



JANUARY 2024

OWNER & SOMMELIER: Gabi Lombardi

EXECUTIVE CHEF: Jan T. Christie

## APPETIZERS

### LOBSTER BISCUITS 16

homemade with cheddar cheese, chives & lobster butter  
\*ask your server about a lobster biscuit kit to-go!\*

### CLAM CHOWDER 14

baby clams, applewood smoked bacon, potatoes

### HAMACHI CRUDO 22

lime cured with fennel & tangerine

### TUNA TARTARE 22

local apples, creme fraiche & spiced vinegar

### TRUFFLE BAKED BRIE 18

truffle honey in puff pastry

### BLACK TRUFFLE BURRATA 25

with fresh shaved burgundy black truffles

### CRISPY OCTOPUS 20

piquillo autumn squash purée, honeycrisp apple, long hot peppers & shingiku

### FRITTO MISTO 16

fried calamari, shrimp, mussels, italian long hot & fennel  
served with calabrian chili aioli

### BAKED CLAMS 15

stuffed with semolina bread crumbs, garlic butter & lemon

### SPICY SHRIMP FRITES 18

grilled & served with french fries

## SALAD

### CAESAR SALAD 14

gem lettuce with parmesan, anchovies & pickled onions

### KALE SALAD 16

baby kale, local pears, walnuts, champagne vinaigrette

### SQUASH SALAD 15

sunshine kabocha squash, ginger gold apples, pumpkin seeds

## RAW BAR

### ON THE HALF SHELL

served with prosecco mignonette, seasonal mignonette  
calabrian chili cocktail sauce & lemon

### OYSTERS - 3.50 EACH

### LITTLENECK CLAMS - 2.50 EACH

### DRESSED OYSTERS - 16

with tangerine, cranberry & curry spice

## Seafood Towers

### SMALL TOWER - 60

6 oysters, 4 littlenecks, 4 shrimp cocktail, king crab

### LARGE TOWER - 155

12 oysters, 8 littlenecks, 8 shrimp cocktail, 8 mussels,  
king crab, lobster salad, seasonal tartare & crudo

### CHILLED SHELLFISH

### KING CRAB LEGS 42

1/2 lb

### JUMBO SHRIMP COCKTAIL 22

6 pieces

### BAR SNACKS

### TRUFFLE-POTATO CROQUETTES 18

with caviar, chives & creme fraiche

### CRAB HUSH PUPPIES 16

with honeynut squash aioli

### OCTOPUS PATATAS BRAVAS 20

with squid ink sugo sauce

## House Made Pasta

- LOBSTER ALL'AMATRICIANA** - rigatoni with tomatoes, guanciale & chili pepper 34
- FRUTTI DI MARE** - squid ink garganelli with scallops, shrimp, crispy calamari & escarole 32
- SMOKED CRAB BUCATINI** - lump crab, brussel sprouts & vinegar peppers 30
- LINGUINE & CLAMS** - shishito peppers & white wine sauce 30
- BRAISED BEEF FARFALLE** - radicchio & kabocha squash 30
- WINTER RAGU** - creste di brucco pasta with housemade sausage, tomato, squash & lentils 28
- EGGPLANT 'CACIO E PEPE'** - spaghetti, roasted eggplant, pecorino & black pepper 28

\*gluten free pasta is available for certain dishes upon request

## MAINS

- GRILLED BRANZINO** - eggplant caponata with tomato, pickled onions, raisins, capers, anchovies 33
- SWORDFISH MILANESE** - semolina breaded with chicory & calabrian chili 32
- SCALLOP & SHRIMP ACQUA PAZZA** - fennel, tomatoes & grilled semolina bread 34
- PAN SEARED HALIBUT** - beech mushrooms, celery root & potatoes 32
- CRISPY SKIN CHICKEN** - braised butter beans, farro & green chili crunch 34
- GRILLED HANGER STEAK** - roasted root vegetables, parsnip purée & aceto balsamico 37

### FROM THE BUTCHER'S BLOCK

WITH BORDELAISE SAUCE

**16oz DRY AGED RIBEYE** 52

**16oz NY STRIP STEAK** 45

**20oz T-BONE** 58

### ON THE SIDE

**BABY WHITE SWEET POTATOES** 10  
arugula mustardo

**DELICATA SQUASH** 10  
with cranberries & thanksgiving spice

**CREAMED KALE** 10

\*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!