

RAW BAR	APPETIZERS	SALADS
Shrimp Cocktail ^{GF} 18 cocktail sauce	House Made Ricotta ^{MGF} 11 grilled bread, pistachios, truffle honey house made potato chips ^{GF} +2.00	House ^{GF} 10 greens, tomatoes, carrots, cucumbers, radishes, white balsamic
Oyster of the Day * ^{GF} 19 limoncello mignonette, cocktail sauce	Baked Meatball 14 tenderloin meatball, mozzarella, crushed tomato sauce, ricotta, parmesan, grilled crostini	Caesar ^{MGF} 11 garlic butter croutons, parmesan cheese
Tuna Tartare * ^{MGF} 18 avocado, cucumber, sweet & spicy togarashi glaze, pickled ginger, wonton strips	Crispy RI Calamari ^{MGF} 16 fried cherry peppers, marinara, calabrian aioli	Chopped ^{GF} 16 romaine, frisee, cherry tomato, hard boiled egg, toasted pistachios Cato Corner Black Ledge Blue, bacon avocado, green goddess dressing
Crab Cocktail * ^{GF} 21 Jumbo lump crab, cocktail sauce, grapefruit aioli, lemon	Fall Caprese ^{MGF} 18 oven cured tomatoes, burrata, fried basil balsamic-glazed cippolini onions, arugula, lemon-EVOO	Harvest ^{GF} 15 shaved brussels, Little Leaf lettuce, roasted butternut squash, apples, cheddar, toasted walnuts, maple-dijon dressing
Clams Casino 15 bacon, peppers, onion, capers, pernod, toasted bread crumbs, spicy aioli	Chicken La Cava 16 bacon-wrapped chicken and stuffed cherry pepper, orange, sweet chili glaze	Soup of the Day 10 Chef's seasonal creation, made fresh daily
Seafood Tower * ^{MGF} cocktail shrimp, oysters, clams, tuna tartare, seaweed salad, lump crab cocktail	STEAKHOUSE ^{GF} served with mashed golden potatoes & crispy Brussels sprouts split charge \$5 - steaks will be sliced & served with two servings of sides	
CHARCUTERIE Served With Seasonal Accompaniments (Serves 2-3) hot soppressata fennel salami prosciutto di parma parmigiano reggiano prima donna Cato Corner Farm Dairyaire Gorgonzola Dolce Pick Four: 23 Pick Six: 34	 Choose One black truffle butter prime steak sauce horseradish cream brandy peppercorn	
	10 oz Prime Hanger Steak* 37 14 oz Pork Chop* 38 14 oz Prime NY Strip* 54 8 oz Prime Barrel Cut Filet* 53 18 oz 30 Day Dry Aged Bone in Ribeye* 64 Add Ons dulse gorgonzola crust 5 jumbo lump crab 11 shrimp scampi 12 marsala wild mushrooms 9	
CHEF ENTREES	HOUSE MADE PASTAS	
Chicken Parmigiana ^{MGF} 26 penne, house made marinara, mozzarella	Autumn Mushroom Ravioli 29 wild mushroom ravioli, brown butter sauce, celery root puree, sage pesto, crispy maitake mushrooms, fried sage	
Herb-Crusted Salmon * ^{MGF} 29 Faroe Island salmon, tomato and butter bean ragu, broccoli rabe	Rigatoni Gustavo ^{MGF} 25 vodka sauce, baby spinach, brown butter bread crumbs Choose One: chicken or house made sweet fennel sausage *Can Be Made Spicy	
Maple Glazed Scallops * ^{GF} 37 pumpkin and Cato Corner Farms Dairyaire risotto, kumquat agrodolce, pepitas, shaved Reggiano	Prime Bolognese ^{MGF} 27 rigatoni, traditional meat sauce of Bologna, burrata cheese	
Calabrian Pork Chop ^{MGF} 38 breaded bone in pork chop, stuffed hot cherry peppers, sweet roasted peppers, house made sausage, sherry lemon sauce, creamy polenta Substitute Chicken Cutlet 29	Seafood Ravioli ala Toscana 38 sundried tomato cream sauce, hot cherry peppers, spinach, fresh basil, salmon	
Braised Short Rib ^{MGF} 34 mashed gold potatoes, pot roasted carrots, barolo demi glaze, crispy leeks	Fettuccine Carbonara ^{MGF} 27 housemade sausage, bacon, pecorino, cream, egg, peas	
Prime Burger * ^{MGF} 25 house brisket & short rib blend, Cato Corner Black Ledge Blue, hot truffle honey aioli, lemon-EVOO dressed arugula, avocado, house made potato bun, truffle fries	*Gluten Free Pasta Available Upon Request*	
Chicken Marsala ^{MGF} 28 Bell & Evans airline chicken breast, Seacoast mushrooms, marsala wine sauce, creamy polenta, broccoli rabe	SIDES	
	Creamy Polenta ^{GF} 6 Broccoli Rabe ^{GF} 6 Short Rib Mac n' Cheese ^{MGF} 13 Seacoast Mushrooms ^{GF} 12	Garlic Spinach ^{GF} 6 Mashed Gold Potatoes ^{GF} 6 Crispy Brussels ^{GF} 7 Twice-Baked Potato ^{GF} 11
Add Protein to Any Dish` shrimp* 12 scallop* 16 Twin 4 oz Filet Medallions* 19 salmon* 12 chicken 10	= Vegetarian = Spicy ^{GF} = Gluten free ^{MGF} = modified gluten free *This item may be cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs, reduces the risk of foodborne illness*	

