

Soups & Salads

Lobster Bisque
Cup 12.95 Bowl 15.95
lobster stock, old bay, cream & herbs

Mexican Street Corn Chowder
Cup 12.95 Bowl 15.95
cotija cheese, lime crema, jalapenos, cilantro, corn tortilla strips **GF**

The Giant Hanging Pretzel 9.95
house made beer cheese and deli mustard
20% of bread sales are donated to City Harvest

Mixed Greens Salad 9.75
with seasonal vegetables, choice of dressing **GF**

Kale Caesar 17.95
romaine, tomatoes, fried capers, focaccia croutons, parmesan

Mermaid Cobb 21.75
turkey, bacon, cheddar, tomatoes, asparagus, avocado **GF**

Golden Beet Poke Bowl 21.95
sweet maui onions, Jalapeño, toasted sesame seeds, rice fresh lime

Add to any Salad: Calamari or Chicken \$10 Crabmeat or Shrimp \$14

Charcuterie Board For 2 \$34 or For 4 \$62
Iberico, prosciutto, pepper salami, spicy capocola, reggiano, manchego, stracciatella, olive & artichoke tapenade, fig jam, honey comb, marcona almonds, mini peppers and fresh crostini

Farm Fresh Vegetable/Cheese Board For 2 \$29
straciatella cheese, parmesan reggiano, machego, sweet peppers, olives, artichoke tapenade, marcona almonds, crostini, carrots, celery, roasted asparagus

Appetizers

Chicken Fingers 17.50
honey mustard dipping

Fried Calamari 19.95
spicy ramesco dipping sauce

Chicken Wings 18.75
BBQ or Buffalo, gorgonzola dip, veggie sticks

Jumbo Shrimp Cocktail 27.50
cocktail sauce, lemon **GF**

***Tuna Tartar Stack 24.25**
soy ginger marinade, mango, cucumber, avocado, grilled shrimp, sweet soy reduction, homemade tortilla chips

Mussels 19.75
mussels offered 3 ways white wine garlic, marinara, or coconut curry

Long Island Steamers 22.95
soft shells steamed in beer, butter & garlic

Crab Cakes 26.25
red onion tartar, grilled lemon

Cold Thai Noodles 17.50 **V**
peanut vinaigrette, crushed peanuts, Thai basil, scallions

Entrées

Green Plate 28.50 **V**
seasonal roasted veg, jasmine rice, peanut vinaigrette

Orchiette Putanesca 33.95 **V**
stewed cauliflower, olive caper tomato sauce, fresh basil

Lobster Roll 43.25
classic lobster salad, XL Brioche bun, served with curly fries

***Gourmet Burger 27.95**
8oz. Pat LaFrieda burger, bacon, caramelized onion, Vermont cheddar, garlic mashed potatoes & side salad

Linguini 33.75
Pistachio cream sauce, crumbled sausage, chopped prosciutto, fresh basil, parmesan, crispy prosciutto chip

Mezcal Mole Grilled Shrimp 38.50 **GF**
espresso mole negro, rice, roasted corn salsa, pickled onions, micro cilantro, fried plantain chip

Crab Cakes 38.75
lump crab cakes, jasmine rice, seasonal veg, buerre blanc

Organic Roast Chicken 35.95 **GF**
Bell & Evans chicken with carrots, cauliflower, wild mushrooms, Cipollini onions, chicken a jus, cauliflower puree

Sautéed Flounder 37.75
herbed orzo, white balsamic soaked tomatoes, buerre blanc

***Grilled Wild Steelhead Salmon 36.95** **GF**
crispy Brussels, fennel, eggplant purée, roast tomato and olive tapenade, balsamic drizzle

Pan Roasted Sea Scallops 38.75
fingerling potatoes, truffle creamed corn, pistachio pesto, arugula salad

***Simple Fish 36.75** **GF**
grilled fish and served with seasonal roasted veg, jasmine rice

Sake Soy Pork Chop
miso grilled bok choy, Japanese mushroom sauce, scallions, sesame seeds, jasmine rice

