



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

Maine Lobster Roll\$40

lemon aioli, brioche roll,
warm French potato salad

Crispy skin Merluza \$43

Great Northern beans, baby artichoke,
cured tomato, guanciale, parmesan brodo

Crab Carbonara \$32

Jonah and Peekytoe crab, bucatini,
egg yolk, grated parmesan, parsley,
dominick purpomo signature caviar

Paella \$38

saffron rice, shrimp, littleneck clams,
Maine lobster, crab, house blended
chorizo sausage

Pan Roasted Filet Mignon..... \$52

10 ounce filet mignon,
crispy chimichurri potatoes,
blistered baby carrots, pimento chèvre,
urfa biber demi glace

King Oyster Mushroom "Scallops" \$29

seared king oyster mushroom,
roasted Japanese eggplant
coconut milk-carrot purée, chermoula,
taro crisp

Black Angus Burger \$24

8 oz patty, herb whipped ricotta,
baby arugula, roasted tomato,
pickled red onion, pepper bacon,
Portuguese muffin, pommes frites

Seared Faroe Island Salmon..... \$34

carrot soubise, shaved fennel,
rocket greens, candied pistachio crumble,
lemon-basil compound butter

