SMALL PLATES

OYSTERS ROCKEFELLER | 12 creamed bitter greens, focaccia breadcrumbs, swordfish bacon

GREEN CURRY CALAMARI | 15 crispy point judith calamari, green curry vinaigrette, fennel, gooseberries, parmigiana

UNION FLATS CLAM CAKES | 13 w/ chourico aioli

UNION FLATS CLAM CHOWDER |8/15 house smoked kielbasa, fennel, dill oil, oyster cracker

TOM YUM BRUSSELS | 14 crispy pork, bright herbs, lime, miso cashews

GRAINS & GREENS SALAD | 17 local greens, carrot, farro, turkish feta yogurt, scallions, beet, smoked apple cider vin

RAW BAR | SNACKS

OYSTERS | 2.5 / 3 / 3.5 daily selection, fresno hot sauce, cocktail, horseradish, house mignonette

NBMA SCALLOP CRUDO | 15 grapefruit dust, cilantro salt, mint pickled jalapeño, sesame

FLUKE CRUDO | 15 pickled grape, rice vin, lime infused olive oil, celery greens, cilantro berry

LAND & SEA BOARD | 19 daily selection of house made charcuterie, grainy mustard, grilled focaccia, seasonal pickles

DINNER

SEARED NBMA SCALLOPS | MKT corn lemongrass puree, pickled asparagus, spring succotash, basil vin

FISH & CHIPS CLEAN | 20 tempura local hake, caper tartar, pickled vegetables, house fries

FISH & CHIPS DIRTY | 23 tempura fried hake, okonomi sauce, mint & charred shishito vin, kewpie, radish, scallion, vinegared house fries

PARISIAN GNOCCHI | 22 roasted pumpkin, chili, mozzarella curd, brown butter, mint

MONK FISH BIB BIM BAP | 25 grilled local monkfish, Tokyo sauce, crispy rice, sesame, mushroom, cabbage, local egg, furikake

UNION FLATS SMASH PATTY | 20 2 local beef patties, american, smoked house bacon, mac sauce, shredded lettuce, diced white onion, house pickles

MOZAMBIQUE FISH SANDO | 17 fried hake, dNB mozam sauce, american, pickled peppers, greens, tomato

UNION FLATS SEAFOOD CO.

FOCUSED ON SUSTAINABILITY