



SOUPS & SALADS

- SOUP OF THE DAY | 3.5 / 5
- FRENCH ONION | 4 / 6
- LOBSTER BISQUE | 5 / 8
- HOUSE SALAD {GF} | 5
*mixed greens with cherry tomatoes
julienned vegetables, pickled red onion
and your choice of dressing*
- ICEBERG WEDGE {GF} | 9
*with bacon, blue cheese, hard boiled eggs
and red onion*
- AUTUMN CHOPPED SALAD | 13
*with poached pears, cranberries, bacon,
feta, pecans and poppy seed dressing*
- CAESAR SALAD | 6 / 9
*romaine with a traditional caesar
dressing, shredded parmesan and croutons*
- ADD TO ANY SALAD:
 - Shrimp | 10
 - Chicken | 6
 - Salmon | 8
 - Grilled Tuna | 10

{GF} Gluten Free

{V} Vegan

Gluten Free Pasta available
upon request. + \$3
(allow 20 minutes)

STARTERS

- JUMBO SHRIMP COCKTAIL {GF} | 14
- STUFFED BANANA PEPPERS | 10
*with Italian sausage, provolone, blue and
fontina cheeses with marinara sauce*
- OYSTERS ROCKEFELLER {GF} | 16
*freshly shucked oysters baked with spinach
and pernod*
- CLAMS CASINO | 14
fresh clams baked with a garlic bacon filling
- OYSTERS OTHS | MKT
- CLAMS OTHS | 14
- CRISPY CALAMARI | 12
with balsamic, pepperoncini and basil
- VEGETABLE SPRING ROLLS | 10
*with pickled vegetable slaw and sweet
chili sauce*
- ASSORTED VEGETABLE TEMPURA | 10
with sriracha dipping sauce
- "BLT" | 12
*deep fried deviled eggs with avocado, bacon,
pickled tomato jam, yogurt aioli, crispy pork
belly and romaine chiffonade*
- PHILLY CHEESESTEAK CROSTINI | 12
on a bed of greens
- DEEP FRIED BRUSSEL SPROUTS | 10
*with mustard vinaigrette, bacon aioli and
crispy pork belly*

ENTRÉES

- RARE SEARED TUNA {GF} | 26
*seared with fried rice and stir-fried
vegetables*
- PASTA AND CLAMS | 14 / 20
with a garlic crostini
- PANKO SCALLOPS | 23 / 32
*with vegetable fried rice and tempura
vegetables*
- GRILLED SALMON | 25
*with bourbon soy glaze, served with
parsnip puree and seasonal vegetables*
- WENDEL FARMS CHICKEN | 22
*french cut chicken breast with a
port-cherry sauce and mascarpone-leek
polenta*
- HOUSE MADE FETTUCINE | 28
*with mussels, lobster and sweet peas in
a creamy seafood sauce*
- BUTTERNUT SQUASH RAVIOLI | 22
*brown butter sage sauce, sundried
tomatoes and arugula*
- PASTA WITH TOMATO SAUCE {V} | 12
add 2 meatballs | 4
- 14 OZ. PRIME NY STRIP STEAK | 36
- 8 OZ. FILET MIGNON | 34
*served with roasted garlic mashed
potatoes and seasonal vegetables
*add caramelized onions &
sherried mushrooms | 6*
- SHRIMP WITH LINGUINE | 23 / 32
*grilled shrimp with spinach linguine on a
bed of greens with shrimp butter sauce*
- SMOKED GOUDA MAC N CHEESE
*with 4 oz. lobster | 28
with pork belly | 22*
- VEGETABLE PAD THAI | 16
*choose your heat—rice noodles, tofu,
julienned vegetables, bean sprouts, egg,
and crushed peanuts
Add: chicken 6 / shrimp 10*
- PORK OSSO BUCO | 22
*with root vegetables in a red wine sauce
with garlic mashed potatoes*
- SHEPHERDS PIE | 17
*18 hr. braised beef with carrots, peas and
onions in a beer enhanced gravy, topped
with mashed potatoes and cheese, then
baked*

\$8 Split Plate Charge

Half portions may not be split