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APPETIZERS

- Charcuterie Board** | 23  
Served with Grapes, Walnuts & Wildflower Honey  
Humboldt Fog & Taleggio  
Prosciutto di Parma & Lomito
- Baked Littleneck Clams**  
**Oreganato** | 16  
Herbed breadcrumbs
- Spicy Tuna Tartar** | 19  
Scallions, cucumber, spicy mayonnaise  
and wonton chips
- Baked Eggplant** | 16  
Ricotta, braised tomatoes, fresh mozzarella
- Fennel Sausage** (GF) | 16  
Broccoli rabe, garlic, fresh chilies
- Onion Ring Tower** | 16  
with Sriracha Spicy Mayo
- Slow Roasted Colorado**
- Lamb Rib-lets** (GF) | 19  
Smoked paprika, Bourbon glaze
- Fritto Misto** (GF) | 19  
Shrimp, sea scallops and fresh calamari
- Bang Bang Shrimp** (GF) | 19  
Sweet & spicy mayo
- Salmon Crispy Rice** | 17  
Avocado mousse & sliced chilis topped with  
sesame seeds with and eel sauce drizzle
- Lobster Tacos** (GF) | 18  
Lobster meat, avocado mousse and sour cream
- Stuffed Zucchini Blossoms** | 18  
Ricotta, parmigiano, fresh herbs and Prosciutto
- Crispy Slow Braised Beef**  
**Brisket** (GF) | 18  
Creamy polenta, red wine and beef jus
- Fresh Gulf Shrimp “Al Ajillo”** (GF) | 19  
Roasted garlic and chili infused olive oil
- Philly Cheese Steak Egg Rolls** | 22  
(2) Served with a side of Smoked Ketchup  
(GF) gluten free

PASTA

- Risotto “of the day”** | MP
- Homemade Spaghetti alla Chitarra** | 29  
Littleneck clams, fresh chilies, garlic and white wine
- Homemade Lasagnette alla Bolognese** | 28  
Beef Bolognese, béchamel, fresh mozzarella and parmigiano
- Fresh Pappardelle** | 30  
Roasted Mushrooms, sherry and truffle sauce
- Black Ink Pasta** | 34  
Shrimp, chilis, fresh gound salami, white wine reduction
- Fresh Fettuccini & Sautéed Chicken** | 32  
pancetta, calabrese chilis & peas in a sherry sauce with  
a touch of creme topped with shaved ricotta salata
- Seafood Capellini** | 45  
Lobster, clams, Maine mussels, scallops  
fresh Gulf shrimp, lobster sauce
- MEAT & POULTRY**
- Classic Steak Frites** (GF) | 39  
Béarnaise sauce, homemade French fries,  
with Maitre'd hotel butter
- Filet Mignon** (GF) | 41  
À la carte
- Dry Aged Prime Tomahawk Steak** (GF) | 130  
Bordelaise sauce - À la carte
- Braised Veal Osso Buco** (GF) | 45  
Creamy polenta, broccoli rabe and veal jus
- Bone-In Veal Chop Parmesan** | 55  
Bone-In pounded out veal chop with marinara sauce  
topped with melted mozzarella  
(add a side of capellini marinara \$5; this entree only)
- Grilled Chicken Breast** (GF) | 26  
Arugula and tomato salad, citrus dressing
- Greek Style Brick Chicken** (GF) | 34  
Baby Zucchini, Fingerling Potatoes, Lemon  
Oregano Infused Olive Oil, Candied Lemon

SEAFOOD

- Pan Roasted Salmon** (GF) | 29  
Crushed cannellini beans, escarole  
and smoked country ham
- Savory Glazed Chilean Sea Bass** (GF) | 44  
Baby bok choy, fresh baby corn,  
pickled ginger, spiced coconut milk
- Pan Seared Tuna** | 39  
sesame seed tuna over sautéed vegetables  
drizzled with a teriyaki glaze garnished  
with a seaweed salad
- Grilled Langostinos** | (MP)  
Buttery Lemon Caper Sauce  
A la carte
- Seared Sea Scallops** (GF) | 45  
Fresh saffron corn sauce topped with shaved  
black truffles, creamy garlic mashed potatoes
- Branzino** | MP À la carte
- SIDES** | 14
- Homemade Truffle Fries** (GF)
- Brussel Sprouts** (GF)
- Broccoli Rabe** (GF)
- Creamy Polenta** (GF)
- Sautéed Mushrooms** (GF)
- Roasted Garlic**  
**Fingerling Potatoes** (GF)
- Roasted Garlic**  
**Mashed Potatoes**
- Creamy Mac and Cheese**  
(GF) gluten free

RAW BAR (GF)  
Oysters (½ Dozen)

EAST COAST 20 | WEST COAST 25

- Little Neck Clams** (½ Dozen) | 14
- Jumbo Shrimp Cocktail** (4) | 21
- Colossal Crab Meat** | 27
- Frutti Di Mare Tower**  
TWO TIERS 80 | THREE TIERS 160

SALADS

- Arugula** (GF) | 15  
Shaved Parmigiano, cherry tomatoes,  
lemon juice and olive oil
- Caesar** | 16  
Croutons, Parmigiano
- Avocado** (GF) | 17  
Roasted peppers, fresh corn and citrus dressing
- Roasted Beets** | 18  
Toasted pistachios, fried goat cheese,  
aged cabernet vinaigrette
- Greek** (GF) | 18  
Cucumber, tomato, roasted pepper, shallots,  
marinated olives, Feta cheese
- Charred Octopus &**  
**Calamari Salad** (GF) | 23  
Peppers, onions, dill, lemon juice and olive oil
- Seafood Salad** (GF) | 22  
Shrimp, crabmeat, lobster, shaved lettuce,  
fennel, blood orange vinaigrette
- BLT Wedge** (GF) | 18  
Red Onion, Smoked Bacon, Tomato with a  
Homemade Chunky Blue Cheese Dressing
- Frisée** | 18  
Arugula, Frisée, Redicchio, with Apples, Red Onions,  
Candied Walnuts and Crumbled Blue Cheese in a  
Champagne Vinaigrette topped with Balsamic Glaze

No substitutions, share plate \$15