

SMALL PLATES

MAIN LOBSTER BOUCHE 🍷🥗 32
Lobster Meat, Shallots, Mustard, Avocado,
Olive Oil, Pickled Fresno Chili, Lemon Zest

FRIED CALAMARI 22
Saffron Jalapeño Aioli

CRISPY CAULIFLOWER 🥗 17
Tomato Aioli, Sweet Pickled Drops

STEAK TARTARE 🥗 28
Dijon Mustard, Egg Yolk Cured, Caper Berry,
Potato Chips, Black Truffle Salt

OYSTER ROCKEFELLER 22
Oyster, Pecorino Romano,
Crème Fraîche, Champagne

TUNA TARTARE 23
Ahi Tuna, Guacamole, Asian Pear,
Crispy Shallots, Ponzu

CRUNCHY RICE CAKES 21
Spicy Tuna Tartare, Spicy Mayo

SPANISH OCTOPUS 🍷🥗 27
Brava Potatoes, Black Pesto,
Pickled Onions, Smoked Paprika

SHRIMP BAO BUNS 21
Shrimp Tempura, Cole Slaw,
Spicy Mayo, Eel Sauce

CHARDONNAY MUSSELS 26
Pimento de la Vera, Basil, Grape Tomatoes,
Chorizo, Butter, Lemon, Sourdough

CRAB CAKES 🥗 25
Pickled Onions, Lemon Zest,
Mustard Remoulade

WHIPPED RICOTTA CROSTINI 24
Rustic Bread, Tomato Confit,
Lemon Zest, Spicy Honey

SALAD

SHRIMP 5ea | PANKO CRAB CAKE 12ea | GRILLED CHICKEN 9 | SALMON 16

CLASSIC CAESAR 🍷🥗 21
Romaine, Anchovies, Polenta Croutons,
Parmesan, Creamy Caesar Dressing

BURRATA 🍷🥗 23
Cherry Tomatoes, Arugula, Sweet Drops,
Pesto, Balsamic Vinaigrette

TUSCAN SALAD 24
Heirloom Tomato, Basil Leaf,
Elephant Garlic, Oregano, Feta Cheese

WATERMELON SALAD 🍷🥗 22
Fresh Watermelon, Pickled Onions, Black Olives,
Arugula, Watermelon Radish, Feta Cheese

BEEF CARPACCIO 🍷 22
Red Beets, Goat Cheese,
Walnuts, Arugula, Balsamic

RAW BAR

OYSTERS MP
Carrot Mignonette, Cocktail Sauce,
Horseradish Aioli
"Orders of 6"

LITTLE NECK CLAMS 2 EA
Carrot Mignonette, Cocktail Sauce,
Horseradish Aioli
"Minimum of 6"

SHRIMP COCKTAIL 20
U10, Cocktail Sauce



Sushi

SPECIALTY ROLLS

DOUBLE TUNA 🍷🥗 22
Spicy Tuna Tartare, Asian Pear,
Tuna Sashimi, Jalapeño, Yuzu Tobiko

KING CALIFORNIA 🍷🥗 23
Spicy King Crab, Salmon Sashimi,
Cucumber, Avocado, Yuzu Miso

RAINBOW 🍷🥗 23
Spicy Salmon, Cucumber, Mango,
Tuna, Hamachi, Avocado, Wasabi Tobiko

TEMPURA DRAGON 24
Shrimp Tempura, Mango, Cucumber,
Spicy Tuna, Almond, Special Sauce

WAGYU STEAK TARTARE 🍷🥗 24
Tuna, Avocado, Black Truffle Sauce,
Black Tobiko, Garlic Chips

