



\$49

STARTER

N.E. Clam Chowder

quahog clams /bacon
crackers / chives

Soup of the Day

Wedge

baby iceberg / tomato bacon jam
red onion / buttermilk blue cheese

House

tomato / feta / cucumber
olive oil crouton / cipollini vinaigrette

Caesar

parmesan tuile / focaccia
croutons / creamy lemon / parmesan

ENTREES

Bucatini + Meatballs

four hour tomato ragout
garlic oil / parmesan / basil

Short Rib

whipped potatoes / pickled red onion
wild mushroom demi

Linguine Alle Vongole

middle neck / garlic / white wine
fresh herbs / cherry tomatoes
crushed red pepper

Scottish Salmon

balsamic bacon brussels sprouts
apple gastrique

DESSERT

Key Lime Pie

Root Beer Float

4 Donut Holes

coconut cream

\$59

STARTER

2 Jumbo Shrimp Cocktail

homemade cocktail sauce

Caesar

parmesan tuile / focaccia
croutons / creamy lemon / parmesan

Beets + Fried Goat Cheese

frisee / pistachio vinaigrette
blood orange / crème fraiche / balsamic

Wedge

baby iceberg / tomato / bacon
red onion / buttermilk blue cheese

Crab + Shrimp Spring Rolls

crab / shrimp / two sauces

ENTREES

Local Dayboat Fish

honey glazed carrots
burnt orange peel butter

Veal + Shrimp

parmesan + herb risotto
six herb marsala sauce

Miso Halibut

cauliflower / amaretto bacon
goat cheese dumplings
orange ginger broth

Twin Lobster Tails +10

parmesan + bacon creamed corn
drawn butter

8oz Filet Mignon +10

sweet potato + butternut squash puree
blackened cauliflower / peppercorn cream

DESSERT

Creme Brulee

Pot de Creme

4 Donut Holes

coconut cream

****A 3% credit card fee will be added to all non cash transactions****

**** The consumption of raw or undercooked food items may cause foodborne illness ****