

Three Course Menu

Featured Cocktails

Champagne Cocktail champagne, tito’s vodka, fresh strawberry puree, mint syrup....17

Smoked Old Fashion

barrel aged misunderstood ginger spice whiskey, aromatic bitters, simple syrup, orange peel, served tableside with large ice cube & smoke...21

Starters

Silky Maine Lobster Bisque

topped with brioche croutons, truffle cream & chives

Ahi Tuna Tartar

shallots, lemon zest, chives, avocado, citrus ponzu, spicy japanese mayo, rustic toast

Mediterranean Sampler

angry feta, tzatziki, eggplant caponata & chickpea hummus served with grilled pita

B.L.T. Chopped Salad

apple wood peppered bacon, baby iceberg, compari tomatoes, red onion, danish blue cheese dressing

Caesar Salad

creamy garlic dressing, parmesan cheese & brioche croutons

Grilled Spanish Octopus +8

greek fava dip, red onion, red peppers, organic extra virgin olive oil

Lobster Mac ‘n’ Cheese +10

topped with a toasted garlic herb crust

Crispy Sushi Rice with Spicy Tuna

over warm crispy rice, micro greens, sambal mayo

Cast Iron Kobe Meatballs

kobe and veal blend, whipped ricotta, rustic tomato sauce, country grilled bread

Additions to Share

Chilled Colossal Shrimp Cocktail house cocktail sauce & fresh horseradish.....23

Mermaid Makeout Oysters Hampton Bays.....4 each

Pickering Pass Oysters Washington State.....4. each

Parmesan Truffle Fries 17

Crispy Fried Calamari 21

F&O Signature Hot Wings 16

Entrees

Rotisserie Organic Chicken

truffle pomme puree, sautéed haricot vert & herb au jus.....73pp

recommended wine pairing ... Landmark, Chardonnay 16 glass

Wild Mushroom Pappardelle

baby spinach, shitake mushrooms, porcini truffle cream sauce, whipped ricotta67pp

recommended wine pairing ... J Vineyards, Pinot Noir 15 glass

Spicy Rigatoni

Calabrian pepper organic tomato cream sauce, Italian buratta, extra virgin olive oil, fresh basil67pp add shrimp +10

recommended wine pairing ... Lyeth, Bordeaux Blend 17 glass

Lobster, Shrimp & Crabmeat Pasta

fresh lobster, shrimp, jumbo crab, baby spinach, basil parmesan cream sauce, grana padano.....86pp

recommended wine pairing ...Ferrari Carano, Fume Blanc 14 glass

Honey Soy Glazed Chilean Sea Bass

scallions, sesame seeds, soba noodle vegetable stir fry.....82pp

recommended wine pairing ... Josephine, Riesling 12 glass

Pan Roasted Loch Duart Salmon & Colossal Shrimp Provencal

sautéed french beans & charred heirloom cherry tomatoes, roasted garlic whipped potatoes, white wine lemon sauce.....84pp

recommended wine pairing ... Landmark Chardonnay 16 glass

Braised Beef Short Rib & Jumbo Scallops

cabernet braised kobe beef short rib & pan roasted barnegat light sea scallops,

truffle polenta, porcini & oyster mushrooms, cabernet au jus.....92pp

recommended wine pairing ... Lyeth, Bordeaux Blend 17 glass

Prime “Tomahawk” Rib Eye Chop For Two

seasoned with sea salt, cracked black pepper & wood grilled charred, served sliced with a side of truffle whipped potatoes.....94pp

recommended wine pairing ... Austin Hope, Cabernet 27 glass

14oz. USDA Prime New York Strip

10 layer scalloped potatoes, grilled asparagus, crispy onions, red wine demi.....92pp

recommended wine pairing ... Twenty Rows, Cabernet 20 glass

Blue Cheese Crusted Filet Mignon & Colossal Shrimp

10oz. center cut filet mignon, lobster whipped potatoes, roasted asparagus, au poivre.....95pp

recommended wine pairing ... Austin Hope, Cabernet 27 glass

Desserts

Warm Chocolate Cake vanilla ice cream

N.Y. Style Cheese Cake oreo crust, strawberry compote

Tiramisu crème anglaise

We please ask for no substitutions

Price of Entrée Includes Three Courses per person.....A gratuity of 20% has been added to all checks