

FRESH
DAILY

RAW BAR

Seafood Towers

OYSTERS, each: 3.50 LITTLENECK CLAMS, each: 2.50

JUMBO SHRIMP COCKTAIL, 6 pieces: 22

served with prosecco mignonette, calabrian chili cocktail sauce & lemon

SEA BREAM CRUDO, lemon, olive oil, chives 20

TUNA TARTARE, jalapeño mayo, sesame chips 22

PEARL PLATTER, 6 oysters, 6 littlenecks, 4 jumbo shrimp 45

HIGH TIDE TOWER, 12 oysters, 6 littlenecks, 6 jumbo shrimp cocktail,
tuna tartare, bang bang shrimp 95

STARTERS

LOBSTER BISCUITS 16
housemade with cheddar cheese, chives & lobster butter

GARLIC & CHILI MUSSELS 21
DOP tomatoes, grilled bread

GLAZED PORK BELLY 18
citrus, crispy rice, scallions, sesame seeds

FRIED SHRIMP & GRITS 18
cheddar cheese, chives, old bay

SEARED OCTOPUS 22
red onion, celery, olives, oregano vinaigrette

FRITTO MISTO 19
white fish, calamari, shrimp & mussels with
fennel, jalapeño and spicy mayo

WHIPPED RICOTTA 16
sunshine kabocha squash, pistachios & calabrian chili
served with grilled bread

ROMAN FLATBREAD 25
mascarpone, pancetta, caramelized fennel & onion

TRUFFLE FRIES 14
truffle cheese, truffle mayo

SALADS

KALE CAESAR SALAD 13
parmesan, popcorn

BANG BANG SHRIMP SALAD 20
romaine, cucumbers, tomato, radishes, house ranch

CHOPPED SALAD 16
radicchio, frisee, dried limes, pickled peppers,
salumi, provolone, red wine vinegar

MAINS

LOBSTER ALL'AMATRICIANA 37
rigatoni with tomatoes, guanciale & chili pepper

PACCHERI ALLA GENOVESE 32
braised beef & caramelized onion sauce

SEAFOOD AQUA PAZZA 36
scallops, shrimp, crab & homemade noodles in tomato broth
with mushrooms, squash, fennel, ginger & lemongrass

GRILLED WHOLE BLACK BASS 58
butternut squash, spiced honey agrodolce

SEARED HALIBUT 30
celery root, squash, carrots & artichoke sauce

BRANZINO MILANESE 28
sauteed greens, anchovy sauce

GRILLED PORK CHOP 32
braised red cabbage & apples

HANGER STEAK 35
Italian long hots, fried potatoes

LOBSTER ROLL BLT 30
on brioche; choice of fries or side salad

CHEESEBURGER 20
cheddar cheese, housemade bun; choice of fries or side salad

Sides & Shares

ROASTED RAINBOW CARROTS 12
lime yogurt, almonds honey, sumac

SEARED BROCCOLI 8
black pepper mayo

OVEN ROASTED CAULIFLOWER 10
caramelized cauliflower sauce

JOIN US FOR OUR WEEKLY SPECIALS!

HAPPY HOUR | Tuesdays, All Night! Monday-Friday, 4-6pm

MARTINI MONDAYS | \$10 Martinis, All Night!

\$1 OYSTER TUESDAYS | from 4-6pm

WEEKEND LUNCH | Friday-Sunday at 12pm

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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. A 3% fee will be applied to all checks paid by credit card. Thank you for understanding!



WINTER 2025

EXECUTIVE CHEF: Jan Christie