

DINNER

/ STARTERS

East Coast Oysters ✓ <i>1/2 dozen dozen</i>	25 39	Char-Grilled Oysters <i>garlic, house blend spices, whole grain mustard aioli</i>	4 each
Beetroot & Goat Cheese ♻️ <i>walnuts, balsamic glaze, fresh greens add toasted pinsa +3</i>	16	Goat Cheese Croquettes ♻️ <i>a menu staple since 2012, served with a savory guava dip</i>	14
Pan con Tomate ♻️ <i>crisp Italian pinsa bread, tomato confit, and a drizzle of extra virgin olive oil</i>	12	Creamy Burrata <i>fresh strawberries, edamame, pine nuts, and vibrant pesto</i>	18
Crispy Calamari <i>golden fried, with tangy pickled radishes and our signature marinara</i>	21	Tuna Tartare Tostones ✓ <i>sesame and ginger dressing, cucumber, spicy mayo, avocado</i>	18
Lobster Mango Harmony <i>tropical starter with lobster knuckle meat, mango, on a bed of avocado</i>	28	Vitello Tonnato Reimagined <i>thinly sliced, tender veal topped with a creamy tuna-caper sauce, side of fresh greens and parmesan</i>	21
		Blue Crab Cakes <i>jumbo lump crab, whole grain mustard aioli</i>	19

/ PASTA

Lobster Risotto <i>arborio rice, butter poached lobster, seafood fumet</i>	35	Tagliatelle Bolognese <i>a hearty trio of veal, pork, and beef ragu, the essence of traditional comfort</i>	26
Wild Porcini Ravioli <i>sage and truffle cream, parmesan kiss</i>	28		

/ MAINS

Coastal Mediterranean Seabass <i>grilled seabass with roasted golden potatoes</i>	32	Crab Salad GF <i>blue lump crab, avocado, boston lettuce, frisee</i>	21
Salmon a la Crema GF <i>tender salmon in rich creamy sauce, spinach, and sweet cherry tomatoes, paired with toasted Italian pinsa</i>	33	Walnut Dijon Chicken GF <i>grilled breast, dijon butter, walnuts and olive tapenade, a medley of grilled garden veggies</i>	28
Scallops & Apple Fusion GF <i>bacon bits, baby tomatoes, granny smith apple, artichokes, truffle oil</i>	26	Grilled Skirt Steak <i>10 oz of tenderness, lemon butter sauteed broccolini</i>	42
Roasted Octopus & Edamame <i>artichokes, confit baby tomatoes, golden potatoes, and pine nuts</i>	26	Peppercorn Beef Tenderloin <i>8 oz, mushroom and brandy sauce, crispy prosciutto, celery root purée, and crème fraiche</i>	50
Local House Salad ♻️ GF <i>boston lettuce, frisee, arugula, watermelon radish, cucumber, pickled radish, shallots, cherry tomatoes, lemon vinaigrette chicken +10 • salmon +12</i>	18		

/ SIDES

Lemon Butter Broccolini	9	Shishito Peppers	9
Grilled Veggies <i>zucchini, squash, bell peppers, shishito</i>	13	Celeriac Permentier <i>smooth and creamy celery root puree</i>	11
Crispy Fries <i>add truffle +3</i>	9		

GOOD TO KNOW

♻️ vegetarian GF gluten free

✓ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Please note a 20% gratuity is included on all bills