



BRICK OVEN PIZZA

MARGHERITA · 17

Fresh Mozzarella, San Marzano Tomato, Basil

BLACK TRUFFLE · 24

Wild Mushrooms, Fontina, Fine Herbs, Truffle Oil

PROSCIUTTO · 21

Wild Arugula, Mozzarella, Spring Onion

BUFFALO CHICKEN · 19

Blue Cheese Crumbles, Celery, Ranch Dressing

CHARRED PEPPERONI · 21

Bandolero Soppresata, Fresh Mozzarella, Tomato, Chilli-Honey

WHITE CLAM · 21

Clams, Bechamel, Charred Lemon

RAW BAR

Daily Oyster Selection · MP

Littleneck Clams · MP

Chilled Jumbo Shrimp · 4.50 each

SEAFOOD PLATTER · 75

6 Jumbo Shrimp, 6 Oysters, 6 clams, Tuna Tartare

STARTERS

SOUP DU JOUR · MP

Chef Prepared Daily

CRISPY OCTOPUS · 21 ^{GF}

Portuguese Octopus, Smoked Paprika Gastrique, Fingerling Potato Salad, Mustard Caviar

CRUNCHY RICE CAKES · 18

Spicy Tuna Tartare

FRIED CALAMARI · 17

Sweet Chili Gastrique, Scallion, Sesame Seeds, Cilantro

GERMAN PRETZEL · 14

Spicy Brown Mustard or Guinness Beer Sauce

MUSSELS SOPHIA · 19

Lemon, Basil, Cherry Tomatoes

SPINACH & ARTICHOKE DIP · 15

Spinach, Artichoke, Mozzarella, Gruyere, Tortilla Chips

TUNA TARTARE · 21

Ahi Tuna, Guacamole, Asian Pear, Crispy Shallots, Idaho Chips, Ponzu

MAC N' CHEESE · 17

Applewood Smoked Bacon, Herb Panko Crust

CRISPY CAULIFLOWER · 15

Smoked Paprika, Honey, Dijon Mustard, Pickled Red Chillies, Turkish Apricot

FRIED SHISHITO PEPPERS · 12

Olive Oil, Lemon, Maldon Salt

GREENS

ADD CHICKEN · 6 | SHRIMP · 8

WATERMELON · 16 ^{GF}

Kalamata Olives, Feta Cheese, Red Onions, White Balsamic Vinaigrette

HEIRLOOM TOMATO · 18 ^{GF}

Fresh Basil, Rustic Bread, Garlic, Parsley, Radishes

KALE CAESAR · 17

Kale, Romaine, Panko Breadcrumbs, Parsley, Lemon & Lime Zest

BURRATA · 19 ^{GF}

Prosciutto, Wild Arugula, Cherry Tomato, Basil Vinaigrette

BETWEEN THE BREAD

AU POIVRE BURGER · 21

Melted Onions, Blue Cheese, Peppercorn Aioli

LOBSTER ROLL · 30

Brown Butter, Mayo, Tarragon, Malt Vinegar Potato Chips, Sour Pickles

GARDEN BURGER · 19

Black Bean, Corn & Bell Pepper, Avocado, Roasted Veggies, Chipotle Mayo

PRIME SIRLOIN BURGER · 21

Aged Cheddar, Maple Bacon, Grilled Onion, Tomato, Pickles, Red Leaf Lettuce

CRISPY CHICKEN SANDWICH · 20

Buttermilk Fried Chicken, Baby Swiss, Sliced Tomato, and Spicy Kale Slaw

CHOICE OF FRIES, SALAD, SWEET POTATO FRIES

Sushi

SPECIALTY ROLLS

DOUBLE TUNA · 20 ^{GF}

Spicy Tuna Tartare, Asian Pear, Tuna Sashimi, Jalapeno, Yuzu Tobiko

RAINBOW · 20 ^{GF}

Spicy Salmon, Cucumber & Mango. On top Salmon, Tuna, Hamachi, Avocado, Wasabi tobiko

WAGYU STEAK TARTARE · 21 ^{GF}

Tuna, Avocado, Black Truffle Salsa, American Caviar, Garlic Chips

KING CALIFORNIA · 19 ^{GF}

Spicy King Crab, Salmon Sashimi, Cucumber on Top with Avocado, Yuzu Miso

TEMPURA DRAGON · 20

Shrimp Tempura, Mango, Cucumber, Spicy Tuna, Almond, Special Sauce

CRUNCHY SCALLOP · 20

Sweet Chili Scallops, Mango, Unagi, Avocado, Scallion Ginger Salsa, Ponzu Soy

CUT ROLLS

Big Eye Tuna · 12 ^{GF}

Spicy Big Eye Tuna · 13 ^{GF}

Avocado Cucumber · 9 ^{GF}

Salmon Cucumber · 12 ^{GF}

California · 11

Shrimp Tempura · 13

Unagi Avocado · 12

Spicy Salmon · 13 ^{GF}

SUSHI OR SASHIMI PLATTER · 26

ENTREES

GRASS FED FILET MIGNON · 42

8 oz Fillet, Potato Gratin, Peppercorn Sauce

GRILLED BRONZINO · 38 ^{GF}

Lemon Thyme, Cherry Tomato Confit, Charred Meyer Lemon

LOBSTER PAPPERDELLE · 34

Homemade Papperdelle, Fresh Lobster, Cherry Tomatoes, Thai Basil, Breadcrumbs

ATLANTIC SALMON · 36 ^{GF}

Summer Seasonal Vegetables, Lemon Beurre Blanc

BRICK CHICKEN · 31 ^{GF}

Rosemary, Sage, Oregano, Sautéed Corn, Cherry Tomato, Fresno Chilies

PORTERHOUSE FOR 2 · 105

Roasted fingerling potatoes, Seasonal vegetables

SIDES

Crispy Onion Ring Tower · 10

Yukon Gold Potato Puree · 10 ^{GF}

Truffle Fries with Fine Herbs · 10

Truffle Tater Tots · 10

SAUTEED CORN · 10

Butter, Fresno Chilies, Leeks, Parmesan, Cherry Tomato

Food Allergies? If you have a food allergy, please speak to the owner, manager, chef, or your server.

20% Gratuity will be added to parties of 6 or more.

^{GF} — Gluten free