, vermouth, fennel
 calabrian chili

**NEW ENGLAND
 CLAM CHOWDER** 18
 Littleneck clams and bacon

BAKED OYSTERS 18
 Creamed basil and wasabi

GEM LETTUCE SALAD 18
 Carrot ginger dressing
 sungold tomato and radish

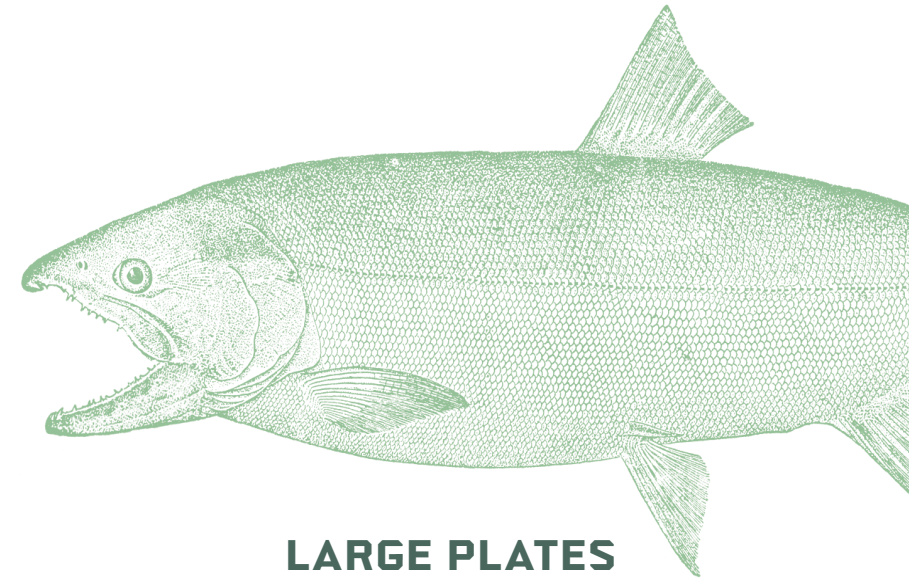
CRISPY CALAMARI 24
 Lemon aioli, kombu salt
 pickled chili, shichimi

FRIED CLAMS & SHRIMP 24
 Iceberg lettuce
 buttermilk remoulade dressing

PEEKYTOE CRAB CAKE 29
 Celeriac tartar sauce
 gem lettuce

OCTOPUS A LA PLANCHA 25
 Castelvetro olive-citrus
 dressing, mint and arugula

HOUSE MADE BREAD SWEDISH RYE WITH SALTED BUTTER 3.50



LARGE PLATES

MAIN LOBSTER ROLL 39
 Served with french fries

SMOKED SALMON CLUB 25
 Egg salad, pickled jalapeño and seven grain bread

SHRIMP BURGER 24
 Sriracha mayonnaise, cucumber and shiso

FISH & CHIPS 28
 Tartar sauce and lemon

GRILLED HAKE SANDWICH 27
 Chipotle mayonnaise and coleslaw

WHOLE BLACK SEA BASS MP
 Fried or Baked
 Tartar sauce and french fries

WHOLE STEAMED 1 ¼ POUND LOBSTER 59
 Drawn butter and lemon

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk and foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies.

SPARKLING

CHAMPAGNE, 33/130
Louis Roederer, "244", Brut, FR NV

CHARDONNAY BLEND, 24/94
Schramsberg, Mirabelle Brut, CA NV

CRÉMANT DE BOURGOGNE, 14/54
*Veuve Ambal, Blanc de Blancs Brut
FR NV*

ROSÉ OF PINOT NOIR, 16/62
*Val de Mer, Brut Nature, Burgundy
FR NV*

CHAMPAGNE, 375ML, 42
*Baron-Fuenté, Grand Reserve, Brut
FR NV*

WHITE

CHARDONNAY, 20/78
*Thomas Labille, Chablis
Burgundy, FR 2022*

MELON-DE-BOURGOGNE, 15/58
*Domaine Les Trois Toits, Phileas
Muscadet Sèvre-et-Maine, FR 2021*

PINOT GRIGIO, 14/54
*Bertani, Velante
Venezia Giuli, IT 2023*

FIANO, 17/66
*Tempa di Zoé, Asterias
Campania, IT 2022*

SAUVIGNON BLANC, 23/90
*Jean-Paul Picard, Sancerre
Loire Valley, FR 2023*

VERDICCHIO, 13/50
*Sartarelli, Castelli di Jesi
Marche, IT 2023*

ROSÉ

GRENACHE BLEND, 16/62
*Château La Coste
Côteaux d'Aix-en-Provence, FR 2023*

RED

CABERNET FRANC, 19/74
*Clotilde Legrand, La Chaintrée
Saumur-Champigny, Loire Valley
FR 2017*

FRAPPATO BLEND, 15/58
*Caruso & Minini, Frappello
Terre Silicane, IT 2022*

GAMAY, 16/62
*Domaine de la Chapelle des Bois
Les Rontay, Morgon, Beaujolais
FR 2021*

PINOT NOIR, 17/66
*Sokol Blosser, Redland Vineyard
Willamette Valley, OR 2022*

SANGIOVESE BLEND, 16/62
*Stolpman, Love You Bunches
Ballard Canyon, CA 2022*

BEER

BITBURGER
Pilsner, 9

BACK HOME
Persian Lager, 12

SIXPOINT
Sweet Action, Blonde Ale, 9

SLOOP BREWING
Juice Bomb, IPA, 10

STILLWATER ARTISANAL
Extra Dry Sake Style
Saison Ale, 9

