



## 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)**