



RAW BAR

STARTERS

- SUMMER BERRIES & BABY KALE SALAD 20-
strawberries, blueberries, blackberries, roasted corn, shallots, feta cheese, balsamic vinaigrette
CRAB & CORN FRITTERS 23-
lemon remoulade, baby lettuce, tomato, cucumber
CAESAR SALAD 19-
romaine hearts, parmigiano reggiano, white anchovies, capers, red onions, croutons, caesar dressing
CHARRED OCTOPUS 28-
hummus, roasted chickpeas, chili oil, pesto
GRILLED PEACH & BURRATA SALAD 22-
radicchio, arugula, prosciutto, white balsamic glaze
WATERMELON SALAD 18-
arugula, cucumber, shallots, feta, lemon balsamic vinaigrette

- HALF DOZEN/DOZEN LITTLE RAM OYSTERS\* 24/44-
cucumber mignonette, lemon
HALF DOZEN/DOZEN CLAMS\* 15/27-
lemon, tabasco
TUNA CRUDO\* 25-
lemon vinaigrette, mango, avocado, red onion, jalapeño, micro greens
SALMON CRUDO\* 23-
ponzu, sesame oil, cilantro, sesame seeds, cucumber, Fresno peppers, lemon zest, micro greens
BLACK BASS CRUDO\* 23-
blood orange, Calabrian chilies, radish, heart of palm, shallots, micro greens
SALMON GRAVLAX\*, 25-
mustard crème fraiche, cucumber, cherry tomatoes, shaved fennel, dill oil, micro greens

PASTA

NONNA'S RICOTTA GNOCCHI
pomodoro sauce, basil, stracciatella, pecorino
22/33-

SEAFOOD PICATTA LINGUINE
scallops, shrimp, mussels, clams, piccata sauce, oreganata, chives
28/42-

CACIO E PEPE
bucatini with crushed tellicherry pepper, parmigiano reggiano
19/31-

HOUSEMADE CAVATELLI
slow cooked veal & mirepoix ragu, whipped ricotta
24/35-

ORECCHIETTE
summer truffle cream sauce, oyster mushrooms, pecorino, chives
24/35-

FRESH SQUID INK LINGUINE
lobster bisque, shrimp, oreganata
26/40-

ENTREES

- BERKSHIRE PORK CHOP 42-
rainbow Swiss chard, polenta, oyster mushrooms
ROASTED AMISH CHICKEN 36-
roasted tri colored carrots, garlic mashed potatoes, chicken au jus
GRILLED BRANZINO 39-
summer succotash, basil pistou, lemon oil, micro pea sprouts
PAN-SEARED SALMON 38-
fingerling potatoes, watercress & fennel citrus salad

FROM THE GRILL

- STRIP STEAK "AU POIVRE" [10oz.]\* 55-
green peppercorn-cognac cream sauce, cippolini onions french fries,
BONE-IN RIBEYE [24oz.]\* 98-
cream spinach, onion rings or steak fries
SKIRT STEAK [12oz.]\* 44-
roasted baby potatoes, cippolini onions, asparagus, chimichurri

SIDES

- FRENCH FRIES 10-
ASPARAGUS 12-
FINGERLING POTATOES 10-
CREAMY POLENTA 10-
SWISS CHARD 12-
MASHED POTATOES 12-

CHILDREN'S MENU

\$25 FOR 2 COURSES

- CHICKEN TENDERS & FRENCH FRIES
SPAGHETTI WITH BUTTER AND CHEESE or POMODORO SAUCE

SORBET OR ICE CREAM



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The menu and all beverages prices reflect a 3.5% cash discount. If paying by credit card, a 3.5% service fee will be added.

Corkage fee: \$30 per bottle Entrée minimum, no shared plates

This menu item \* consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please let your server know if you have any allergies.