WOOD OVEN PIZZA MGF

gluten free pizza available upon request +\$2

Nick's Pepperoni 🍕 tomato sauce, local honey, mozzarella, calabrian chile flakes	21	Poached Pear truffle honey, gorgonzola cheese, crispy prosciutto	19	Italian Bomb sausage, pepperoni, meatballs, onions, roasted peppers, mozzarella	22
Fresh Mozzarella 🌿 house mozzarella, tomato sauce, fresh basil, grated romano, EVOO	17	Vodka Sausage vodka sauce, smoked mozzarella, basil, house made fennel sausage	20	Margherita 🌿 mozzarella, heirloom tomatoes, fresh basil, EVOO, romano	19
Vegan Mediteraineian 🌿 plant based chicken, vegan mozzarella, artichokes, kalamata olives, spinach, tomato sauce	22	Vegan Bacon and Onion 🌿 plant based bacon, vegan mozzarella, red onions, tomato sauce	22		

VINO

Join us on Mondays for half off bottles of wine under \$75 and 25% off bottles over \$75

Captains List Available Upon Request

BLANCO

ROSSO

Pinot Grigio

Bacaro, Veneto, Italy 2023	11/44
Ruffino, Veneto, Italy 2022	12/48
Kettmeir, Alto Adige, Italy 2022	52

Sauvignon Blanc

Mohua, Marlborough, New Zealand 2023	11/44
Oyster Bay, Marlborough, New Zealand 2023	12/48
Justin, Paso Robles, California 2023	13/52
Clos De Napa, Napa Valley, California 2023	66

Chardonnay

St. Francis, Sonoma, California 2022	11/44
Kendall Jackson, Grand Reserve, Sonoma County, California 2022	14/56
Sonoma Cutrer, Russian River, Sonoma County, California 2023	15/60

Interesting Whites & Rose

Paolo Saracco, Moscato d'Asti, Piedmont, Italy 2023	11/44
Lone Birch, Reisling, Yakima Valley, Washington State 2023	11/44
Maison Saleya, Rosé, Provence, France 2023	11/44
A to Z , Pinot Gris, Willamette Valley, Oregon State 2022	44

