

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	
Lobster Roll Duo 14 Maine Lobster, brown butter aioli, lemon, herbs, Hawaiian rolls		Crispy RI Calamari ^{MGF} 16 fried cherry peppers, marinara, calabrian aioli		Chopped ^{GF} 16 romaine, frisee, avocado, cherry tomato, hard boiled egg, toasted pistachios Cato Corner Black Ledge Blue, bacon green goddess dressing	
Tuna Tartare* ^{MGF} 18 avocado, cucumber, sweet & spicy togarashi glaze, pickled ginger, wonton strips		Burrata ^{MGF} 18 thyme-honey roasted peaches, basil, prosciutto di parma, EVOO		Summer Berry ^{GF} 15 frisee & arugula, blueberries, strawberry pecan-goat cheese croquettes, lemon poppyseed dressing	
Clams Casino 15 bacon, peppers, onion, capers, pernod, toasted bread crumbs, spicy aioli		Chicken La Cava 16 chicken skewers, stuffed cherry peppers, bacon, orange, sweet chili glaze			
Seafood Tower* ^{MGF} cocktail shrimp, lobster salad, oysters, clams, tuna tartare, seaweed salad, lump crab cocktail					
Serves 3: 95 Serves 6: 185					
CHARCUTERIE Served With Seasonal Accompaniments hot soppressata fennel salami prosciutto di parma parmigiano reggiano prima donna Cato Corner Farm aged Bloomsday Cato Corner Farm Black Ledge Blue Pick Four: 23 Pick Six: 34		STEAKHOUSE ^{GF} served with mashed golden potatoes & grilled asparagus split charge \$5 - steaks will be sliced & served with two servings of sides  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* 49 8 oz Barrel Cut Filet* 53 18 oz 28 Day Dry Aged Bone in Ribeye* 59 Add Ons dulce gorgonzola crust 5 jumbo lump crab 11 shrimp scampi 12 butter poached lobster 14			
CHEF ENTREES		HOUSE MADE PASTAS			
Chicken Parmigiana ^{MGF} 26 penne, house made marinara, mozzarella		Wild Mushroom Ravioli 29 wild mushroom ravioli, maitake, royal trumpet, brown beech, brandy cream sauce, truffle butter			
Faroe Island Salmon* ^{MGF} 29 pan roasted salmon, Parisian gnocchi, artichoke & cherry tomato sauce, sundried tomato fondue, arugula salad		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 *			
Scallop Risotto ^{GF} 37 roasted corn, Cato Corner Farm Aged Bloomsday risotto, pan seared scallops		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, mashed gold potatoes		Lobster Ravioli ^{MGF} 38 fresh Maine lobster, seafood ravioli, fra diavolo style, calabrian chilis, cherry tomato, fried basil			
Substitute Chicken Cutlet 29		Fettuccine Carbonara ^{MGF} 27 housemade sausage, bacon, pecorino, cream, egg, peas			
Braised Short Rib ^{MGF} 34 mashed gold potatoes, pot roasted carrots, barolo demi glaze, crispy leeks		*Gluten Free Pasta Available Upon Request*			
Prime Burger* ^{MGF} 25 house brisket & short rib blend, mushrooms, thick cut bacon, Cato Corner aged Bloomsday, green peppercorn aioli, house made potato bun, truffle fries					
Chicken Piccata ^{MGF} 28 all-natural airline chicken, capers, lemon veloute, mashed potatoes, asparagus					
Add Protein to Any Dish` shrimp* 12 scallop* 16 10 oz hanger steak* 19 salmon* 12 chicken 10		SIDES French Fries 6 Truffle Fries 7 Short Rib Mac n' Cheese 13 Seacoast Mushrooms ^{GF} 12 Garlic Spinach ^{GF} 6 Mashed Gold Potatoes ^{GF} 6 Grilled Asparagus ^{GF} 8 Twiced Baked Potato 11			
		 = 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, house made fennel sausage, smoked mozzarella, basil	20	Margherita 🌿 mozzarella, heirloom tomatoes, fresh basil, EVOO, romano	19

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

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, Champagne, France NV	90
Ca'del Bosco, Cuvee Prestige, Lombardy, Italy NV	110
Pol Roger, Brut, Champagne, France NV	110
Taittinger, Brut La Francaise, Champagne,France NV	135

ROSSO

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, Zinfandel, 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

The Traveler | 18

Lalo tequila, lemon,
simple, bitters

SPECIALTY COCKTAILS

Tito's Espresso Martini | 15

Tito's vodka, Faretti, fresh espresso
your way: decaf, pistachio, or Baileys

Honey Bee | 15

tequila, honey,
lemon, mezcal spritz

Black Manhattan | 15

King's County bourbon, Avera amaro,
black walnut bitters

Blood Orange Martini | 14

house made blood-orange cello,
blood orange vodka

Watermelon Martini | 15

watermelon vodka, Cointreau
lemon, watermelon juice

Summer Spritz | 15

Hendrick's gin, elderflower, honey,
lemon, basil, peach

Barrel Aged Old Fashioned | 15

aged over three months to perfection
offered smoked per request

Hot Honey Margarita | 15

Mi Campo tequila, Cointreau,
house made sour, hot honey, spicy rim

Tito's Strawberry Lemonade | 14

Tito's vodka, fresh lemonade,
house made strawberry syrup

MOCKTAILS

Strawberry "Mojito" | 12

fresh mint, lime, strawberry syrup, club soda

Basil Smash | 12

yuzu juice, pineapple juice, basil, club soda

"Aperol" Spritz | 12

Lyre's Italian Spritz, club soda, orange