

## APPETIZERS

LUMP CRABCAKES served over Black Beans with Corn, Chorizo Sausage & Cilantro	12
DUCK CONFIT SPRING ROLLS Duck Confit, Mushroom, Fois Gras, Cabbage & Plum Sauce	11
*TUNA TUNA Seared Tuna, Wasabi and Tahini Sauces over Asian Slaw & Tuna Tartare with Chili Soy	12
BRAISED ESCARGOT Chanterelle and Shitake Mushrooms, Tomato, Herbs & Garlic in Cognac Sauce	10
FRIED GULF OYSTERS served with Asian Slaw & Chipotle Tartar Sauce (GF)	13
*SEARED SEA SCALLOPS with crispy Pork Belly, Sautéed Spinach & Chinese Five Spice Glaze	14
FRIED CALAMARI served with Sweet Chinese Mustard & Thai Green Chili Sauces (GF)	12
PICKLED SHRIMP Watermelon Shishito Pepper, Cucumber, Onion, Feta Cheese (GF)	13
GOAT CHEESE TART Oven-dried Tomato, Eggplant, and Onion with Micro-Greens and Aged Balsamic Glaze	10
SEARED HUDSON VALLEY FOIS GRAS served with Peach Compote, Honey Fig Sauce and Candied Pecans (GF)	15

## SOUP & SALADS

NEW ENGLAND CLAM CHOWDER (GF)	cup	5.5	Bowl	8
LOBSTER GAZPACHO (GF)	cup	5.5	Bowl	8
SOUP OF THE DAY	cup	5.5	Bowl	8
*CLASSIC CAESAR SALAD Romaine Lettuce, Parmesan cheese, Garlic Herb Croutons				8
MIXED GREEN SALAD Carrot, Cucumber, Beets, Tomato, with Champagne Vinaigrette (GF)				8
ICEBERG WEDGE Applewood Smoked Bacon, Tomatoes, Almonds, Gorgonzola Crumbles & Blue Cheese Dressing				8
HEIRLOOM TOMATO SALAD Burrata Cheese, Pine Nuts, Arugula, Basil, and Sherry-Walnut Vinaigrette (GF)				9
*THAI BEEF SALAD Shitake Mushrooms, Cucumber, Carrot, & Tomato, with Green Thai Chili Vinaigrette				10
FRIED GULF OYSTER SALAD Arugula, Bacon, Tomatoes, Pine-Nut Vinaigrette, Mascarpone Cheese (GF)				13

## PASTA

FETTUCINI AL GORGONZOLA	20
Grilled Chicken Breast, Sun-Dried Tomato, Basil, Broccoli, in a Gorgonzola Cream Sauce and Parmesan Cheese	
GOAT CHEESE RAVIOLI	18
Spring Vegetables, in a Sage-Brown Butter Sauce, topped with Sautéed Spinach and crumbled Goat Cheese	
*SEARED SEA SCALLOP AND SHRIMP CAPELLINI	25
Fresh Sweet Fire Roasted Tomato Sauce, Basil and Parmesan Cheese	
LOBSTER RAVIOLI with a FRESH 1.25LB MAINE LOBSTER	MARKET PRICE
Shrimp, Shitake Mushrooms, Snow Peas, Sun-Dried Tomato, and Basil in a Champagne Cream Sauce, with a Fresh 1¼pound Maine Lobster	

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.