

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

STONE FRUIT SALAD

plums, peaches, apricots, stracciatella cheese, radicchio, mint, croutons

candied walnuts, aged balsamic 24

HEIRLOOM TOMATO PANZANELLA

jersey artisan co. burrata, sour dough bread, hazelnuts & basil tuile 24

PRIME BEEF TARTARE

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

parmigiano + toasted sourdough 26

SEAFOOD INSALATA

shrimp, mussels, clams, calamari, lemon,

charcoal shallot jam, celery, mint & shaved fennel 24

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

SQUID INK TORCHIO

octopus & lump crab gauzzetto, spicy pomodoro,

citrus crumbs 42

SPAGHETTI CACIO E PEPE

fresh ground black pepper, pecorino romano 32

CRESTE di GALLO “VERDE”

braised short rib ragu, Genovese pesto, *Jimmy Nardello Peppers*

ricotta salata 40

DOPPIO RAVIOLI

sweet potato & squash raviolo, roasted mushrooms, sweet onion truffle 38

S I D E S 9

parmigiano gnoccho alla romana

marsala glazed mushrooms

garlic potato mousse

grilled broccoli rabe & chili oil

glazed seasonal vegetables

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

CASHEW CRUSTED HALIBUT

“celery root” caponata & celeriac puree 48

CORIANDER CRUSTED BLACK SEA BASS

delicata squash, prosciutto broth, Brussels sprouts 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

BUTTERMILK BAKED CHICKEN

braised leg, genovese pesto, parsnip puree, swiss chard &

cherry pepper jus 38

FENNEL & GINGER CRUSTED PORK CHOP

garlic potato mousse, grilled broccoli rabe, ginger beer demi 46

PORCINI MUSHROOM RISOTTO

crispy enoki, trumpet & maitake **vegan* 30

L A R G E F O R M A T

60 DAY DRY AGED 36 oz PORTERHOUSE

potato gratin “cacio e pepe” cippolini onions 195

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