

# DINNER

Luck • Love • Life

## { RAW BAR }

### OYSTERS ON THE HALF SHELL\*

nightly selection  
ea. 3

### OYSTER SHOOTER\*

tito's vodka  
ea. 6

### CHILLED JUMBO SHRIMP

cocktail sauce / horseradish  
ea. 5

### ½ CHILLED LOBSTER

lemon / cocktail sauce  
15

### SONSIE'S SIGNATURE SHELLFISH PLATTER\*

oysters / littleneck clams /  
jumbo shrimp / 1 # chilled lobster  
75

## { STARTERS }

### MARINATED OLIVES

orange / fennel  
6

### WHITE BEAN DIP

roasted red peppers /  
potato chips  
9

### CALIFORNIA LOBSTER ROLL

pickled ginger aioli /  
wasabi tobiko  
13

### TUNA TARTARE\*

harissa vinaigrette / lemon /  
puffed wild rice  
16

### ROASTED CAULIFLOWER STEAK

cauliflower couscous / gram masala /  
pickled sultanas  
12

### LIGHTLY CURED HAMACHI

citrus vinaigrette / pine nuts / cilantro  
15

### BLACK SPAGHETTI

poached calamari / chourico /  
espelette shellfish broth  
12

### BRAISED MEATBALLS

whipped ricotta /  
traditional red sauce / basil  
10

### BAKED OYSTERS

clams casino / smoked brandade /  
house smoked bacon /  
mustard aioli  
14

## { BRICK OVEN PIZZA }

### MARGARITA

fresh mozzarella / tomato /  
basil pesto / pecorino  
14  
*-add soppressata 3*

### ROASTED MUSHROOM

pancetta / parmesan / hen egg  
15

### FIG & PROSCIUTTO

blue cheese / arugula / aged balsamic  
16

### SIGNATURE BURGER PIZZA

shredded lettuce / tomato /  
onion / special sauce  
16

### WHITE CLAM PIZZA

garlic confit / parmesan /  
cracked black pepper  
15

### SPICY ITALIAN SAUSAGE

peppers and onion / fennel seed  
15

### SPINACH & ARTICHOKE PIZZA

ricotta / aleppo pepper / olive oil  
15

## { SOUP & SALAD }

### NEW ENGLAND CLAM CHOWDER

bacon  
12

### FRENCH ONION & OXTAIL SOUP

sherry / crouton / gruyère  
14

### SIMPLE GREEN SALAD

shaved fennel / goat cheese /  
sherry vinaigrette  
12

### BRUSSEL SPROUT & ENDIVE SALAD

candy pecans / apple goat cheese  
mousse / lemon vinaigrette  
12

### CAESAR SALAD\*

buttery croutons / white anchovy  
12

### FRIZZE & POACHED EGG SALAD

warm apple cider vinaigrette /  
confit potatoes and mushrooms  
13

## { MAIN }

### HERB ROASTED CHICKEN

parmesan risotto / mascarpone /  
lemon poultry jus  
25

### FAROE ISLAND SALMON\*

olive oil smashed potatoes /  
sauteéd spinach / golden beets /  
lemon vinaigrette  
27

### MEE KROB

thai crispy noodle / spicy stir fry /  
shrimp / pork / chicken  
24

### DUET OF PORK

preserved fruit mostarda /  
sauteéd brussel sprouts /  
brown butter parsnip puree  
14

### 8 OZ PINELAND FARM GRASS FED BURGER\*

house-made bacon /  
marrow onions / gruyere / pickles  
17

### PAN ROASTED HAKE\*

soy brown butter emulsion /  
sauteéd ancient grains /  
swiss chard  
24

### GRILLED NY SIRLOIN\*

potato gratin / brandy  
peppercorn sauce  
35

### NEW ENGLAND POT ROAST

short rib / bone marrow / traditional  
vegetables / red wine broth  
29

### WAGYU BEEF BOLOGNESE

tagliatelle / pancetta / calabrian  
chili / parmesan  
23

## { SIDES }

### SPINACH

steamed or sauteéd  
7

### FINGERLING POTATO

confit garlic  
7

### HOMEMADE FRIES

7  
-Add parmesan & truffle oil 2

### ROASTED BRUSSEL SPROUTS

house smoked bacon  
7

### ROASTED AUTUMN SQUASHES

brown butter  
7

*Before placing your order, please inform your server if a person in your party has a food allergy. \*Denotes food items that are served raw, undercooked, or may be cooked to your specifications. Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase risk of foodborne illness.*