

# **House Made Oyster Chowder**

Apple Wood Smoked Bacon, Chives, White Truffle Oil 8/12

## \*Fin Grown Chilled Oysters

Prosecco Mignonette, Fresh Horseradish, Lemon OR WITH: Pickled Ginger Granita and Wasabi Tobiko

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## **Baby Arugula and Endive**

Blueberries, Englsish Cucumber, Toasted Pine Nuts, Shaved Parmesan Cheese, Lemon-Chive Flower Vinaigrette

# **Mixed Baby Lettuces**

Sliced Prosciutto, Marcona Almonds, Brie, Asian Pear, Cantaloupe Vinaigrette

#### 11

## \*Yellow Fin Tuna Tartare

Wasabi-Yuzu Emulsion, Avocado, Red Onion, Sesame Seeds, Cilantro, Togarashi, Lotus Root

### 15

# Spicy Grilled Point Judith Squid

Smoked Paprika-Cumin Marinade, Preserved Lemon, Smoked Sea Salt

#### 13

## **Artisanal Cheese Plate**

Warm Brie with Port Wine Caramel, Blue Cheese Mousse, Parmesan Crisps, Farmhouse Cheddar, Strawberry Compote, Spicy Bar Nuts, House Made Herbes de Provence Crackers

#### 14

# **Chilled Poached Shrimp**

Gazpacho, Cucumber, Tomato, Red Pepper, Basil Oil

#### 16

## **Spruce Smoked Salmon**

Capers, Scallions, Red Onion, Grain Mustard Mayo, Crispy Gaufrettes

### 12

### **Seared Maine Crab Cake**

Roasted Corn - Tomato Relish, Red Pepper, Basil, Chipotle Aioli

### 14

## **ENTREES**

### **Grilled Atlantic Salmon**

Sesame Wakame Salad, Edamame, Sweet-Spicy Eggplant, Orange-Coriander Reduction

### 27

### Pan Seared Atlantic Halibut

Fingerling Potato Salad, Sweet Corn, Baby Bell Pepper Confit, Arugula, Marcona Almond Romesco

### **Grilled Garlic-Thyme Marinated Shrimp**

Crispy Polenta, Baby Bell Peppers, Braised Spinach, Roasted Tomatoes, Pancetta Butter

### \*Seared Long Island Duck Breast

Baby Arugula, Goat Cheese, Figs, Pine Nuts, Balsamic Vinaigrette, Truffle Honey

# \*Grilled Pineland Farm Sirloin

Fingerling Potato Confit, Oyster Mushrooms, Pearl Onions, Haricot Vert, Port Demi Glace

# Herbes de Provence Crusted Flounder

Parisienne Gnocchi, Sumer Squash, Zucchini, Roasted Tomatoes, Niciose Olives, Smoked Olive Oil

# **Grilled Atlantic Swordfish**

Yukon Gold Potatoes, Leeks, Smoked Bacon, Corn, Tomatoes, Lemon Butter, Parsley Aioli, Garlic Chips

## \*Seared Rare Yellow Fin Tuna

Chilled Soba Noodle Salad, Watermelon Radish, Carrot, Snow Peas, Daikon, Sesame Seeds, Red Miso Vinaigrette

# **Fennel Seared Red Snapper**

Littleneck Clams, Baby Bok Choy, Macadamia Nuts, Cilantro, Coconut-Lemongrass Broth \$28

# Vegetarian Options Available Upon Request

24

Before placing your order, please inform your server if anyone in your party has a food allergy.

\*Consuming raw or undercooked food increases the risk of food borne illness.

20 % Gratuity may be added to parties of six or more persons