

RAW & CHILLED

EAST COAST OYSTERS | 1/2 DOZEN* 22
lemon | cocktail | pink peppercorn mignonette

SHRIMP COCKTAIL 22
lemon | cocktail
horseradish [gf]

JUMBO LUMP CRAB COCKTAIL 27
lemon aioli
cocktail [gf]

WEST COAST OYSTERS | 1/2 DOZEN* 26
lemon | cocktail | pink peppercorn mignonette

STRIPED BASS CEVICHE* 22
avocado | mango | lime
fresno chilies | cilantro [gf]

YELLOWTAIL CRUDO* 21
meyer lemon | vincotto
cucumber giardiniera [gf]

CRISPY POLENTA

JAIL ISLAND SALMON* 18
lemon crème fraîche
caviar | chives [gf]

STEAK TARTARE* 19
horseradish | truffle
black garlic

HOKKAIDO SCALLOP* 20
heirloom tomatoes | salsa verde
pickled corn [gf]

BLUEFIN TUNA* 21
calabrian chili aioli | basil
squid ink coral tuile

add caviar +17

SMALL PLATES

CRISPY CALAMARI 18
day boat squid | fresno chilies
chili lime aioli

MEATBALLS & RICOTTA 19
veal | pork | beef
slow sauce | parmesan

BURRATA 22
heirloom tomatoes | roasted peppers
tomato caper vinaigrette
grilled bread [vg]

GRILLED LAMB CHOPS* 23
roasted cauliflower | charred shishitos
lemon mint pesto [gf]

SOUP & SALADS

ZUPPA 16
creamy lobster soup
potatoes | corn | chives [gf]

BABY ARUGULA 12
artichoke hearts | cherry tomatoes
balsamic vinaigrette [gf] [vg]

CAESAR 14
romaine hearts
focaccia croutons | shaved parmesan
white anchovies | house dressing

LITTLE GEM 15
pancetta | red onion | cherry tomatoes
buttermilk blue cheese dressing [gf]

SALAD ADDITIONS
grilled chicken breast 9
salmon 10
grilled shrimp 14
filet mignon 16

[vg] vegetarian [gf] gluten free

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HOUSEMADE PASTA

MUSHROOM CAPPELLETTI shiitake mushrooms parmesan	19	RICOTTA CAVATELLI sweet corn summer truffle goat's cheese [vg]	22
ROCK SHRIMP MAFALDINE florida rock shrimp shishito peppers tomato butter	24	AGNOLOTTI FRA DIAVOLO maine lobster basil	27

SANDWICHES & MAINS

MUSHROOM TOAST local mushrooms burrata black truffle aioli grilled sourdough	19	STEAK SLIDERS trio filet medallions caramelized onions mushrooms gruyere cheese brioche chef cut french fries	22
CHICKEN AVOCADO CLUB grilled marinated chicken double smoked bacon avocado sourdough bread chef cut french fries	21	PESTO SHRIMP LETTUCE CUPS roasted tomatoes salted cucumber calabrian chili aioli little gem lettuce chef cut french fries	22
GRILLED SALMON BOWL grilled salmon avocado tomato radishes mixed greens tomato basil vinaigrette	24	THE BURGER comté cheese sunny side up egg crispy shallots special sauce brioche chef cut french fries	25

POWER LUNCH

CHOOSE 1 ITEM FROM EACH SECTION | 29

FIRST COURSE
ZUPPA
BABY ARUGULA
CAESAR
LITTLE GEM
BURRATA

SECOND COURSE
CHICKEN AVOCADO CLUB
STEAK SLIDERS
RICOTTA CAVATELLI
PESTO SHRIMP LETTUCE CUPS

ONE BIG SCOOP OF GELATO OR SORBET +5

ADDITIONS

CHEF CUT FRENCH FRIES truffle aioli onion dip ketchup	9	CRISPY BRUSSELS SPROUTS sweet & sour sauce frizzled shallots	11
SAUTÉED BROCCOLI RABE garlic lemon olive oil	9	BUTTER WHIPPED POTATOES butter, butter & more butter [vg]	11