***Steak Frites 48.95**
10oz. Filet Mignon, shoestring fries, Bearnaise, fresh herbs

***Organic Churrasco Skirt Steak 45.95** **GF**
chimichurri sauce, garlic mashed potatoes, grilled asparagus

Kids Menu

Age 11 & Under Please

Soda, Juice or Milk Included Served with Fries, except for Pastas

Hamburger or Cheeseburger - Grilled Cheese on a Roll

Pasta with Sauce or Butter - Chicken Fingers - Mac 'N Cheese 15.50

Kids Grilled Chicken Dinner 16.95

Soda, Juice or Milk Included Served with Mashed Potato & Veggies **GF**

Sides

Individual \$11 Family \$15

Garlic Mashed - Herbed Orzo

Truffle Corn - Asparagus

Crispy Brussels Sprouts

Seasonal Veggies

Jasmine Rice

Executive Chef - Kevin Manning

Before placing order, please inform us of any food allergy in your party

A 4% surcharge will be added to each bill to help cover increasing labor cost and in support of increased wages for all our dedicated team members

**these items may be served raw or not cooked a temperature to destroy harmful bacteria. Consuming raw or undercooked meats, shellfish or fish may increase your risk of food borne illness if you have certain medical conditions*

BIN**Glass****Bottle**

Bubbles

1 Val D'oca Prosecco, Italy	13.50	36
2 Gloria Ferrer, Blanc De Blanc, Carneros		48
3 Fantinel, One & Only, Brut Rose, Italy		36
4 Veuve Cliquot, Ponsardin, France, 375 ML		50
5 Veuve Clicquot, Ponsardin, France		110

Rosés

6 Delisa, Pinot Grigio Rose, Italy		\$34
7 Sonoroso, Rose Dolce, Italy ("Sweet Rosé")	\$13.50	\$38
8 Chateau de L'Escarelle, Mediterranee, France		\$38
9 Fleurs de Prairie, Languedoc	\$14.00	\$44
10 La Crema, Monterey, CA		\$48

Whites

Chardonnay

11 Mezzacorona, Vignetti Delle Dolomiti		\$36
12 Cave de Lugny, Macon Villages, France	\$13.50	\$38
13 Joseph Carr, RRV, Sonoma, CA		\$45
14 Charles Krug, Carneros, Napa, CA	\$15.00	\$46
15 Cakebread, Napa Valley, CA		\$93
16 Pahlmeyer, Napa Valley, CA		\$110

Pinot Grigio

17 MezzaCorona, Trentino, Italy	\$13.50	\$38
18 La Crema, Pinot Gris, Monterey, CA		\$42
19 Tolloy, Alto Adige, Salorno		\$48
20 Santa Margherita, Italy		\$60

Sauvignon Blanc

21 Vinho Verde, Gazela, Minho Portugal		\$28
22 Estimulo, Mendoza, Argentina		\$33
23 The Crossings, Marlborough, Awatere Valley, NZ	\$13.50	\$38
24 Matua, Woodbourne, Marlborough, New Zealand		\$39
25 Kim Crawford, Marlborough, New Zealand		\$47

Reds

BIN**Glass****Bottle****Glass****Bottle**

Cabernet Sauvignon

26 Josh Cellars, California	\$13.50	\$36
27 Cain Cuvee NV12, Napa Valley, CA	\$18.00	\$48
28 Charles Krug, Napa Valley, CA		\$60
29 The Prisoner, Cabernet Blend, Napa Valley, CA		\$94

Bright & Bold Reds

35 Duck Walk, Blue Duck Merlot, Long Island	\$28
36 Malbec, Estimulo, Mendoza, Argentina	\$13.50 \$33
37 Tolaini, Super Tuscan, Toscana, Italy	\$75

Pinot Noir

30 Stemmari, Sicilia, Italy	\$13.50	\$34
31 Murphy-Goode, Sonoma County, CA		\$42
32 The Calling, Dutton Ranch, RRV, Sonoma		\$62
33 La Crema, Fog Veil, RRV, CA		\$75
34 Belle Glos, Napa Valley, CA		\$95

Half Bottles

38 Val D'oca Prosecco, Italy 187 ML	\$14
39 Sancerre, Domaine Jean-Paul Balland, France	\$28
40 Sonoma Cutrer, RRV, Chardonnay	\$30
41 Honig, Napa Valley, Cabernet Sauvignon	\$40
42 Veuve Cliquot, Ponsardin, France, 375 ML	\$50