NIGIRI - OR - SASHIMI PLATTER 32
3 Salmon, 3 Yellowtail, 3 Big Eye Tuna

CUT ROLLS

Big Eye Tuna 🍷14
Spicy Big Eye Tuna 🍷15
Salmon Avocado 🍷15

Salmon Cucumber 🍷14
California 🍷14
Avocado Cucumber 🍷12
Hamachi Scallion 🍷15

Shrimp Tempura 15
Spicy Salmon 🍷15
Big Eye Tuna Avocado 🍷15

BUNS & BEYOND

CHOICE OF: FRIES, SWEET POTATO FRIES, HOUSE MIXED GREENS, TRUFFLE FRIES +2

PRIME SIRLOIN BURGER 25
8oz Prime, Aged Cheddar, Maple Bacon, Tomato,
Caramelized Onions, Lettuce, Chef's Sauce

HOT LOBSTER ROLL 38
Fresh Lobster, Melted Butter,
Onion, Cole Slaw

CRISPY CHICKEN SANDWICH 25
Cheddar Cheese, Pickles, Tomatoes,
Lettuce, Avocado Mayo

COLD LOBSTER ROLL 38
Fresh Lobster, Brown Butter,
Saffron Mayo, Cole Slaw

VEGETABLE BURGER 🍷 24
Black Bean Patty, Chipotle Mayo,
Onions, Lettuce, Tomato

SIDES

FRENCH FRIES 10
SWEET POTATO FRIES 10
ROASTED BABY VEGETABLES 12

MIXED GREENS SALAD 10
Cucumbers, Cherry Tomatoes,
Balsamic Vinaigrette
PARMESAN TRUFFLE FRIES 12
Chipotle Mayo

BRICK OVEN PIZZA

GF CAULIFLOWER DOUGH ADDITIONAL \$2

MARGHERITA 🍷 22
Fresh Mozzarella, San Marzano
Tomato, Basil

BUFFALO CHICKEN 25
Blue Cheese Crumbles, Celery,
Blue Cheese Dressing

BLACK TRUFFLE 🍷 28
Wild Mushrooms, Fontina,
Mozzarella, Fine Herbs, Truffle Oil

CHARRED PEPPERONI 28
Soppressata, Fresh Mozzarella,
Tomato, Chili-Honey

PROSCIUTTO 27
Wild Arugula, Mozzarella,
Spring Onion, Parmesan Cheese

SPICY MEATBALLS 25
Tomato, Mozzarella,
Pickled Cherry Peppers

LAND + SEA

SHRIMP & SCALLOP RISOTTO 🍷 48
Arborio Rice, Onion, Saffron, Charred Lemon

LOBSTER PAPPARDELLE 49
Fresh Lobster, Cherry Tomato, White Wine, Breadcrumbs

SPICY RIGATONI 32
Pancetta, Crushed Red Pepper,
Parmesan Cheese, Stracciatella Cheese
"add chicken \$9"

ATLANTIC SALMON 🍷 41
Eggplant Caponata, Celery Root Puree

BRANZINO ALMONDINE 🍷 42
Broccolini, Fingerling Potatoes, Grape Tomatoes, Almonds

MUSASHI BLACK COD 42
Miso & Yuzu Glaze, Honey, Pea Puree, Broccolini

PAN ROASTED CHICKEN 35
Roasted Corn, Parmesan, Fresno Chili

STEAK FRITES 🍷 49
8oz Hanger Steak, Pomme Frites, Au Poivre

GRASS FED FILET MIGNON 🍷 56
8oz Filet, Forest Mushrooms, Bordelaise



KIDS MENU

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef, or your server.

🍷 -Gluten Free

🥗 -Vegetarian

🥛 -Dairy Free

20% Gratuity will be added to parties of 6 or more

Please drink responsibly.

WINES BY THE GLASS

BUBBLES

Zardetto, Prosecco 15/58
Veneto, Italy

Revelation By Goose Ridge, Sparkling Rosé 15/58
Washington

WHITE WINES

Bertani, Pinot Grigio 16/62
Veneto, Italy

Red Tail Ridge, Riesling 16/62
Finger Lakes, New York

The Ned, Sauvignon Blanc 16/62
Marlborough, New Zealand

Clay Shannon, Chardonnay 16/62
High Valley, California

Pazo Cilleiro Rias Baixas, Albarino 16/62
Rias Baixas, Spain

Roger Champault, Sancerre 18/70
Loire Valley, France

SAKE \$14

Hakutsuru, Junmai Ginjo, Namazake
Fresh and crisp, aromotac, dry finish

Momokawa, Nigori, Wakayama
Unfiltered, creamy notes of vanilla, pear, and toasted rice with an off dry finish

