

Soups & Salads

Crab Bisque

Cup 12.95 Bowl 14.95
lobster stock, old bay, cream & herbs

Mexican Street Corn Chowder

Cup 12.50 Bowl 14.50
cotija cheese, lime crema, jalapenos,
cilantro, corn tortilla strips **GF**

Garlic Semolina 7.95

half loaf of toasted semolina bread
served with tomato confit, olive oil & olives
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 19.95

turkey, bacon, cheddar,
tomatoes, asparagus,
avocado **GF**

Beet Salad 17.75

red & golden beets,
goat cheese, Asian pears,
pistachios, white balsamic
vinaigrette **GF**

Add to any Salad Calamari, Chicken, Crabmeat Or Shrimp \$10

Charcuterie Board For 2 \$31 or For 4 \$57

Iberico, prosciutto, pepper salami, spicy capocola, reggiano, manchego, stracciatella, olive
& artichoke tapenade, fig jam, marcona almonds, mini peppers and fresh crostini

Appetizers

Chicken Fingers 17.95

honey mustard dipping sauce

Fried Calamari 19.75

served with spicy ramesco
dipping sauce

Chicken Wings 17.75

buffalo sauce, gorgonzola dip,
veggie sticks

Jumbo Shrimp Cocktail 22.95

served with cocktail sauce **GF**

Crab Dip 19.75

Lump crab meat, chorizo sausage,
monterey jack cheese, scallions,
corn tortilla chips **GF**

Mussels 18.75

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

*Tuna Tataki 22.50

Sesame crusted tuna, mango salsa,
ponzu dressing, scallion oil

Long Island Steamers 20.95

soft shells steamed in beer,
butter & garlic

Entrées

Mezze Plate 25.75

roasted vegetables, hummus, tzatziki,
olives, toasted pita

Green Plate 27.25

seasonal roasted veg, jasmine rice,
Thai peanut sauce

Lobster Roll 41.50

classic lobster salad, XL Brioche bun,
served with curly fries

*Gourmet Burger 26.95

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

Linguini 32.75

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

Shrimp Scampi 38.50

Jumbo Shrimp, white wine lemon butter sauce,
pappardelle pasta, broccoli rabe, shaved parmesan,

*Organic Churasco Skirt Steak 44.75

chimichurri sauce, garlic mashed potatoes, grilled asparagus

Organic Roast Chicken 34.50

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

Sautéed Flounder 36.75

herbed orzo, white balsamic
soaked tomatoes, buerre blanc

*Grilled Wild Steelhead Salmon 35.95

crispy Brussels, fennel, squash, eggplant purée,
roast tomato and olive tapenade, balsamic drizzle **GF**

Pan Roasted Sea Scallops 38.25

fingerling potatoes, truffle creamed corn,
pistachio pesto, arugula salad **GF**

*Simple Fish 36.75

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

*Steak Frites 48.50

10oz. Filet Mignon, hand cut fries,
Bearnaise, fresh herbs

Kids Menu

Age 11 & Under Only

Hamburger or Cheeseburger - Grilled Cheese on a Roll

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

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

Kids Grilled Chicken Dinner 16.95

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

Sides

individual \$10 family \$14

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 & Blended 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