

STARTERS

- Seasonal Oysters / Half Dozen, Pickled Ginger Mignonette, Wasabi Caviar, Yuzu Cocktail 15.
Lobster Mac n' Cheese / Maine Lobster, Four Cheeses, Parmesan Crust 14.
Crispy Calamari / Zucchini, Tomato Relish, Pesto Aioli, Lemon Remoulade 11.
Jumbo Crab Cake / Micro Greens, Mango Salsa, Spicy Creamed Corn 12.
Little Neck Steamers / Fresh Herbs, Julianne Vegetables, White Wine & Butter, Grilled Bread 12.
Oysters Rockefeller / Fresh Breaded Oysters, Seaweed Salad, Grande Marnier Glacage 15.
Blue Bay Mussels / Light Pesto Sauce Touch of Cream, Pignole Nuts, Grilled Bread 14.
Scotch Whiskey Gravlax Salmon / Dill Sauce, Micro Green Salad, Toast 14.
Spanish Octopus /Marinated and Grilled, Jicama, Mango, Peppers, Cilantro, Citrus 12.
Lobster Fritters / Maine Lobster, Fresh Corn & Peppers, Seafood Sauce 11.
Prosciutto Di Parma /Home Made Mozzarella, Roasted Tomato, Arugula, Balsamic Drizzle 12.

SHARE

- Seafood Tower / Chilled Lobster, Colossal Shrimp, East & West Oysters, Little Neck, Lump Crab 75.
Country Harvest Platter / Gravlax, Prosciutto Di Parma, Salami, Olives, Pickled Scallions, Warm Raisin Jam 19.
Artisanal Cheese Board Trio / Truffle Honey, Apricot & Fig Compote, Strawberry Brulée, Toast Points 18.

SOUPS & SALADS

- Mushroom Bisque / Roasted Mushrooms, Black Truffles, Touch of Cream 8.
French Onion / Three Cheeses Brulée, Crouton, Sherry 8.
Caesar / Croutons, Shaved Reggiano, White Anchovy 9.
Steakhouse Wedge / Baby Iceberg, Tomato, Crispy Onions, Bacon, House Bleu Cheese 9.
Butterhead / Poached Pear, Spicy Cashews, Artisanal Blue, Sesame Balsamic Dressing 10.
Beets / Roasted Beets, Poached Pear, Mache, Roasted Garlic Dressing, Coriander Dust 10.
Baby Arugula / Strawberries, Toasted Almonds, Shaved Asiago, Blood Orange Balsamic 12.
Baby Spinach / Candied Walnuts, Pears, Goat Cheese, Pancetta, Apple Cider Vinaigrette 10.

PASTAS

- Fettuccine Pomodoro / Grilled Jumbo Shrimp, Fresh Mozzarella, Tomato Basil 23.
Short Rib Ragu / Fresh Strozzapreti Pasta, Pulled Short Ribs, Aromatics and Touch of Tomato 19.
Lobster / Home Made Ravioli, Pancetta, Shallots, Asparagus, Finished with Pinot Grigio and a Touch of Cream 22.
Linguine Louisiana / Blackened Shrimp, Scallop & Chicken, Sweet Peppers, Cajun Butter 24.
Rigatoni Semolina / Turkey Ragu, Touch of Cream, Shaved Reggiano 19.
Primavera/ Whole Wheat Spaghetti, Mixed Vegetables, Garlic & Oil, Touch of Tomato 19.
Zuppa di Pesce/ Linguine with Baby Clams, Mussels, Calamari, Scallops, & Fish of the Day in Tomato Sauce 29.

FROM OUR BUTCHER

- 16 oz NY Strip Steak 28.
10 oz Filet Mignon 34.
18 oz Skirt Steak 28.
22 oz Pork Chop Porterhouse 25.
20 oz Delmonico Ribeye 32.
20 oz Crispy Pork Shank 30.

SIDES

- Cream Spinach 6.
Sautéed Spinach 6.
Roasted Mushrooms 6.
Mash Potato 6.
Roasted Fingerlings 6.
Grilled Asparagus 10.
Butternut Squash Risotto 10.
Spicy Haricot Verts 8.
Garlic Sesame Bok Choy 8.
House Cut Fries 6.

- French Herb Chicken / Brick Oven Roasted, Mushroom Risotto, Vegetables, Madera Au Jus 22.
Duck Two Ways / Wild Rice, Haricots Verts, Blood Orange Demi 29.
Lamb Shank / Caramelized Onions & Port Wine, Sautéed Spinach, Roasted Fingerlings 31.

FROM THE SEA

- Whole Grilled Branzino / Grilled Asparagus, Jasmine Rice, Fresh Herb Oil 30.
Striped Bass / Purple Potato, Asparagus, Puttanesca Sauce 28.
Sesame Crusted Ahi Tuna / Grilled Baby Bok Choy, Pomes Frites, Citrus Ginger Bur Blanc 29.
Jumbo Shrimp & Sea Scallop Curry / Julianne Vegetables, Pineapple Chutney, Jasmine Rice 25.
Roasted Salmon Fillet / Arugula Salad, Cannellini & Mushroom Ragout, Dijon Cream Sauce 28.
Lobster Provençale / Split & Cracked, Tomato, Capers, Herb, White Wine over Linguine 1.5 lb / 2 lb / 4 lb MP.
Sea Scallops / Pan Seared with Herbs & Finished with Truffle Butter, Roasted Butternut Squash Risotto 24.