

A P P E T I Z E R S

BACON WRAPPED SHRIMP AND SEA SCALLOPS* 23
stuffed with horseradish, side of cocktail sauce

FRIED CALAMARI 19
tossed with banana peppers and arugula,
served with thai chili

CRAB AND LOBSTER FONDUE 22
with Maine lobster and crab, served in a boule

CRAB CAKES 21
peppadew pineapple compote, cilantro aioli

BEEF CARPACCIO 20
arugula, truffle oil, capers, shaved parmesan

STEAMED CLAMS* 19
one dozen with drawn butter and lemon
bianco +4

TUNA TARTAR 20
crispy tortilla strips, green onions, sriracha,
avocado, lime

LOLLIPOP LAMB CHOPS* 20
mint rub, roasted garlic demi, rosemary

BLACK AND BLEU BRUSCHETTA 20
shaved prime rib, caramelized onions, bleu
cheese crumbles and balsamic reduction

SHRIMP COCKTAIL* 19
with house made cocktail sauce

PULLED PORK TACO 17
bao bun, chilis, hoisin, crushed peanuts,
cilantro, lime, garlicky mayo, spring slaw

ELOTE BABY CORN* 18
queso fresco, tomato, cajun seasoning, chilis,
cilantro, garlicky mayo

O Y S T E R S

CHEF'S DAILY SELECTION*
mignonette, cocktail sauce, tabasco,
lemon, saltines
Each 3.5 1/2 doz 18 doz 36

ACCOMPANIMENTS
strawberry champagne mignonette
tarragon mignonette
hot pepper mignonette

S O U P & S A L A D S

Add chicken +5 / shrimp +9 / salmon +10 / steak +18 / tofu +8

SOUP DU JOUR cup 7 bowl 11

VEGETABLE BEEF BARLEY cup 6 bowl 10

LOBSTER BISQUE cup 8 bowl 14

FRENCH ONION 9

HOUSE / CAESAR SALAD small 7 large 13

WEDGE SALAD* 14
iceberg wedge, diced tomato, red onion,
crumbled bacon, bleu cheese dressing,
balsamic reduction

* signifies gluten free item

COBB* GF 21
mixed greens, cherry tomato, cucumber,
crumbled hardboiled egg, bacon, roasted corn

MIXED BERRY* 18
red onion, bleu cheese, mixed berries, tomato,
cucumber, balsamic vinaigrette

CHOPPED* 17
chopped romaine, cheddar, grape tomato,
diced cucumber, avocado, crumbled bacon

ASIAN FUSION 18
romaine, crispy noodles, shredded carrots,
baby corn, sweet peas, red onion, peppadew
peppers, teriyaki vinaigrette

SEAFOOD

SEAFOOD 410* 43

butter poached Maine lobster tail, sea scallops, jumbo shrimp, lobster cream, jasmine rice, asparagus, lemon butter sauce

PAN SEARED SEA SCALLOPS* 35

brown butter, jasmine rice, vegetable du jour

ALASKAN KING CRAB LEGS* 85

drawn butter, potato and vegetable du jour

BOUILLABASE* 37

shrimp, scallops, mussels, clams, haddock, saffron tomato broth, garlic crostini over fresh tagliatelle +4

BLACKENED SCALLOP RISOTTO* 35

roasted red pepper, tomato, avocado, black beans

SEAFOOD RISOTTO* 35

shrimp, sea scallops, Maine lobster, creamy corn risotto

TRIPLE LOBSTER 39

Maine lobster meat, lobster tail, lobster cream, blistered tomato, fresh tagliatelle, basil

PAN SEARED SEA BASS* 44

sweet pea puree, charred leeks, roasted tomato, jasmine rice, chili garlic oil

HONEY GARLIC SALMON* 29

jasmine rice, asparagus

WASABI CRUSTED TUNA* 31

hoisin sesame sauce, arugula, peas, carrots, scallions, jasmine rice

ENTREES

BRAISED SHORT RIB 36

mixed berry demi, rosemary mint oil, potato and vegetable du jour

CHICKEN CAPRESE* 26

grilled chicken, roasted tomatoes, basil pesto, fresh mozzarella, potato and vegetable du jour

LAMB CHOP TIKI MASALA* 34

scallions, rosemary mint oil, jasmine rice, vegetable du jour

SOUTHWESTERN CHICKEN PASTA 26

roasted corn, grape tomato, black beans, light tomato cream sauce, cilantro, fresh tagliatelle, crispy tortilla strips