Bubbles

Gooseneck, Prosecco, Veneto, Italy NV	12
Ruffino, Prosecco, Veneto, Italy NV	13/52
Domaine Chandon, Brut Rose, Napa Valley, California NV	40
Moet & Chandon, Imperial Brut, Champange, France NV	90
Ca'del Bosco, Cuvee Prestige, Lombardy, Italy NV	110
Pol Roger, Brut, Champange, France NV	110
Taittinger, Brut La Francaise, Champange,France NV	135

Pinot Noir

Angeline, Sonoma, California 2023	11/44
Broadley Vineyards, Willamette Valley, Oregon 2023	16/64
Circumference, Russian River Valley, Sonoma, California 2023	68
Fess Parker, St. Rita Hills, Santa Barbara, California 2021	82
Belle Glos, "Clark & Telephone", Central Coast, California 2023	100

Cabernet Sauvignon

Sterling, Sonoma County, California 2023	11/44
Alexander Valley Vineyards, Sonoma, California 2022	14/56
Justin, Central Coast, California 2021	16/68
Quilt, Napa Valley, California 2022	20/80
Far Niente Post & Beam, Napa Valley, California 2022	30/120
Francis Coppola, Sonoma County, California 2021	56

Interesting Reds

14 Hands, Merlot, Washington State 2022	11/44
Bodini, Malbec, Mendoza, Argentina 2023	11/44
Chateau Cap De Faugeres, St. Emilion, Bordeaux, France 2019	68
Chateau Courac, Côtes du Rhône, Rhône Valley, France 2022	76
Orin Swift, Abstract, Napa Valley, California 2022	90
Rombauer, Zinfindel, Napa Valley, California 2022	110

Italian

Banfi Belnero Toscana, Sangiovese, Tuscany 2022	14/56
Rocca Del Macie, Chianti Classico, Tuscany 2022	12/48
Cantina Zaccagnini, Montelpuciano d' Abruzzo 2021	12/48
Querciabella, Mongrana, Super Tuscan, Tuscany 2022	15/60
Silvio Grasso, Barolo, Piedmont 2021	22/88
Villa Antinori, Super Tuscan, Tuscany 2021	52
Castello Di Gabbiano, Chianti Classico, Tuscany 2018	60
Tenuta Casenuove, Chianti Classico, Tuscany 2021	72
Produttori Del Barbaresco, Piedmont 2019	96
Bola, Amarone della Valpolicella Classico, Veneto 2013	100
Caparzo, Brunello di Montalcino, Tuscany 2019	120
Giovanni Rosso, Barolo, Piedmont 2017	120

PREMIUM COCKTAILS

New Fashioned 20 Don Fulano reposado, apple cider reduction, lime, cherry, burnt orange	Salumi Martini 17 choice of gin or vodka, cherry pepper brine, blue cheese olive, soppresata, parm, cherry pepper	Spiced Cherry Rye 19 Michter's Rye, cherry syrup, agave, lemon
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SPECIALTY COCKTAILS

Tito's Espresso Martini 15 Tito's vodka, Faretti, fresh espresso your way: decaf, pumpkin, crème brûlée, or Baileys	Honey Bee 15 tequila, honey, lemon, mezcal spritz	Black Manhattan 15 King's County bourbon, Averna amaro, black walnut bitters
Blood Orange Martini 14 house made blood-orange cello, blood orange vodka	Winter Cosmo 15 fig vodka, cointreau, lemon, white cranberry juice	Pumpkin Martini 15 Crop pumpkin vodka, vanilla vodka, cinnamon syrup, splash cream
Barrel Aged Old Fashioned 15 aged over three months to perfection	Hot Honey Margarita 15 Mi Campo tequila, Cointreau, house made sour, hot honey, spicy rim	Tito's Fig Lemonade 14 Tito's Vodka, fresh lemonade, Fruitful Mission Fig

MOCKTAILS

Strawberry "Mojito" 12 fresh mint, lime, strawberry syrup, club soda	The Aspro Launch 12 Italian aperitivo, lime, pineapple	"Aperol" Spritz 12 Lyre's Italian Spritz, club soda, orange
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