



SOUPS & SALADS

- SOUP OF THE DAY | 4 / 5.5
- FRENCH ONION | 4.5 / 6.5
- LOBSTER BISQUE | 6 / 9
- HOUSE SALAD {GF}{V} | 5
*mixed greens with cherry tomatoes
julienned vegetables, pickled red onion
and your choice of dressing*
- ROMAINE WEDGE {GF} | 9
*with bacon, hard boiled eggs, red onions
and blue cheese*
- SPINACH SALAD {GF} | 8
*with bacon, dried cranberries, pickled
onions and sweet and sour dressing*
- CAESAR SALAD | 6 / 9
*romaine with a traditional caesar
dressing, shredded parmesan and croutons*
- BEET TARTARE {GF} | 10
*with goat cheese, candied pepitas and a
balsamic reduction*
- NICOISE SALAD {GF} | 18
*with rare seared tuna, boiled red potatoes,
haricots vert, olives, capers, tomatoes,
anchovies and hard boiled eggs, tossed
with mustard shallot vinaigrette*
- ADD TO ANY SALAD OR ENTREE:
Shrimp | 10
Chicken | 6
Salmon | 8
Grilled Tuna | 10
Sliced Prime Strip | 10

STARTERS

- SHRIMP COCKTAIL (4) {GF} | 14
- STUFFED BANANA PEPPERS | 11
*with Italian sausage, provolone, blue and
fontina cheeses with marinara sauce*
- OYSTERS ROCKEFELLER {GF} | 16
*freshly shucked oysters baked with spinach,
pancetta 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*
- MUSSELS AND FRITES {GF} | 12
*steamed in beer with garlic and herbs,
served with a garlic crostini*
- PORK BELLY BAO BUNS | 11
with pickled vegetables and hoisin glaze
- TEMPURA FRIED CAULIFLOWER | 10
with thai sweet chili sauce
- DEEP FRIED BRUSSEL SPROUTS | 10
*with mustard vinaigrette, bacon aioli and
crispy pork belly*
- WILD BURGUNDIAN ESCARGOT | 12
with garlic herb butter and puff pastry

ENTRÉES

- TUNA OR SALMON POKE BOWL | 26
*diced raw tuna or salmon, rice, avocado,
julienned vegetables, soy vinaigrette
and crispy onions*
- SEARED SCALLOPS {GF} | 32
*with local seasonal greens and
spring vegetables*
- HORSERADISH CRUSTED SALMON | 25
with wild rice and vegetables medley
- CHICKEN MILANESE | 22
*with an arugula, fennel, tomato and
orange salad*
- BOUILLIABAISE | 40
seafood in a tomato-saffron broth
- BEEF SKEWERS {GF} | 24
*with chickpeas, hummus, tapenade,
tzatziki and shaved feta*
- SPICE RUBBED PORK CHOP {GF} | 29
*14 oz. French boned pork chop with
smoked gouda sauce, roasted
fingerlings, caramelized onions
and bacon*
- PASTA AND CLAMS | 14 / 20
with a garlic crostini
- 14 OZ. PRIME NY STRIP STEAK | 36
*with garlic butter, truffled steak fries and
creamed spinach*
- STEAK OSCAR {GF} | 40
*8 oz. filet mignon topped with lobster
and asparagus, topped with béarnaise
sauce, served with fingerling potatoes*
- SHRIMP WITH LINGUINE | 23 / 32
*grilled shrimp with linguine on a bed of
greens with shrimp butter sauce*
- VEGETABLE PAD THAI {GF} | 16
*choose your heat—rice noodles, tofu,
julienned vegetables, bean sprouts, egg,
and crushed peanuts*
- WHOLE ROASTED BRANZINO | 39
*stuffed with lemons and herbs, served
with vegetable orzo*
- RACK OF RIBS {GF} | 18 / 27
*spice rubbed and grilled with house
made barbecue sauce, served with slaw
and cornbread*
- LOBSTER RAVIOLI | 30
*with champagne-lobster beurre blanc,
greens and heirloom tomatoes, topped
with frizzled peppers*

{GF} Gluten Free {V} Vegan

\$8 Split Plate Charge—Half portions may not be split

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