

RAW BAR (GF) OYSTERS (1/2 Dozen)

EAST COAST | 20 / WEST COAST | 25

LITTLE NECK CLAMS (1/2 DOZEN) | 14

JUMBO SHRIMP COCKTAIL (4) | 21

COLOSSAL CRAB MEAT | 27

FRUTTI DI MARE TOWER

Two Tiers | 80 / Three Tiers | 160

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 (GF) | 19

Scallions, cucumber, spicy mayonnaise
with wonton chips

BAKED EGGPLANT | 17

Ricotta, braised tomatoes, fresh mozzarella

FENNEL SAUSAGE (GF) | 16

Broccoli rabe, garlic, fresh chilis

ONION RING TOWER | 16

With Sriracha spicy mayo

SLOW ROASTED COLORADO LAMB RIB-LETS (GF) | 19

Smoked paprika, bourbon glaze

FRITTO MISTO (GF) | 20

Shrimp, sea scallops and fresh calamari

BANG BANG SHRIMP (GF) | 19

Sweet & spicy mayo

SALMON CRISPY RICE | 18

Avocado mousse & sliced chilis topped with sesame
seeds with an eel sauce drizzle

LOBSTER TACOS (GF) | 18

Lobster meat, avocado mousse, sour cream

STUFFED ZUCCHINI BLOSSOMS (GF) | 18

Ricotta, Parmigiano, fresh herbs, 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

MEAT & POULTRY

CLASSIC STEAK FRITES (GF) | 39

Bearnaise sauce, homemade french fries,
Maitre'd hotel butter

FILET MIGNON (GF) | 48

a la carte

DRY AGED PRIME TOMAHAWK STEAK (GF) | 140

Bordelaise sauce - a la carte

BRAISED VEAL OSSO BUCCO (GF) | 45

Creamy polenta, broccoli rabe, veal jus

BONE-IN VEAL CHOP PARMESEAN | 55

Pounded out veal chop with marinara sauce
topped with melted mozzarella
(add a side of capellini marinara \$5; this entree Only)

CHICKEN PAILLARD (GF) | 28

Arugula and tomato salad, citrus dressing

GREEK STYLE BRICK CHICKEN (GF) | 34

Baby zucchini, fingerling potatoes,
infused olive oil, candied lemon

SEAFOOD

PAN ROASTED SALMON (GF) | 32

Crushed cannellini beans, escarole,
smoked country ham

SAVORY GLAZED CHILEAN SEA BASS (GF) | 44

Baby bok choy, fresh baby corn, pickled ginger,
spiced coconut milk

PAN SEARED TUNA (GF) | 39

Sesame seed tuna over sauteed vegetables, drizzled
with a teriyaki glaze, garnished with a seaweed salad

GRILLED LANGOSTINOS (GF) | 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 (GF) | MP

a la carte

PASTA

RISOTTO "OF THE DAY" MP

HOMEMADE SPAGHETTI ALLA CHITARRA | 30

Littleneck clams, fresh chilis, garlic, white wine

HOMEMADE LASAGNETTE ALLA BOLOGNESE | 28

Beef Bolognese, bechamel, fresh mozzarella, Parmigiano

FRESH PAPPARDELLE | 30

Roasted mushrooms, sherry and truffle sauce

BLACK INK PASTA | 34

Shrimp, chilis, fresh ground salami,
white wine reduction

FRESH FETTUCCINE & SAUTEED CHICKEN | 32

Pancetta, calabrese chilis & peas in a
Sherry sauce with a touch of cream,
topped with shaved ricotta salata

SEAFOOD CAPELLINI | 49

Lobster, clams, Maine mussels, scallops,
fresh Gulf shrimp, lobster sauce

SALADS

ARUGULA (GF) | 15

Shaved Parmigiano, cherry tomatoes,
lemon juice, olive oil

CAESAR | 16

Croutons, Parmigiano

AVOCADO (GF) | 18

Roasted Peppers, fresh corn, citrus dressing

ROASTED BEETS | 18

Toasted pistachio, fried goat cheese,
aged cabernet vinaigrette

GREEK (GF) | 18

Cucumber, tomato, roasted pepper,
shallots, marinated olives, feta cheese

CHARRED OCTOPUS & CALAMARI SALAD (GF) | 24

Peppers, onions, dill, lemon juice, olive oil

SEAFOOD SALAD (GF) | 22

Shrimp, crabmeat, lobster, shaved lettuce,
fennel, blood orange vinaigrette

BLT WEDGE (GF) | 18

Red onion, smoked bacon, tomato,
chunky homemade blue cheese dressing

FRISEE (GF) | 18

Arugula, Frisee, radicchio, apples, red onion,
candied walnuts, crumbled blue cheese in a
champagne vinaigrette topped with
balsamic glaze

SIDES 14

HOMEMADE TRUFFLE FRIES (GF)

BRUSSEL SPROUTS (GF)

BROCCOLI RABE (GF)

CREAMY POLENTA (GF)

SAUTEED MUSHROOMS (GF)

ROASTED GARLIC FINGERLING POTATOES (GF)

