



SOUPS

**Lemon Chicken
Orzo Soup | 8**

**Lobster
Bisque | 10**

**French Onion
Soup | 12**

STARTERS

Blue Point Oysters | 19
(6) citrus cocktail sauce,
horseradish Long Island
Sound, Connecticut (GF)

**Filet Mignon
Spring Rolls | 20**
sautéed onions, red peppers,
cheddar, chili sauce

Jumbo Shrimp Cocktail | 19
(3) U-12 shrimp, citrus cocktail
sauce, horseradish

**Crispy Zucchini & Eggplant
Chips | 19**

Lobster Tacos | 25
(2) cheddar, caramelized
onions, tomato, cabbage,
sriracha mayo

Fiery Shrimp | 18
flash-fried shrimp, spicy sauce

Crispy Coconut Shrimp | 20
(3) U-12 jumbo shrimp, sweet
chili dipping sauce

Lamb Lollipops | 25
(3) lamb chops,
cucumber-yogurt, marinated
red onions, diced tomatoes,
grilled pita, red wine
vinaigrette

Flash Fried Calamari | 21
served with marinara sauce

**Honey & Feta Brussel
Sprouts | 18**
lightly fried, almonds, honey,
feta

Char Grilled Octopus | 25
marinated onions, capers, red
wine vinaigrette (GF)

**Broccoli Ricotta
Flatbread | 18**
ricotta, mozzarella, broccoli,
caramelized onion, truffle oil

SIDE SALADS

**Roasted Beet &
Burrata Salad | 15**
Roasted red
beets with
creamy burrata,
arugula,
pumpkin seeds,
finished with a
fig balsamic
reduction

Greek Salad | 14
Romaine,
cucumbers,
tomato, red
onion, olives,
Greek feta, red
wine vinaigrette,
hummus

**Pomegranate &
Arugula Salad |
15**
arugula,
radicchio,
pomegranate,
mint, pistachios,
crumbled feta,
honey balsamic

ENTRÉES



Seared Sesame

Ahi Tuna | 39

sautéed spinach, jasmine rice, sweet chili sauce (GF)

Horseradish Crusted

Salmon | 34

grilled asparagus, scallion potato puree, citrus beurre blanc

Seared Chilean Sea Bass | 45

grilled asparagus, jasmine rice, scallions, peanuts, ginger-soy glaze

Mediterranean Seafood

Linguine | 38

Little necks, mussels, scallops, shrimp tossed with linguine. Choice of tomato fra diavolo or garlic-white wine broth

Baked Halibut with Lemon & Dill | 49

seasoned breadcrumbs, grilled asparagus, jasmine rice, citrus beurre blanc, scallions, dill

Boston Cod Imperial | 35

lump crab crusted cod, grilled asparagus, scallion potato puree, lobster-brandied sauce

Braised Lamb Shank | 36

served with sautéed carrots, roasted peppers, orzo, and a rich red wine demi-glaze

Jumbo Lobster

Tail (8 oz) | 42

mixed vegetables, scallion potato puree, melted butter

Chicken Parmesan | 28

crispy chicken cutlet layered with mozzarella and tomato sauce, served over linguine

10 oz. Angus Burger | 25

smoked gouda cheese, grilled onions, mushrooms, brioche, oregano fries

Chicken Milanese | 29

pan-fried chicken medallions, Italian breadcrumbs, arugula salad, capers, Saffron-lemon vinaigrette, balsamic reduction

Vodka Chicken

Parmesan | 29

crispy chicken, penne, mozzarella, vodka sauce

Penne Vodka | 22

san marzano tomatoes, parmesan (Add Burrata +4, Chicken +6, Shrimp +10)

Grilled Ribeye Steak | 49

grilled asparagus, scallion potato puree, beer battered onion rings, red wine demi-glaze reduction

Gorgonzola NY Strip | 47

caramelized onions, mixed vegetables, roasted potatoes, merlot demi-glaze

Shrimp Royale | 37

(3) jumbo shrimp w/ lump crabmeat stuffing, grilled asparagus, scallion-potato puree, lobster champagne sauce

10 oz. Filet Mignon | 56

asparagus, scallion potato puree, merlot demi-glaze

Kid's Menu Available | 2-hour seatings