DINNER

THE NEST

ON THE RIVER

SMALL BITES

WHIPPED RICOTTA V **$18**
Ricotta cheese, olive oil, honey, pine nuts, toasted ciabatta

ROASTED BRUSSELS SPROUTS GF **$16**
Bacon, shallots, coffe-maple glaze, golden raisins

BURRATA GF,V **$19**
Burrata, heirloom tomatoes, arugula, basil oil, balsamic reduction

MUSSELS $20
PEI mussels, garlic, lemon, white wine butter sauce, toasted ciabatta

WARM MARINATED OLIVES GF,VG **$18**
Olives, citrus, herbs, olive oil

CRABCAKE $25
3 oz crab cake, arugula and red onion salad, remoulade

CALAMARI STEAK $18
Kalamata olives, cherry tomatoes, capers, garlic, lemon, parsley, olive oil

HUMMUS PLATTER VG **$16**
Olive pimento hummus, celery, cucumber,carrots, radishes, pita

ESCARGOT $19
Garlic, shallots, spinach, grape tomatoes, whipped ricotta, toasted ciabatta

FRENCH ONION SOUP $14
Caramelized onions, melted provolone, parmesan, ciabatta

LOBSTER BISQUE GF **$17**
Lump Maine lobster, cream, sherry, chives, basil oil

ARTISAN CHARCUTERIE BOARD
HALF - $20 | FULL - $40
Soppressata, genoa salami, hot capicola, buttermilk bleu cheese, Pecorino Romano, aged cheddar, fresh mozzarella, heirloom tomatoes, whole roasted garlic, olives, giardiniera, fig jam, honeycomb, toasted ciabatta
+Prosciutto $7 | $13

RAW BAR

SHRIMP COCKTAIL* GF **$22**
4 Colossal shrimp, lemon, key lime cocktail sauce

OYSTERS* GF **$3**
On the half shell, mignonette, cocktail sauce, horseradish, lemon
minimum of 4

TUNA TATAKI* $18
Seared sesame ahi tuna , seaweed salad, wonton, wasabi, ginger, sriracha, soy sauce

CEVICHE* GF **$25**
Fresh cut seafood, cilantro, bell peppers, red onions, jalapenos, lime, corn tortilla chips

SEAFOOD SAMPLER* GF **$84**
Chilled ceviche, jumbo lump crab, colossal shrimp, tuna tataki, oysters on the half shell, mignonette, horseradish, cocktail sauce, lemon

SALADS

NEST GF,VG **$11**
Mixed greens, romaine, heirloom tomatoes, carrots, english cucumber, choice of dressing

FIELD GF,V **$15**
Mixed baby greens, candied walnuts, sun dried cranberries, feta cheese, balsamic vinaigrette

CAESAR $14
Romaine, shaved parmesan, homemade croutons, caesar dressing
+Anchovies $3

WEDGE GF **$15**
Iceberg, heirloom tomatoes, crispy prosciutto, gorgonzola, english cucumber, scallions, bleu cheese dressing

GREEK V **$16**
Mixed greens, heirloom tomatoes, english cucumber, red onion, kalamata olives, bell pepper, feta, oregano, pepperoncini, lemon olive oil dressing, grilled pita

ADD PROTEIN
CHICKEN $9 | SALMON* $13 | SHRIMP $13
STEAK* $16

V- VEGETARIAN | VG- VEGAN | GF- GLUTEN FREE | *CONTAINS RAW INGREDIENTS
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

DINNER

THE NEST

ON THE RIVER

LAND

BRICK CHICKEN GF **$37**
Airline chicken breast, rustic mashed potatoes, charred broccolini

CHICKEN MILANESE $37
Chicken cutlet, arugula, red onion, heirloom tomatoes, shaved Pecorino Romano, lemon, olive oil, balsamic glaze

SHORT RIBS $40
Bone braised short rib, potato gnocchi, cheese sauce, demi glaze, fried onions

FILET MIGNON* $49 | $64
5oz or 8oz filet, bleu cheese, rustic mashed potatoes, cabernet demi glaze, sautéed spinach, fried onions

PORK CHOP* $41
14oz pork chop, creamy polenta, grilled asparagus, thyme rosemary sauce, fried onions

STEAK FRITES* GF **$38**
6oz flat iron, garlic parmesan hand cut fries, chimichurri compound butter

DUCK GF **$46**
Half duck, citrus demi glaze, sweet potato medallions, sautéed spinach

RIBEYE* MP
14oz ribeye, rosemary, thyme, garlic, olive oil, mashed potatoes, grilled asparagus, fried onions

STUFFED EGGPLANT GF,VG **$28**
Eggplant, quioa, mushrooms, bell peppers, onion, butternut squash, marinara

LAMB SHANK GF **$44**
Cabernet braised lamb shank, creamy polenta, fried brussels sprouts

SIDES

HAND CUT FRIES GF **$7**
SWEET POTATO FRIES GF **$7 | RISOTTO $7**
RUSTIC MASHED POTATOES GF **$5**
BROCCOLINI GF,V **$6 | SAUTÈED SPINACH** GF,V **$5**
ASPARAGUS GF,V **$6 | MIXED VEGETABLES** GF,V **$5**
SIDE NEST SALAD GF,V **$6 | SIDE CAESAR SALAD $8**

SEA

SCALLOPS GF **MP**
4 Scallops, risotto, asparagus, lemon butter sauce

SALMON* GF **$35**
Teriyaki marinated salmon, coconut rice, mixed vegetables

CRABCAKES $48
Twin 3oz crabcakes, asparagus, red onion arugula salad, remoulade

MAHI MAHI* GF **$45**
Grilled mahi, lemon butter cream sauce, capers, sweet potato medallions

BLACK GROUPER* GF **$47**
Black grouper, pancetta, leeks, parmesan, arugula, mashed potatoes, mixed vegetables

FEATURED DISH

CATCH OF THE DAY* MP
Chef's daily selection of fresh seafood

PASTA

ARTICHOKE PAPPARDELLE V **$28**
Grilled artichoke hearts, arugula, heirloom tomatoes, Kalamata olives, pappardelle pasta, lemon butter sauce

SPICY VODKA RIGATONI V **$28**
Rigatoni pasta, vodka sauce, red chili flakes, Pecorino Romano, fresh basil

CACIO E PEPE V **$25**
Bucatini, parmesan, black pepper

LOBSTER GNOCCHI $38
Gnocchi, 6 oz of lobster claw and knuckle meat, broccolini, calabrian chili, parmesan cream sauce

GLUTEN FREE PASTA $2

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