

APPETIZERS & SMALL PLATES

MARGHERITA PIZZA VPN	12
Buffalo Mozzarella, San Marzano Tomato, Basil, Extra Virgin Olive Oil	
POLENTA FRIES & SHISHITO PEPPERS	9
Harissa Mayonnaise, Parmesan	
ROASTED TOMATO CROSTINI	8
Goat Cheese, Basil, Extra Virgin Olive Oil	
MARINATED BEETS	9
Sheep's Milk Feta, Candied Walnuts, Arugula, Greek Yogurt, Sherry Vinaigrette	

ARTISANAL MEAT & CHEESE BOARD

Applewood Smoked Salami
Prosciutto
Hook's 5yr Cheddar
Moody Blue Cheese
Carr Valley Snow White
Small - 12 • Large - 24

GRILLED BABY OCTOPUS	14
Parsley Caper Salsa Verde, Frisee, Green Beans, Fingerling Potatoes	
CRISPY CALAMARI & GULF SHRIMP	14
Lemon Caper Aioli, Cocktail Sauce, Lemon, Parsley	

CHARRED FISH WONTONS	9
Ginger Soy Glaze, Cabbage, Cucumber, Snow Peas, Scallion, Sriracha Mayonnaise	

STEAMED MUSSELS	15
Chorizo, White Beans, Piquillo Peppers	

FRESH SHUCKED OYSTERS

Cocktail Sauce
Cucumber Mignonette
2.75 each • Dozen - 30

COLOSSAL SHRIMP COCKTAIL	17
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon	

SMOKED WHITEFISH DIP	10
House-made Tater Tots, Pickled Shallot, Dill	

MINI LOBSTER ROLL	13
House Potato Chips, Coleslaw	

SOUPS & SALADS

SOUP OF THE DAY	7
----------------------------------	---

SHRIMP & LOBSTER BISQUE	11
Braised Leeks, Tomato, Tarragon	

CLAM CHOWDER	8
Potato, Onion, Clam Broth, Cream	

FRIED OYSTER SALAD	17
Baby Kale, Spinach, Parmesan, Radish, Chives, Bacon Vinaigrette	

MESCLUN GREENS	7
Tomato, Cucumber, Sherry Vinaigrette	

CAESAR SALAD	9
Hearts of Romaine, Garlic Crouton, Parmesan	

WEDGE SALAD	9
Bacon, Blue Cheese, Scallion, Red Onion, Tomato, Ranch Dressing	

CHOPPED SALAD	12
Bacon, Tomato, Onion, Carrot, Red Pepper, Green Beans, Avocado, Sherry Vinaigrette	

ENTRÉES

BOUILLABAISSE	32
Shrimp, Calamari, Clams, Mussels, Scallop, Fin Fish, Saffron Tomato Broth, Rouille Crouton	

1½ LB. STEAMED MAINE LOBSTER	55
Lobster Braised Fingerling Potatoes, Garlic Spinach, Drawn Butter	

JUMBO LUMP CRABCAKES	34
Remoulade, Mixed Vegetable Slaw, Crispy Yucca	

LOBSTER FETTUCINE	38
Asparagus, Spinach, Lobster Cream Sauce, Soft Herbs, Lemon	

BAJA BAY STRIPED BASS

Wild Caught • Gulf of Mexico • Chef Preparation
Market Price

CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH	28
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, White Wine-Lemon Butter Sauce	

SOY GLAZED FAROE ISLAND SALMON	33
Bok Choy, Snow Peas, Shiitake Mushrooms, Carrot, Sticky Rice, Nori-Sesame Seasoning	

PAN SEARED HUDSON CANYON SEA SCALLOPS	34
Farro, Celery Root, Brussels Sprouts, Red Grapes, Maple-Sherry Gastrique	

WE OFFER ALL SEAFOOD SELECTIONS:

SIMPLY PREPARED

Charcoal Grilled with
Parsley Caper Salsa Verde
Whipped Potato, Seasonal Vegetables

CEDAR PLANK ROASTED

Lemon Beurre Blanc
Whipped Potato
Sautéed Garlic Spinach

BRAISED BEEF SHORT RIB	29
Whipped Potatoes, Peas, Asparagus, Roasted Shallot	

GRILLED CENTER CUT 14 OZ. PORK CHOP*	28
Sweet Potato Fries, Brussels Sprouts, Moody Blue Cheese, Apple Cider Grain Mustard Glaze	

GRILLED LAMB CHOPS*	38
Rainbow Carrots, Chickpea Puree, Pomegranate Reduction, Natural Lamb Jus	

WOOD OVEN ROASTED HALF CHICKEN*	26
Whipped Potatoes, Asparagus, Garlic Pan Gravy	

SWEET PEA & PROSCIUTTO RISOTTO	21
Spring Onions, Pecorino Romano, Mint, Pea Sprouts	

BISTRO BACON CHEESEBURGER*	17
Gruyère Cheese, Griddled Mushrooms, Crispy Onion, Lettuce, Pickled Shallot Mayonnaise, Challah Bun, Fries	

CHARCOAL GRILLED STEAKS

CREEKSTONE FARMS 18 OZ. BONE-IN RIBEYE*	52
Roasted Fingerling Potatoes, Red Wine Reduction	

CREEKSTONE FARMS FILET MIGNON*	7 oz. - 39 / 10 oz. - 45
Center Cut Steak, Whipped Potato, Roasted Vegetable, Red Wine Reduction	

CREEKSTONE FARMS NEW YORK STRIP*	48
Center Cut 14 oz., Roasted Fingerling Potatoes, Red Wine Reduction	

CREATE YOUR OWN SURF & TURF

HUDSON CANYON SEA SCALLOPS (3)	20
JUMBO LUMP CRAB CAKE	16
GULF SHRIMP (4)	10

SIDE DISHES

GRILLED ASPARAGUS	7	SAUTÉED GARLIC SPINACH	7
HERB ROASTED WILD MUSHROOMS	8	WHIPPED POTATO	6

EXECUTIVE CHEF - CHRIS DALEY

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.