

FROM THE SEA

LOCAL OYSTERS & JUMBO WILD SHRIMP COCKTAIL (+\$33)

a chilled seafood platter | mignonette & spicy cocktail sauce

STARTER

CAULIFLOWER VELOUTE

smoked cheddar, chives

WINTER CITRUS SALAD

cara cara orange & satsuma mandarin,
kohlrabi, fennel, & mint, pecorino pepato

ARANCINI CARBONARA

fried risotto, guanciale besciamella sauce

ROASTED BABY BEETS

quinoa, apple, arugula, beet vinaigrette, goat cheese, honey

CRAB CAKES

jumbo lump crab, lemon tartar sauce

CLAMS OREGANATA

baked local little neck clams, garlic-herb butter,
lemon, brioche bread crumbs

ATLANTIC TUNA CARPACCIO

avocado, radish, tomatillo, cilantro

ENTRÉE

ROASTED CAULIFLOWER STEAK FRITES

crimini mushroom red wine sauce, served with Red Hat frites

CRISPY CHICKEN MILANESE

sherry marinated roasted red peppers, Point Reyes blue cheese,
red onion, arugula & castelfranco

PASTA | GNOCCHI | MUSHROOM

housemade ricotta gnocchi & maitake mushrooms

SEARED ATLANTIC SWORDFISH

piccata suace | capers, lemon, butter,
broccoli rabe, yukon gold potato purée

SEARED SCALLOPS

braised fennel soubise, pomelo citrus, castelvetrano olives (+7)

16 OZ. GRASS FED PRIME RIBEYE

red wine sauce, caramelized crimini mushrooms,
served with Red Hat frites (+12)

*TABLESIDE | ITALIAN WINTER TRUFFLE (+20)

SWEET

DESSERT FOR TWO

key lime pie, flourless chocolate cake, panna cotta,
natural red velvet cake, strawberry sorbet, almond biscotti

\$98 - THREE COURSE PRIX FIXE

FROM THE SEA COURSE +\$33 FOR TWO PEOPLE

SCALLOPS +\$7 | RIBEYE STEAK +\$12

LOVE

ON THE

RIVER