

# DINNER

## Appetizers

### CLAM CHOWDER CUP 8/BOWL 10

Housemade with applewood smoked bacon, oyster crackers

### FRENCH ONION SOUP GRATINEE 10

### OYSTERS 21

Six oysters on the half shell, cocktail sauce, horseradish, mignonette

### SHRIMP COCKTAIL 19

Three colossal shrimp, horseradish, cocktail sauce

### MUSSELS, TWO WAYS (WHITE WINE 23, COCONUT 25)

Chorizo and coconut cream sauce with jalapeños, sweet onions, shaved fennel and tomato; or in a garlic white wine reduction

### OYSTERS TATAKI 24

Fried oysters, wakame seaweed, ahi tuna, wasabi, sriracha mayo, sweet ginger soy

### CALAMARI 19

Deep fried calamari, banana peppers, baby heirloom tomatoes, baby arugula, caper aioli

### CHICKEN WINGS OR TENDERS 21

Choice of honey garlic, teriyaki, buffalo or Bajan-style HOT, HOT, HOT!!

### STUFFED MUSHROOMS 23

Four silver dollar mushrooms stuffed with spinach, feta & bianco sausage, parmesan aioli

### EGGPLANT 19

Fried eggplant layered with ricotta, provolone, mozzarella, marinara & basil cream sauce

### LAMB 24

Four lollipop lamb chops, rosemary red wine demi

### MEATBALLS 19

Two house made jumbo meatballs made with veal, pork, & beef, house made marinara & grated parmesan cheese

### CRAB & LOBSTER CAKE 24

Super lump crab & lobster, shaved fennel, lobster bisque

### CHEESE & CHARCUTERIE PLATE 24

Two cheeses, selection of cured meats, marinated mushrooms, artichokes, sweet mini peppers, olives, basil crostini

## Flats

Can be made gluten free +3

### FIG & PROSCIUTTO 21

Dried black mission fig jam, prosciutto, baby arugula, truffle pecorino, balsamic

### SAUSAGE & RICOTTA 18

Bianco sausage, red sauce, ricotta cheese, mozzarella

### LOBSTER 26

Fresh lobster meat, dried black mission fig jam, roasted corn, great hill blue cheese, parmesan, mozzarella, scallions, oil

## Greens

### ARUGULA 17

Baby arugula, roasted beets, sliced almonds, goat cheese, dried cranberries, pistachios, honey lemon vinaigrette

### CAESAR 15

Chopped hearts of romaine, parmesan, croutons, caesar dressing

### WEDGE 16

Baby iceberg lettuce, red onion, cukes, tomatoes, applewood smoked bacon, blue cheese, blue cheese dressing

### LOUISE 16

Hydro bibb lettuce, spiced pecans, great hill blue cheese, watercress, granny smith apple, pommery vinaigrette

Add: Chicken 8, Shrimp 10, Salmon 12, Swordfish 12, Steak Tips 16

## Mains

### BURGER 25

8 oz. burger, buttered brioche bun, American cheese, L, T, O, fries

### VEGGIE BURGER 23

Veggie burger, buttered brioche bun, roasted garlic, L.T.O, sweet potato fries, artichoke pesto

### CHICKEN 39

Herb crusted pan roasted chicken, arugula, grilled lemon, pickled red onion, crispy potato, honey lemon pan jus

### CHICKEN PITERA 36

Breaded chicken cutlet topped with prosciutto, roasted red peppers and fresh mozzarella, pasta

### BRANZINO 44

Mediterranean sea bass seared in brown butter, capers & lemon, shrimp & english pea risotto

### TUNA 34

Pan-seared ahi tuna, jasmine rice, asian veggies, sriracha & wasabi mayo, cucumber salad

### SCALLOPS 39

Pan-seared scallop, sweet potato puree, asparagus, lemon thyme beurre blanc

### SHRIMP SCAMPI 42

Colossal shrimp, garlic white wine butter sauce, pasta

### BAKED HADDOCK 38

Icelandic haddock topped with ritz cracker crumbs, tomato filets, sautéed spinach, rice pilaf or mashed potatoes.

### SWORD CHOP GF 42

Garlic ginger pan roasted swordfish chop, shrimp, tomato, and onion pan jus, baby heirloom tomatoes & potatoes, broccolini.

### SCALLOPS 32, SWORDFISH 26 SALMON 26

Pan-seared or grilled, served on top of seasonal veggies

 House specialty

## Farm

### PORTERHOUSE FOR TWO 89

32 oz. porterhouse, w/ your choice of starch & veggie

### FILET 64

Can be served oscar style +5

(lobster tail \* hollandaise)

8 oz. filet, yukon gold mashed potato, seasonal veggies

### RIBEYE 64

18 oz. ribeye, cauliflower mashed potatoes, pancetta brussels sprouts, wild mushroom demiglace

### STEAK FRITES 54

16 oz N.Y. sirloin, fries, onion strings

Can be served au poivre style

### STEAK TIPS 38

House marinated steak tips, choice of yukon gold mashed potatoes or rice pilaf, cherry peppers

### TOMAHAWK 75 (when available)

Sauces: *bearnaise, hollandaise, au poivre, demiglace*

## SIDES

8

*crispy potatoes • mashed potatoes  
cauliflower mashed potatoes  
rice pilaf • english pea & shrimp risotto  
fries • sweet potato fries  
onion strings • seasonal veggies  
asian veggies • asparagus • broccolini  
pancetta brussels sprouts • spinach  
haricot vert • wild mushrooms*

Before placing your order, please inform your server if anyone in your party has a food allergy. \*\*\*Consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of foodborne illness. Consumer advisory regarding mercury in fish-please ask your server for further information.