

R A W B A R

SEAFOOD TOWER schooner 110 | yacht 165

oysters, clams, shrimp, crab, tuna tartare, lobster

CLAMS 3 per
minimum of six

OYSTERS 4 per
minimum of six

SHRIMP COCKTAIL

old bay seasoned, calabrian chili cocktail & lemon 22

A P P E T I Z E R S



HOUSEMADE POTATO & ONION FOCACCIA

truffle-honey butter 14

PECORINO ZEPPOLE

24 month aged - prosciutto di parma, calabrian chili honey 25

CHOPPED KALE CAESAR

mint, aged gouda, barley, candied pistachios, Caesar dressing 24

SPRING BURRATA jersey artisan co.

strawberry-balsamic, asparagus emulsion & thai chili 24

SEAFOOD INSALATA

shrimp, mussels, clams, calamari, lemon,

charcoal shallot jam, celery, mint & shaved fennel 24

PRIME BEEF TARTARE

calabrian chili, sun dried tomatoes, capers, coffee oil,

parmigiano + toasted sourdough 26

ROASTED SPANISH OCTOPUS

fingerling potatoes, olivata, garlic confit, charred red pepper puree 28

TUNA TARTARE

orange dashi, lime, shallots, radish & crispy potatoes 26

P A S T A S



RICOTTA GNOCCHI

sweet sausage 'bolognese' pecorino romano, basil 35

MAFALDE con VONGOLE

manila clams, lemon, calabrian chili, garlic crumbs 40

CAVATELLI VERDE

jonah crab, tomato confit, meyer lemon & braised artichokes

citrus crumbs 42

SPAGHETTI CACIO E PEPE

fresh ground black pepper, pecorino romano 32

CRESTE di GALLO "VERDE"

braised short rib ragu, Genovese pesto

ricotta salata 40

ENGLISH PEA & BURRATA AGNOLOTTI

fava bean, basil seeds, & pancetta crumble 38

S I D E S 9

roasted asparagus, garlic confit, lemon & panko

marsala glazed mushrooms

glazed seasonal vegetables

garlic potato mousse

parmigiano gnoccho alla romana

Chef/ Partner - Ryan DePersio

Chef De Cuisine - Giancarlo Junyent

@battellojc  @chef_rd

E N T R É E S



SPICY LOBSTER RISOTTO ARRABBIATA

spicy tomato- saffron risotto, basil crema, parsnip chips MP

PISTACHIO & OREGANO CRUSTED HALIBUT

crab, zucchini orzotto, fennel, saffron jus 49

LOCAL BLACK SEA BASS

white & green asparagus, mushroom puree, foraged morels

eggplant escabeche & prosciutto glaze 46

DAY BOAT SEA SCALLOPS

tri-color cauliflower, beluga lentils, salsify puree

pignoli & raisin gremolata 48

NY STRIP 14 oz. PRIME DRY AGED

gnoccho alla romana, maitake mushroom marsala 85

GRILLED HALF CHICKEN

escarole, crispy pecorino potatoes, chili-shallot butter 38

FENNEL & GINGER CRUSTED PORK CHOP

baby red oak greens & fennel, garlic potato mousse

bourbon mustard jus 46

PORCINI MUSHROOM RISOTTO

crispy enoki, trumpet & maitake **vegan* 30

L A R G E F O R M A T

45 DAY DRY AGED PRIME 28oz COWBOY RIBEYE

cippolini onions, roasted garlic, salsa rosa 165

GRILLED WHOLE RED SNAPPER

swiss chard, gremolata, red pepper romesco 90

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

All credit card charges, will include an additional transaction fee up to 2.99% to help offset processing costs

A 20% Service Charge will be automatically added per All Groups Six or Greater & Distributed to our Service Team