

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

SALMON CRUDO, coconut, lime, orange, herbs 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

MUSSELS ESCABECHE 18

citrus, herb oil, grilled semolina bread

GLAZED PORK BELLY 18

citrus, crispy rice, scallions, sesame seeds

FRIED SHRIMP 18

spiced cornbread, honey butter

SEARED OCTOPUS 22

red onion, celery, olives, oregano vinaigrette

WHIPPED RICOTTA 16

cara cara orange, pistachio & calabrian chili

served with grilled bread

ROMAN FLATBREAD 25

mascarpone, pancetta, caramelized fennel & onion

TRUFFLE FRIES 14

truffle cheese, truffle mayo

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

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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 STRIPED BASS 58

tomatillos, cara cara orange, salsify, fresh chili & herbs

MISO GLAZED HALIBUT 30

charred broccoli rabe, sunchoke puree

GRILLED BRANZINO 28

sauteed greens, anchovy-lemon sauce

PORK CHOP MILANESE 30

savoy cabbage, pickled jalapeño, edamame, sesame

HANGER STEAK 35

Italian long hots, fried potatoes

20oz RIBEYE 75

with your choice of side

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*

OVEN ROASTED MUSHROOMS 15

garlic butter

SEARED BROCCOLI 8

black pepper mayo

CHARRED CAULIFLOWER 9

spiced walnut sauce, cilantro, lime



WINTER 2026

EXECUTIVE CHEF: Jan Christie

JOIN US FOR OUR WEEKLY SPECIALS!

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

\$1 OYSTER TUESDAYS | from 4-6pm

MARTINI THURSDAYS | \$10 Martinis, All Night!

WEEKEND LUNCH | Saturday-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!