

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

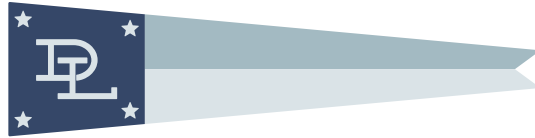
Pan Roasted Filet Mignon..... \$52
10 ounce filet mignon,
crispy chimichurri potatoes,
blistered baby carrots, pimento chèvre,
urfa biber demi glace

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





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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



Wines by the Glass

Champagne Billecart Salmon “Charles Le Bel”, nv	19
Piper Sonoma Brut Rosé, nv	13
Zardetto, Prosecco, nv	10
Grüner Veltliner, Brundlmayer, Niederösterreich, 2021	10
Hondurrabi Zuri, Flysch, Txakolina, 2021	13
Pinot Grigio, Stella, Veneto, 2022	10
Melon de Bourgogne, Chateau de la Chesnale, Muscadet 2022	10
Sauvignon Blanc, Von Winning “Deidsheim”, Pfalz, 2022	14
Riesling, J&H Selbach “Incline”, Mosel, 2021	10
Verdicchio, Bisci, Marche 2022	13
Rousanne/ Grenache, Max Caz Blanc, Costieres de Nimes, 2021	12
Chardonnay, dominick purnomo, Vista Verde Vineyard, 2020	13
Chardonnay, Domaine Fichet “Macon Burgy”, Macconais	15
Rosé of Grenache, Stolpman Para Maria, Central Coast, 2022	14
Rosé of Cabernet Franc, Wagner, Finger Lakes, 2022	10
Pinot Noir, dominick purnomo, Vista Verde Vineyard, 2020	13
Gamay, Domaine de la Madone, Beaujolais Villages, 2022	12
Grenache, Domaine de la Solitude, Rhône, 2021	12
Cabernet Sauvignon, Château Saint Julian, Bordeaux, 2019	12



Beverage List

The Classics

Martini

Gin, Vermouth, Orange Bitters,
Lemon Twist

Kangaroo

Vodka, Dry Vermouth, Lemon Twist

Alaska

Gin, Chartreuse Verte, Orange Bitters

Martinez

Sweet Vermouth, Old Tom Gin, Maraschino Liqueur,
Angostura Bitters, Orange Twist

Vesper

Gin, Vodka, Lillet Blanc, Lemon Twist

Aperol Spritz

Aperol, Prosecco, Club Soda

Manhattan

Rye, Sweet Vermouth Angostura Bitters, Orange Twist

Old Fashioned

Rye, Simple Syrup, Angostura Bitters, Lemon Twist

Negroni

Gin, Campari, Sweet Vermouth, Orange Twist

Neo Classics

“Espresso Martini”

Bourbon, Cold Brew, Coffee Liqueur, Maple Syrup,
Mole Bitters, Falernum, Egg

Dirty Queen

Olive Oil Washed Vodka, Dry Vermouth,
Olives, Pickled Oyster, Caviar 22

Cosmopolitan en Blanc

Vodka, Orange Curaçao, Lime Juice, White Cranberry

“Midori Sour”

White Rum, Midori, Simple Syrup, Lemon Juice,
Orange Bitters, Egg White

Oaxacan Old Fashioned

Tequila, Mezcal, Agave Nectar, Bitters

Tiki

Fog Cutter

White Rum, Gin, Brandy, Orange Juice, Lemon Juice,
Orgeat, Sherry, Mint

Pain Killer

Rum, Pineapple Juice, Orange Juice,
Cream of Coconut, Nutmeg