ROSÉ WINES

Wolffer Summer In A Bottle 18/70
Sagaponack, NY

Château Minuty 17/68
Côtes de Provence, France

RED WINES

Ironstone, Pinot Noir 16/62
Lodi, California

J. Lohr Estates, Los Ojos, Merlot 16/62
Paso Robles, California

Bodega Catena, Malbec 16/62
Mendoza, Argentina

Paternina, Tempranillo 16/62
Rioja, Spain

Quilt, Cabernet Sauvignon 24/94
Napa Valley, California

Geyser Peak Walking Tree, Cabernet Sauvignon 17/66
Alexander Valley, California

ZERO-PROOF \$12

Ginger & Peach Palmer

Coconut Pomegranate Mojito

Virgin Piña Colada

Blood Orange Spritz

Craft Cocktails \$18



FROSE

Ketel One Grapefruit & Rose, Sparkling Rosé, Rosé Wine, Fresh Strawberries

AQUA FRESCA

Fresh Watermelon, Crop Cucumber, Lemon Juice, Club Soda



PEARADISE

Wheatley Vodka, Pear Puree, Lime Juice, Rosemary Syrup

GOLDEN HOUR

Bulleit Bourbon, Licor 43, Lemon Juice, Lime Juice, Agave, Angostura Bitters



BILLIONAIRE

Bulleit Bourbon, House Made Grenadine, Lemon Juice, Absinthe, Bitters, Lemon Peel



FALSE ALARM

Bacardi Coconut, Planteray Pineapple Rum, Passion Fruit Purée, Fresh Lemon Juice, Orange Liqueur, Cranberry, Prosecco



*Tiki Mug require \$20 deposit
keep the mug or return it for your deposit

QUE PIÑA

Coconut Rum, Pineapple Rum, Lime, Pineapple, Coco Lopez



PALOMA

Don Julio Reposado Tequila, Los Vecinos Mezcal, Agave, Fresh Lime, Fevertree Pink Grapefruit Soda, Lava Salt Rim



DE LA SOUL

El Destilador Tequila, Mango Puree, Lime Juice, Ginger Syrup



DRAFT BEER

ASK YOUR SERVER ABOUT OUR SELECTION OF ROTATING BEER

Bell's Amber Ale-MI · 10
3 Floyds Zombie Brewing Dust Pale Ale-IN · 10
Pipeworks Ninja vs Unicorn 2XIPA-IL · 11
Sloop Brewing Juice Bomb IPA-NY · 10
Threes Brewing All or Nothing IPA-NY · 10
Bluepoint Toasted Lager-NY · 10
Stella Artois-Belgium · 10
Talea Brewing Al Dente Pilsner-NY · 10
Allagash White Ale-ME · 10
Smithwick's Irish Red Ale-Ireland · 10

Guinness Stout-Ireland · 10
Kona Big Wave Golden Ale-HI · 10
Angry Orchard Cider-NY · 10
Beer Special · MP

CRAFT BEER FLIGHT 15
Selection of three different
5 oz. craft beers on tap

BOTTLED BEER

High Noon · 6
Franziskaner Hefe-Weisse · 9
Newburgh Cream Ale · 11
Abita Purple Haze · 9
Von Trapp Pilsner · 9
Narragansett Lager · 9
Bud Light · 8
Corona Extra · 8
Heineken Malt Lager · 8

Michelob Ultra · 8
Peroni Nastro Azzurro · 8
Founders Dirty Bastard · 10
Left Hand Nitro Stout · 10
Sierra Nevada Pale Ale · 9
Flying Dog Raging Bitch IPA · 10
Dogfish Head 60 Minute IPA · 10
Lagunitas IPNA Non-Alcoholic · 8

WINE & SPIRIT LIST



WINE LIST



SPIRIT LIST



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