

CULL & PISTOL

— OYSTER BAR —

Restaurant Week \$45 Three Course Prix Fixe

First Course

Choice of:

New England Clam Chowder

Potatoes, clams, cream & herbs

Pistols on Horseback

*Fried oysters wrapped in jamón Ibérico,
herb crêpe, pickled red onion, smoked aioli*

Winter Salad

*Snow peas, gem lettuce, cabbage, pear,
sourdough, miso-goddess dressing*

Second Course

Choice of:

Grilled Spanish Octopus

Butter beans, chorizo, roasted red pepper, sofrito

Peekytoe Crab Cavatelli

*Cherry tomato, Jimmy Nardello pepper ragu,
basil, garlic breadcrumbs*

Market Fish

*grilled chermoula marinated filet, wild rice,
sautéed kale, zucchini, currants*

Lobster Roll

(\$15 Add-on Option)

Cold: Chilled lobster salad with mayo & scallions

- or -

Hot: Knuckle and claw meat, warmed lobster butter, fines herbes,
Kewpie mayo & lemon

(Served with fries)

Dessert

Choice of:

Apple Crumble Panna Cotta

Banana Pudding