

FRESH
DAILY

RAW BAR

Seafood Towers

OYSTERS, each: 3.50 LITTLENECK CLAMS, each: 2.50

JUMBO SHRIMP COCKTAIL, 6 pieces: 28

served with prosecco mignonette, calabrian chili cocktail sauce & lemon

TUNA TARTARE, plums, red beets, spicy agrodolce sauce 22

SALMON TARTARE, crispy rice, sesame mayo, scallions 22

PEARL PLATTER, 6 oysters, 6 littlenecks, 4 jumbo shrimp 50

HIGH TIDE TOWER, 12 oysters, 6 littlenecks, 6 jumbo shrimp cocktail,
tuna tartare, salmon tartare, lobster salad 110

STARTERS

LOBSTER BISCUITS 16

housemade with cheddar cheese, chives & lobster butter

STUFFED CLAMS 20

semolina breadcrumbs, orange-chili agrodolce

GLAZED PORK BELLY 18

local tomatoes, garlic

STEAK TARTARE 24

caramelized onion mayo, castelvetrano olives,
house made potato chips

SEARED OCTOPUS 22

romesco sauce, radish, grilled pineapple, black garlic aioli

CRAB RANGOON FLATBREAD 28

crab, chive cheese, yellow tomato agrodolce

WHIPPED RICOTTA 18

cherry tomatoes, basil, calabrian chili

TRUFFLE FRIES 14

truffle cheese, truffle mayo

KALE CAESAR SALAD 14

parmesan, popcorn

BANG BANG SHRIMP SALAD 20

romaine, cucumbers, tomato, radishes, house ranch

CHOPPED SALAD 16

radicchio, frisee, zucchini, green beans
radish, dried limes, red wine vinegar

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Sides & Shares

OVEN ROASTED MUSHROOMS 15

garlic butter

SEARED BROCCOLI 8

black pepper mayo

TOMATO SALAD 18

spicy soppressata, basil, balsamic dressing

HOUSE MADE PASTA

LOBSTER ALL'AMATRICIANA 38

rigatoni with tomatoes, guanciale & chili pepper

PACCHERI ALLA GENOVESE 32

braised beef & caramelized onion sauce

CHILI CRAB SPAGHETTI 34

crab, calabrian chili, garlic, lemon, bottarga

ZUCCHINI CAMPANELLE 28

smoked provolone

MAINS

SEARED HALIBUT 34

roasted tomato sugo, summer squash

GRILLED BRANZINO 34

sauteed greens, anchovy-lemon sauce

GRILLED WHOLE STRIPED BASS 58

local greens, carrot-ginger-sesame dressing

PORK CHOP MILANESE 36

baby lettuce, ham, provolone, salami, pepperoncini

HANGER STEAK 42

Italian long hots, fried potatoes

20oz RIBEYE 75

with your choice of side

LOBSTER ROLL BLT 32

on housemade milk bun; fries or side salad

CHEESEBURGER 20

cheddar cheese, housemade milk bun; fries or side salad



SUMMER 2026

EXECUTIVE CHEF: Jan Christie

JOIN US FOR OUR WEEKLY SPECIALS!

HAPPY HOUR | Tuesdays, All Night! Wednesday-Friday, 4-6pm WEEKEND LUNCH | Saturday-Sunday at 12pm

\$1 OYSTER TUESDAYS | from 4-6pm MARTINI THURSDAYS | \$10 Martinis, All Night!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase 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!