

CLAM CHOWDER

10.00

MANHATTAN OR NEW ENGLAND

"Our staple chowder made from the freshest ingredients."

Soups and Salads

BRAISED ONION SOUP	10.00
<i>24hr slow braised vidalia onions with oxtail and gruyere.</i>	
SOUP DU JOUR	9.00
<i>Made from homemade stock, market vegetables and the freshest ingredients.</i>	
CAESAR SALAD	9.00
<i>Chopped organic romaine, anchovy, pecorino, croutons.</i>	
WEDGE SALAD	9.00
<i>Cold iceberg, crispy bacon, diced red onion, tomatoes, chunky bleu cheese.</i>	
BABY GREENS SALAD	9.00
<i>Cherry tomatoes, cucumbers, red onion, lemon vinaigrette.</i>	
MEDITERRANEAN SALAD	10.00
<i>Feta cheese, pepperoncini, cucumber, diced red onion, tomatoes, kalamata olives, extra virgin olive oil.</i>	

FRESH FROM THE SEA

OYSTERS

Blue Point 3.00ea

Beau Soleil 3.50ea

Kumamoto 3.50ea

CLAMS

Little Necks 2.00ea

CRUSTACEANS

Jumbo Shrimp 4.00ea

Lobster Cocktail - homemade old bay aioli 16.00

Colossal Crabmeat Cocktail 16.00

All items served with fresh horseradish, homemade cocktail sauce & raspberry mignonette.

Starters

CLAMS & CHORIZO	15.50
<i>Sautéed little neck clams, Spanish chorizo, cherry tomatoes, white wine sauce.</i>	
CLAMS OREGANATA OR CASINO	12.50
<i>Old world classic, your choice of casino or oreganata.</i>	
MUSSELS & PEPPERONI	14.50
<i>Sautéed PEI mussels, spicy homemade marinara, fine herbs.</i>	
CRABCAKES	16.50
<i>Jumbo lump crabmeat, panko, spices, chipotle aioli.</i>	
TUNA TARTARE	16.50
<i>Sushi grade tuna, thai ginger vinaigrette, wontons.</i>	
APPLES & BACON	13.00
<i>Applewood smoked bacon, grilled grannysmithz apples.</i>	
TEMPURA CRUSTED CALAMARI	11.00
<i>Chipotle-garlic aioli, old bay aioli, classic marinara.</i>	
FILET MIGNON EMPANADAS	14.00
<i>Wild shitake mushrooms, creamy chimichurri.</i>	

Pastas

RAVIOLI DU JOUR	21.00
<i>Homemade fresh pasta stuffed with the finest ingredients.</i>	
LINGUINI WITH CLAM SAUCE	21.00
<i>Manila, cockle & little neck clams, and our own signature red or white sauce.</i>	
SQUID INK TAGLIATELLE	25.00
<i>Fresh tagliatelle, jumbo shrimp, calamari, bouillabaisse.</i>	
ARTISAN RIGATONI	21.00
<i>Sweet sausage, broccoli rabe, cannellini beans, light garlic wine sauce.</i>	

Sea

SESAME CRUSTED SALMON	23.00
<i>Baby bok choy, ginger soy glaze, fresh cilantro .</i>	
GULF CAUGHT RED SNAPPER	25.00
<i>Pan roasted red snapper, bicolor grilled asparagus, lemon-herb sauce.</i>	
EAST COAST HALIBUT	26.00
<i>Crispy potato pancake, zucchini, cherry tomatoes, capers.</i>	
SHRIMP SCAMPI	25.00
<i>Sautéed jumbo shrimp, creamy herb risotto, scampi sauce.</i>	

FRESH MAINE LOBSTER

steamed or broiled

25.00 PER LB

*Served with your choice of a baked potato or potato purée
and our daily market vegetables.*

Land

We use 100% organic grass fed beef.

ROASTED CHICKEN	22.00
<i>Mascarpone polenta, shitake mushrooms, marsala wine.</i>	
PANKO CRUSTED CHICKEN	22.00
<i>Baby greens, cucumbers, tomatoes, onions, Italian vinaigrette.</i>	
DRY AGED RIB EYE	41.00
<i>22oz dry aged rib eye, choice of baked potato or potato purée and daily market vegetables.</i>	
NY SIRLOIN	41.00
<i>22oz cut on the bone, choice of baked potato or potato purée and daily market vegetables.</i>	
FILET MIGNON	39.00
<i>Choice of baked potato or potato purée and daily market vegetables.</i>	
PETITE FILET MIGNON	28.00
<i>Choice of baked potato or potato purée and daily market vegetables.</i>	

Sides 6.50

**TEMPURA ONION RINGS
HANDCUT FRIES
POTATO PURÉE
DAILY MARKET VEGETABLES**