

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

TUNA TARTARE, peas, soy aioli, yuzu vinegar 22

SCALLOP AGUACHILE, pickled strawberries, scallions, radishes, pepper oil 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

GREEN GARLIC LITTLENECK CLAMS 25

green garlic butter, grilled semolina bread

GLAZED PORK BELLY 18

citrus, crispy rice, scallions, sesame seeds

FRIED SHRIMP 18

spiced cornbread, honey butter

SEARED OCTOPUS 22

romesco sauce, radish, grilled pineapple, black garlic aioli

WHIPPED RICOTTA 16

snap peas, snow peas, mint & chili  
served with grilled bread

PRIMAVERA FLATBREAD 25

zucchini, asparagus, goat cheese, basil, pickled raisins

TRUFFLE FRIES 14

truffle cheese, truffle mayo

KALE CAESAR SALAD 13

parmesan, popcorn

BANG BANG SHRIMP SALAD 20

romaine, cucumbers, tomato, radishes, house ranch

SPRING CHOPPED SALAD 16

radicchio, frisee, zucchini, asparagus,  
radish, dried limes, red wine vinegar

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*Sides & Shares*

OVEN ROASTED MUSHROOMS 15

garlic butter

SEARED BROCCOLI 8

black pepper mayo

SNAP PEAS & PANCETTA 18

pecorino, garlic & lemon

HOUSE MADE PASTA

LOBSTER ALL'AMATRICIANA 37

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

spicy vodka sauce, pecorino

MAINS

MISO GLAZED HALIBUT 30

fava beans, peas, white asparagus

GRILLED BRANZINO 28

sauteed greens, anchovy-lemon sauce

GRILLED WHOLE STRIPED BASS 58

ramp agrodolce, sweet onions, green beans, chili oil

PORK CHOP MILANESE 30

baby lettuce, ham, provolone, salami, pepperoncini

HANGER STEAK 35

Italian long hots, fried potatoes

20oz RIBEYE 75

with your choice of side

LOBSTER ROLL BLT 30

on housemade milk bun; fries or side salad

CHEESEBURGER 20

cheddar cheese, housemade milk bun; fries or side salad



SPRING 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!