

RAW BAR

OYSTERS ON THE HALF SHELL | 24/48
sold by the 1/2 or Full Dozen

Served with Jalapeño –
Coriander Mignonette, Cocktail Sauce,
Horseradish, Lemon & Saltines

**Our Fresh Oysters Rotate Daily*



EC Plateau de Fruits de Mer

Oysters, Chilled Shrimp,
Smoked Salmon Dip, Jumbo Lump
Crab Salad, Classic Garnishes

90

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CHILLED JUMBO SHRIMP | 20

Baby Romaine, Classic Cocktail,
Jalapeño, Avocado Puree & Dill Tartar

JUMBO LUMP CRAB | 22

Roasted Yellow Beets, Avocado, Tarragon,
Campari Tomatoes, Louie Sauce,
Seasoned Saltines

SMOKED SALMON DIP | 18

Pickled Red Onion, Smoked Roe,
Radishes, Kennebec Potato Chips

BIG EYE TUNA CRUDO | 23

Mango, Nuoc Cham, Thai Chile, Lime,
Scallion, Salt & Pepper Cashews

YELLOWTAIL CRUDO | 22

Yuzu Ponzu, Blood Orange,
Cucumber, Serrano, Sesame, Truffle Oil

*Consuming Raw or Undercooked Meats, Poultry,
Seafood, Shellfish or Eggs May Increase Your Risk
of Foodborne Illness*

COLD SALADS & SOUPS

+Grilled Salmon 13
+Grilled Chicken Breast 8
+Grilled Hanger Steak 13
+Grilled Jumbo Shrimp 14

EC WEDGE SALAD 16

Baby Iceberg, Bacon Lardons, Pickled Red Onion, Maytag Blue
Crumble, Buttermilk Ranch, Campari Tomatoes, Soft Herbs

YOUNGS GREEN SALAD 16

White Balsamic Vinaigrette, Spiced Almonds, Shaved
Manchego, Bosc Pears, Breakfast Radish

BABY ROMAINE CAESAR 16

Classic Dressing, Garlic Croutons, Shaved Parmesan,
Boquerones

SMOKED POTATO CLAM CHOWDER 11

Celery Root, Chopped Quahog Clams, Bacon Lardons, Oyster
Cracker

APPETIZERS

CORNMEAL DUSTED OYSTERS 17

Crispy Fried, Baby Spinach, Lemon, Béarnaise Sauce

TENDERLOIN STEAK TARTARE 22

Classic Prep, Lemon, Olive Oil, Truffle Aioli, Quail Egg Yolk

PEI MUSSELS 21

Spanish Chorizo, Garlic, Leeks, Basque Peppers,
White Wine-Lemon Broth

BUFFALO MILK BURRATA 20

Black Mission Fig Jam, Asian Pear, Rosemary Honey
Vinagrette, Roasted Pistachios

CRISPY CALAMARI 18

Semolina Tossed, Broccolini, Fennel, Romesco, Basil Aioli

*“ ... and as I drank their cold liquid from each shell and washed it down with the crisp taste
of the wine, I lost the empty feeling and began to be happy and to make plans.”*

- ERNEST HEMINGWAY

PASTAS

Bronze Die Extruded, Made Daily

BUCATINI	28
Lump Crab, Parmesan Cream, Lemon, Garlic Crumb	
MAFALDE	21
Slow Cooked Beef & Pork Bolognese, Whipped Herbed Ricotta, Parmesan	
TAGLIATELLE	28
Black Maitake Mushrooms, Burgundy Truffle Sauce, Pecorino Romano	
CRESTE DE GALLO	26
Spicy Calabrian Chile Vodka Sauce, Florida Rock Shrimp, Stracciatella, Garlic Crumb	

SANDWICHES

EC PLANCHA BURGER	19
Double Patty, Double American Cheese, Shredded Lettuce, Horseradish-Dill Pickles, Tomato & Onion, Special Sauce, Matchstick Fries	
PRIME RIB SANDWICH	23
Horseradish Mayo, Caramelized Onions, Melted Provolone, Toasted Long Roll, Au Jus	
ALASKAN COD TACOS	17
Beer Battered, Dressed Slaw, Smokey Chile Mayo, Cascabel Salsa, Corn Tortilla's	
LEGIT LOBSTER ROLL	MKT
Served Warm with Drawn Butter, Lemon, Bibb Lettuce, Matchstick Fries	

The MAINS

STEAKS & CHOPS SOURCED FROM ALLEN BROTHERS

White Oak Charcoal Grilled, served with Yukon Gold Whipped Potatoes

* PRIME BEEF FILET-CENTER CUT	
8 OZ.....	56
* PRIME RIBEYE-DELMONICO	
14 OZ.....	62
* PRIME HANGER	
10 OZ.....	34
* CÔTE DE BOEUF-PRIME BONE IN RIBEYE	
32 OZ.....	135

Sauces- choose one

Béarnaise

Port Wine Butter

Tamarind Steak Sauce

Salsa Verde

CHILEAN SALMON | 37

Pan Roasted, Orzo alla Milanese, Garlic Confit, Fumet Butter

NOVA SCOTIA HALIBUT | 38

Charcoal Grilled Kebab, Cannellini Bean Stew, Castelvetro Olives, Dino Kale, Calabrian Chile Butter

NEW BEDFORD MA SCALLOPS | 42

Roasted Cauliflower, Capers, Pinenuts, Pickled Fresno, Sultana Raisins, Meunière Sauce

TEXAS REDFISH | 36

Lightly Blackened, Andouille Sausage, Basmati Rice, Creole Sauce, Chile Oil

FISH N' CHIPS | 29

Beer Battered Alaskan Cod, Dressed Slaw, Dill Tartar, Matchstick Fries

CHARCOAL GRILLED SPANISH OCTOPUS | 38

Potato Confit, Cipollini Onion, Broccolini, Smoked Tomato Vinaigrette, Salsa Verde

ACCOMPANIMENTS

EC MATCHSTICK FRIES Sea Salt, Rosemary.....	8
WHIPPED YUKON GOLDS Butter, Chives.....	10
CHARCOAL GRILLED BABY ARTICHOKE s Romesco, Olive Oil.....	18
CHARCOAL GRILLED BROCCOLINI Lebe, Lemon & Garlic Chili Crunch.....	14
MUSHROOM FRICASSEE Mixed Mushrooms, Roasted Garlic, Leeks, Madeira, Fine Herbs.....	14
SHELLS & CHEESE Fontina & White Cheddar, Garlic Breadcrumb.....	14 / +Crab 12