

# Spencer's

AT THE WATERFRONT

## appetizers & plates to share

- vietnamese chicken wings** coriander, toasted cashews, chili & garlic caramel 16
- stuffed mushrooms**  
fennel & foie gras sausage 15
- baba ganoush** crispy pita chips, market crudité, tahini emulsion 14

- piquillo pepper flat bread** goat cheese, arugula pesto, smoked paprika vinaigrette 14
- bits & bites** warm marinated olives, rosemary salted almonds 13
- salt & pepper squid**  
fried humboldt squid, gochujang aioli 15

- craft cut beef carpaccio** horseradish, watercress, parmesan, caponata 19

- baked bacon-wrapped prunes**  
chorizo & cream cheese stuffing, toasted almonds, charred tomato sauce 15

## soups & salads

- caesar**  
romaine, lemon, white anchovy, garlic croutons, house bacon crumble 13

- farm greens**  
heirloom tomatoes, summer vegetables, leafy greens, aged sherry vinaigrette 13

- wedge salad**  
boyle bros butter lettuce, avocado, farm radish, shallot, blue cheese, green goddess 13

- warm poached egg salad**  
crostini, frisée, serrano ham, cheddar, cider-mustard vinaigrette 14

- chilled pea & coconut soup**  
pea shoots, chives, minted coconut cream 9

- smoked haddock chowder**  
potatoes, bacon, saltine crackers 12

## market board

selections of fresh fish, local meats and veggies change daily!  
YOUR SERVER HAS THE DETAILS



## STEAKS

- craft cut beef*
- 6 oz tenderloin 42
- 8 oz bavette 32
- 10 oz striploin 39
- 12 oz ribeye dry-aged 35 days 49

*all steaks are brushed with red wine butter and served with potatoes and farm inspired vegetables.*

### ADD SURF & MORE

- parmesan baked lobster** 25  
make it an entrée +7
- butter poached wild caught argentinian shrimp** 20
- seared foie gras** 22



## classic mains

- craft cut burger** summer tomato, local havarti, double smoked bacon, pickles, steak sauce aioli 19

- mussel & clam linguine**  
chili, garlic bread crumbs, really good olive oil 23

- grilled half chicken** charred scallion, tuscan bread salad, radicchio, sweet & sour currants, sherry jus 27

- ricotta gnocchi** summer peas, housemade potato gnocchi, mint, lemon, hazelnut pesto 21

- baked lasagna** burrata cheese, baby spinach, caramelized onion, spicy pork sausage ragu 24

- crispy pork schnitzel**  
cremini mushrooms, spätzle, lemon, sweet corn & spinach succotash, grainy mustard sauce 27

- grilled king oyster mushroom**  
charred summer vegetables, beluga lentils, parsley pesto, fresh tomatillo salsa 24

## CHILLED SHELLFISH

*served on a bed of crushed ice*

- bloody caesar peel & eat shrimp**  
classic cocktail 23

- half 1 1/4 pound canadian lobster**  
lobster & avocado salad, habanero-mango aioli 25

- east & west coast oysters**  
habanero-mango hot sauce, classic mignonette 3ea

## platters

- grand** serves 2-3 75  
**deluxe** serves 4-6 125



## sides

- grilled portobello mushrooms**  
pecorino, oregano, chili, lemon 9

- duck fat fries**  
malt vinegar aioli, thyme salt 7

- charred broccolini**  
lemon-parmesan vinaigrette, anchovy butter 9

## tuesdays steaks & grapes

**from 5pm**

enjoy two of our farm aged craft cut steaks with frites & a bottle of wine

*\*\*sommelier wines change weekly*

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