PORK OSSO BUCCO* 34

pork shank, honey mango whole grain mustard sauce, succotash

AUNT RENEE'S GNOCCHI 26

vodka sauce, roasted red peppers, mushrooms, onion, spinach, olives, asiago

VEAL LOBSTER 33

medallions of veal, Maine lobster, sherry butter, potato and vegetable du jour

CHICKEN FRANCAISE 26

white wine, butter, lemon sauce, potato and vegetable du jour

* signifies gluten free item

STEAKS

All steaks & combinations served with potato & vegetable du jour

FILET MIGNON*	44
RIBEYE*	39
PRIME RIB*	39
PRIME NY STRIP*	44
DRY AGED NY STRIP*	49
SIRLOIN*	31

Steak Enhancements

HOUSE STEAK SAUCE*	4
ROSEMARY ROASTED GARLIC DEMI*	2
GORGONZOLA CRUST*	4
AU POIVRE*	3
BLEU CHEESE BUTTER*	2
OSCAR*	18

SURF N' TURF

Additions to any steak or entree

MAINE LOBSTER TAIL*	25	SEARED FAROE ISLAND SALMON*	15
SEA SCALLOPS* (4)	17	GRILLED SHRIMP SKEWER (5)	12
SEA BASS*	33	SHRIMP SCAMPI* (5)	12
ALASKAN KING CRAB LEGS* 1/2 lb 40 1 lb 75		FRIED SHRIMP (5)	12

SURF N' SURF

Choose any two to create a unique entree, Priced accordingly

MAINE LOBSTER TAIL

SEA SCALLOPS

SEA BASS

ALASKAN KING CRAB LEGS (1/2 LB OR 1 LB)

SEARED FAROE ISLAND SALMON

GRILLED SHRIMP SKEWER

SHRIMP SCAMPI

FRIED SHRIMP

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SANDWICHES

served with macaroni salad ~ substitute fries \$3

SHAVED PRIME RIB 20

grilled onions, mushrooms, swiss, horseradish mayo, grilled marble rye

SHORT RIB FRENCH DIP 19

short rib, caramelized onions, swiss, au jus, hoagie roll

WAGYU BURGER 19

8 oz WAGYU, fried onions, bacon, house bbq, smoked gouda, lettuce, tomato, brioche bun

BUTTERMILK FRIED CHICKEN 18

overnight pickles, white onion, hydro bibb, smokey tomato mayo, brioche bun

LOBSTER ROLL 30

fresh Maine lobster, choice of mayo or hot buttered, hydro bibb, butter brioche

MAUI CHICKEN SANDWICH 19

grilled pineapple, candied bacon, swiss, teriyaki, 410 remoulade, hydro bibb, brioche

PO BOY 18

crispy fried shrimp, shredded lettuce, diced tomato, 410 remoulade

SHRIMP AND LOBSTER SALAD 24

cold shrimp and lobster salad, hydro bibb, toasted baquette

TAVERN FARE

LOBSTER FLATBREAD 24

wood fired crust, Maine lobster, mozzarella, diced tomato, fresh basil

CHICKEN WINGS* 17

bone in or boneless with choice of sauce with bleu cheese and celery
Mild, Medium, Hot, Hoisin Peanut, Tequila Cilantro Lime, Garlic Parm, Honey BBQ

FRIED SHRIMP BASKET 23

9 buttermilk fried shrimp, fries, cocktail sauce

TIPS AND TAIL* 35

tenderloin tips, roasted garlic demi, Maine lobster tail, potato and vegetable du jour

TIPS AND SHRIMP 27

tenderloin tips, roasted garlic demi, choice of fried shrimp or shrimp scampi, potato and vegetable du jour

STEAK FRITES 29

sliced sirloin, steak fries, roasted garlic cream sauce, crispy fried onion

FISH 'N CHIPS 25

beer battered haddock, fries and tartar sauce

SUPERFOOD BOWL* 20

roasted cauliflower and broccoli, beets, kale, avocado, sweet potatoes, toasted barley, roasted garlic hummus
chicken +5 / shrimp +9 / salmon +10 / steak +18 / tofu +8

TERIYAKI CHICKEN FLATBREAD 16

asiago, green onions, sweet chili sauce

TOFU SPARE RIBS* 14

house bbq, coleslaw

MARGHERITA PIZZA 17

wood fired crust, roasted tomatoes, fresh mozzarella, roasted garlic, basil, balsamic glaze



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No separate checks on parties of 8 or more ~ 20% gratuity added to parties of 8 or more