ROASTED GARLIC MASHED POTATOES

CREAMY LOBSTER MAC & CHEESE

COCKTAILS

THE WATERSIDE

Bluecoat Gin, Q Sparkling Grapefruit, Mint

APPLEWOOD OLD FASHIONED

Widow Jane Applewood Rye, Angostura Bitters,
Peychauds Bitters, Orange Twist

LAVENDER LEMON DROP MARTINI

Stoli Citron, Lavender Infused Syrup, Fresh Lemon Juice

OCHO PALOMA

Tequila Ocho Plata, Grapefruit, Fresh Lime, Simple Syrup

SPICY MANGO MARGARITA

Don Julio Blanco, Fresh Lemon Juice, Tres Agaves Mango Chile

CRANBERRY MARGARITA

Tequila Ocho, Cranberry, Fresh Lime, Simple Syrup

BLACK CHERRY MOON

Ketel One Vodka, REAL Black Cherry,
Fresh Lime Juice, Topped with Lemon-Lime Soda

CLASSIC MOJITO

(Cocount, Mango Chile or Tropical)
Bacardi Flavor of your Choice, Fresh Lime, Mint, Club Soda

HOMEMADE PASSION FRUIT SANGRIA

(Red or White)
Wine, Peachtree, Pineapple, Orange, Passion Fruit,
Lemon-Lime Soda, Apricot Brandy

WINES BY THE GLASS

SPARKLING

Avisi Prosecco, Italy 18
Chandon Rose, California 18

WHITE & ROSE

Vicolo Pinot Grigio, Italy 13/34
Terra d'oro Moscato, California 13/34
Kung Fu Riesling, Columbia Valley 12/34
Cloudy Bay Sauvignon Blanc, New Zealand 18/52
Chateau de Sancerre, France 22/60
Unshackled Chardonnay, Napa Valley 16/45
Sabine Rose, Provence 12/34

RED

Seaglass Pinot Noir, California 15/45
Sodale Merlot, Italy 16/45
Austin Cabernet, Paso Robles 17/48
Bonanza Cabernet, California 18/50
Zuccardi Malbec, Argentina 14/40
Meiomi Red Blend, California 17/50

BEER

Blue Moon, Heineken, Peroni, Modelo, Goose Island IPA, Brooklyn Lager, Dogfish Head 90 Minute IPA

HALF BOTTLES

SPARKLING

Veuve Clicquot Yellow Label, France 75

WHITE

Kim Crawford Sauvignon Blanc, New Zealand 26

J Lohr Chardonnay, California 21

Louis Jadot Pouilly Fuisse, France 27

RED

Etude Pinot Noir, Carneros 39

J Lohr Merlot, Paso Robles 24

Duckhorn Merlot, California 39

Joel Gott Cabernet Sauvignon, California 27

Hess Allomi Cabernet Sauvignon, California 30

Faust Cabernet Sauvignon, Napa 48

BY THE BOTTLE

SPARKLING

Avissi Prosecco, Italy 60

Veuve Clicquot Yellow Label, France 150

Veuve Clicquot Rose, France 225

Moet & Chandon Nectar Imperial Rose, France 225

Moet & Chandon Ice, France 250

Moet & Chandon Ice Rose, France 300

Veuve Clicquot la Grande Dame, France 350

Dom Perignon, France 600

WHITE WINES

Pighin Pinot Grigio, Italy 50

Santa Margherita Pinot Grigio, Italy 61

Ferrari Carano Fume Blanc, Sonoma 39

Schloss Volrads Riesling, Germany 39

Cloudy Bay Sauvignon Blanc, New Zealand 52

La Scolca Gavi, Italy 52

CHARDONNAY

Neyers, Sonoma 48

Skyside, California 55

Jordan, Russian River 75

Beringer Private Reserve, Napa Valley 75

Cakebread, Napa Valley 80

RED WINES

Meiomi Pinot Noir, California 55

Fess Parker Pinot Noir, Santa Barbara 58

Flowers Pinot Noir, Sonoma 76

Napa Cellars Merlot, Napa Valley 43

Villa Nozzole Chianti Classico, Tuscany 46

Campo Viejo Reserva, Spain 47

Taken Red Blend, Napa Valley 52

Sette Ponti Crognolo, Italy 67

Masi Costasera Amarone, Veneto 86

CABERNET SAUVIGNON

Ferrari Carano, Alexander Valley 70

Stag's Leap, Napa Valley 88

Chateau Montelena, Napa Valley 90

Mt. Veeder, Napa Valley 92

Austin Hope Paso Robles 110

Jordan Cabernet, Alexander Valley 120

Duckhorn, Napa Valley 120

Palermo, Napa Valley 120

Faust, Napa Valley 125

Robert Mondavi Oakville Estate, Napa Valley 130

CELLAR SELECTION

Le Volte de Ornellaia, Italy 75

The Prisoner, Napa Valley 96

Red Schooner by Caymus, Mendoza 102

Michele Chiarlo Barolo, Italy 110

Banfi Brunello di Montalcino, Italy 125

Silver Oak Cabernet Sauvignon, Alexander Valley 145

Cakebread Cabernet Sauvignon, Napa Valley 148

Joseph Phelps Cabernet Sauvignon, Napa Valley 165

Caymus Cabernet Sauvignon, Napa Valley 165

Bertani Amarone, Italy 195

Nickel & Nickel C.C. Ranch Cabernet Sauvignon, Napa Valley 200

Sassicaia Super Tuscan, Italy 700