# Sirenetta
SEAFOOD & RAW BAR

MAY 2022

**OWNER & SOMMELIER:** Gabi Lombardi
**EXECUTIVE CHEF:** Jan T. Christie

## APPETIZERS

**LOBSTER BISCUITS – 14**
cheddar cheese, chives, lobster butter

**BROILED OYSTERS – 6**
chili brown butter, pickled ramps

**TUNA TRIO – 25**
sashimi with amaro vinegar
cold smoked with serano chili pepper
black 'n blue with black garlic

**BIG EYE TUNA TARTARE – 18**
sweet mayo, garlic agrodolce

**FRIED CLAMS & SPRING ONIONS – 16**
pickled fennel mayo

**SPICY SHRIMP & FRITTES – 15**
tomato-chili oil, house made fries

**GRILLED OCTOPUS – 17**
potato puree, spicy pickled pineapple, garlic romesco

**CRAB 'RANGOON' ARANCINI – 16**
cream cheese, sungold tomato agrodolce

**BAKED MANILA CLAMS – 18**
semolina bread crumbs, chili, lemon

**BAKED BRIE – 17**
local ramps, rhubarb chutney

## SALAD

**CAESAR SALAD – 10**
gem lettuce, anchovies, parmesan, pickled onion

**CANTALOUPE SALAD – 12**
watercress, mustard frill, cilantro, mint, dill

**TUSCAN KALE SALAD – 14**
cotton candy grapes, sunchokes, pecorino, lemon

## House Made Pasta

**LOBSTER ALL'AMATRICIANA – 32**
rigatoni, DOP tomatoes, guanciale, chili pepper

**FRUTTI DI MARE LUMACHE – 28**
scallops, shrimp, calamari, fish, squash, white wine sauce

**SQUID INK LINGUINE– 30**
uni butter, jonah crab, shrimp, yuzu

**PESTO PAPPARDELLE – 29**
seared soft shell crab, ramp pesto, tomatoes

**SHORT RIB BUCATINI – 28**
braised short ribs, fiddlehead ferns, local ricotta

## RAWBAR

### ON THE HALF SHELL

**OYSTERS – 3.50 EACH**
Ask your Server for our Daily Selection

**LITTLENECK CLAMS – 2.50 EACH**

served with prosecco mignonette,
calabrian chili cocktail sauce & lemon

### CHILLED SHELLFISH

**SHRIMP COCKTAIL,** 6 pieces **– 18**

**KING CRAB,** 1/2 pound **– 45**

### Seafood Towers

**SMALL – 60**
6 oysters, 4 littlenecks, 4 shrimp cocktail, king crab

**LARGE – 120**
12 oysters, 8 littlenecks, 8 shrimp cocktail, king crab,
8 mussels, assorted seasonal crudo

## FROM THE SEA

**SWORDFISH TONNATO– 27**
tuna-caper sauce, florentino, poppy seeds, sunflower kernels

**SEARED FLOUNDER – 28**
crispy rice, spinach, carrot-ginger sauce

**PESTO TILEFISH – 26**
broccoli rabe pesto, potatoes, pickled fennel

**GRILLED BRANZINO – 27**
green coconut curry, roasted raddishes, broccoli rabe

**SEARED HALIBUT – 29**
local rice, shallots, asparagus

## From the Land

**RIBEYE FOR 2 – 90**
28oz Ribeye with your choice of one side

**GRILLED HALF CHICKEN – 28**
grilled gem lettuce, capers, lemon, garlic

**GRILLED HANGAR STEAK – 36**
italian chicory, sweet onions

## ON THE SIDE

**CUCUMBER SALAD – 9**
radish, tahini vinaigrette, sesame seeds

**BROCCOLI RABE – 9**
pickled carrots, buttermilk "bread & butter" dressing

**ROASTED MUSHROOMS – 11**
yuzu vinaigrette

Please inform your server of any allergies or dietary restrictions. An automatic gratuity of 20% will be included for all parties of 6 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.