



# DAY LINE

OYSTER BAR + KITCHEN

## OYSTERS

Daily Varieties .....\$22/6 or \$38/12

## RAW BAR

**Premier Cru Plateau** .....\$70  
8 oysters, 4 littleneck clams, 4 shrimp,  
1/2 lobster, 2 Jonah crab claws

**Grand Cru Plateau** .....\$160  
18 oysters, 8 littleneck clams, 8 shrimp,  
whole lobster, 4 Jonah crab claws

**Littleneck Clams** .....\$2.5/ea

**Jumbo Shrimp Cocktail**.....\$5.5/ea

**Jonah Crab Claw** .....\$12/ea

**Lobster Cocktail** .....\$26  
lime, sambal, coconut milk

**Crudo or Ceviche du Jour** ..... MP

## SHARES

**New England Clam Chowder** ..... \$14  
Rhode Island littleneck clams,  
fingerling potato, pepper bacon

**Fresh Baked Bread & Accoutrements** . . . \$10  
olive tapenade, whipped butter,  
XVOO with aged balsamic

**Smoked Trout Dip** ..... \$18  
creamy smoked trout, crostini, crudité

**Crispy Calamari**..... \$20  
pickled peppers, lemon pepper aioli

**Uni & Caviar Nachos** ..... \$32  
fingerling potato chips, chive crème fraiche,  
sriracha aioli, Santa Barbara uni,  
*dominick purpomo* signature caviar,  
Maine lobster, grated bottarga

**Peekytoe Crabcakes** .....\$24  
Lemon aioli, pickled onion,  
crispy candied ginger

*dominick purpomo*

## SIGNATURE CAVIAR

*The creamy, buttery flavors are the first to arrive on the palate, followed by hints of salinity that add a subtle, oceanic dimension. The caviar finishes with an impressive, clean taste that lingers in the mouth, highlighting its luxurious quality.*

28g served with freshly fried potato chips and chive creme fraiche. .... \$99

Add 10g to any item on the menu ..... \$39

Caviar bump..... \$10

## SALADS

**Spinach Salad**..... \$16  
baby spinach, pickled red onion,  
roasted tomato, charred apple,  
bacon lardons, warm bacon vinaigrette,  
grated cured egg yolk

**Day Line Signature Salad** ..... \$18  
baby arugula, roasted beets, shaved fennel,  
candied walnuts, herb whipped ricotta,  
honeycomb, champagne vinaigrette

## MAINS

**Hash and Eggs** ..... \$32  
fingerling potato, shallot,  
bell peppers, baby spinach, jonah crab,  
maine lobster, old bay hollandaise,  
*dominick purpomo* signature caviar

**Crabcake Benedict** ..... \$36  
peekytoe crabcake, poached eggs,  
baby arugula, pickled onion,  
sauce bearnaise, crispy candied ginger

**Black Angus Burger** ..... \$24  
8 ounce patty, herb whipped ricotta,  
baby arugula, roasted tomato,  
pickled red onion, pepper bacon,  
Portuguese muffin, pommes frites

**Maine Lobster Roll** ..... \$40  
lemon aioli, brioche roll,  
warm French potato salad

**Shakshuka** ..... \$22  
king oyster mushroom,  
Japanese eggplant, peppers,  
spicy tomato sauce, poached eggs

**Croissant French Toast Bake** ..... \$18  
warm local maple syrup,  
vanilla bean whipped cream

