

DINNER

STARTERS

- FRIED OYSTERS (6)** cornmeal crust | remoulade 16.
- BLISTERED SHISHITO PEPPERS** paprika | garlic aioli 13. GF
- CRAB CAKE** jumbo lump crabmeat | cornflake crumbs | mustard cream | petite arugula salad 20.
- COCONUT CRUSTED SHRIMP** thai chili dipping sauce 14.
- STUFFED PRETZELS** brie cheese | fig jam 12.
- SPINACH & ARTICHOKE BITES** garlic aioli 12.
- BANG BANG SHRIMP** spiced sweet chili mayo | scallions | sesame seeds 15.
- CAULIFLOWER** smoked paprika & cumin | pickled shallots | jalapeno aioli | cilantro 14.
- LOCAL MUSSELS** white wine | sweet vermouth | garlic - cherry tomatoes | basil - or fra diavolo 16. GF
- BRUSSEL SPROUTS** house honey | toasted almonds | togarashi spice | fresh mint 15.
- TRUFFLE-PARMESAN FRENCH FRIES** chopped parsley | truffle oil | garlic aioli | ketchup 12. + .5 extra aioli
- KUNG PAO CALAMARI** orange-ginger | sesame seeds | or traditional - marinara | lemon 16.
- WINGS** buffalo | celery | carrots | blue cheese dressing - or bbq | ranch dressing 15.
- RAW LITTLE NECK CLAMS** (6 | 12) cocktail sauce 12. | 21. GF
- BLUE POINT OYSTERS** accompaniments (6 | 12) 15. | 27. GF

THIN CRUST FLATBREADS + cauliflower crust 3. GF

- GRILLED STEAK** garlic puree | roasted red peppers | caramelized onions | fontina cheese | fresh thyme 24.
- PROSCIUTTO & BURRATA** prosciutto de parma | pesto | toasted pine nuts | balsamic reduction 21.
- BBQ CHICKEN** shaved red onion | monterey-jack cheese | ranch dressing | cilantro 20.
- HARVEST** ✓ chickpea puree | artichokes | caramelized onions | white balsamic glaze 16. + cheese 1.
- FIG & BACON** fig jam | button mushrooms | bacon | blue cheese crumbles | arugula 18.
- WILD MUSHROOM** lemon ricotta | truffle oil | shitake & oyster mushrooms | shaved parmesan | scallions 17.
- MARGHERITA** tomato sauce | fontina cheese | basil 13.
- THE OLIVE** button mushrooms | caramelized onions | goat cheese | fresh basil | evoo 16.

SIDES GF

- FRIES 7. | MASHED POTATOES 7. | POLENTA 8.**
- BROCCOLINI 10.V | HARICOT VERTS 9. V | ASPARAGUS 10. V**
- HONEY GLAZED CARROTS 9. | SAUTEED SPINACH 9. V**
- TATER TOTS 7. | QUINOA 10. V | SWEET POTATO MASH 8.**

GF - GLUTEN FREE | V - VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

****Please notify us of any food allergy****

SALADS + chicken 8. | + shrimp 11. | + salmon 14.

- AVOCADO & HEARTS OF PALM** watercress | cucumber | shaved red onion | cilantro-honey vinaigrette 16. GF
- WEDGE** baby iceberg | cherry tomatoes | red onion | crispy bacon | blue cheese crumbles & dressing 15. GF
- CLASSIC CAESAR** romaine | garlic-herb croutons | shaved parmesan | homemade caesar dressing 14.
- ORCHARD** arugula | granny smith apple | blue crumbles | candied walnuts | balsamic vinaigrette 15. GF
- GOAT CHEESE** mesclun greens | shaved carrots | cranberries | pistachios | raspberry vinaigrette 15. GF
- CHOPPED** arugula | cherry tomatoes | red onion | red pepper | carrots | cucumber | feta cheese | white balsamic vinaigrette 16. GF

HANDHELDS + avocado 2. | + cheese 1. | + bacon 2.

sub truffle fries 3. | sub greens or caesar salad 3.

- GRILLED CAJUN CHICKEN** bacon | swiss cheese | arugula | siracha aioli | french fries 19.
- TRADITIONAL BURGER** bib lettuce | tomato | red onion | french fries 20.
- BBQ PULLED PORK** coleslaw | tater tots 18.
- BUTTERMILK FRIED CHICKEN** pickled shallots | watercress | bbq aioli | french fries 19.

PASTAS

sub gluten free pasta + 2.

- BOLOGNESE** rigatoni | meat sauce | lemon ricotta 25.
- SHRIMP NAWLINS** fusilli | sundried tomatoes | spinach | mozzarella | red pepper flakes | white wine 27.
- CHICKEN CARBONARA** penne | peas | bacon lardon | garlic-pepper cream sauce | shaved parmesan 26.
- MUSHROOM RAVIOLI** burnt butter sage sauce | cream | black summer truffle peelings 32.
- BOURBAN CHICKEN** rigatoni | fresh tomatoes | garlic | spinach | bourbon style cream sauce 27.
- GARDEN PESTO** fusilli | broccolini | cherry tomatoes | spinach | pesto cream | parmesan 24.
- MUSSELS FRAV DIABOLO** bucatini | house red sauce | calabrian chillis | fresh basil 24.

MAIN ENTREES GF

- RED SNAPPER** green olive-caper chutney | tomatoes | sauteed spinach 34.
- FILET MIGNON RISOTTO** carrots | peas | zucchini | asparagus | mushrooms | parmesan | beef jus 37.
- BLACKENED COD** pea puree | asparagus | paprika oil 28.
- SHORT RIB** creamy polenta | baby carrots 32.
- CRISPY SKIN ON SALMON** vegetable-fennel quinoa | coconut-lemongrass sauce 28.
- PAN ROASTED CHICKEN** mashed potatoes | haricot verts | pan jus 27.
- NY STRIP STEAK** 12 oz | truffle-parmesan french fries | au poivre sauce 45.
- STUFFED PORK CHOP** 14 oz | fontina cheese | prosciutto | sage | sauteed broccolini 35.
- SUMMER SCALLOPS** grilled corn | roasted red pepper | snap peas | bacon lardon | chimichurri 35.