

DINNER MENU

STARTERS

NEW ENGLAND CLAM CHOWDER

Quahogs, Littlenecks, Potato, Chives
9.95

CHARRED KOREAN BBQ OCTOPUS

Crunchy Sesame, Cucumbers & Sriracha Aioli
16.95

WARM BRIE & STONEFRUIT

Raisin Toast, Hazelnut Granola, Black Fig Coulis,
Rosemary- Olive Oil Mist
14.95

SUMMER TOMATO BRUSCHETTA

Roasted Corn & Boursin Cream, Crispy Prosciutto,
Balsamic, Micro Basil, Herb Focaccia
12.95

SHRIMP & CRAB SPRING ROLLS

Sriracha Aioli & Sweet Teriyaki
15.95

JUMBO SHRIMP COCKTAIL

Florida Tangerine Cocktail Sauce & Ginger Tea Vapor
5.50 each

PAN BRAISED P.E.I. MUSSELS

Melted Leek Cream, Crispy Potato & Leek Hay,
Toasted Focaccia
15.95

ORGANIC GREENS

ORGANIC ICEBERG WEDGE

Red Onion, Lady Moon Farms Tomatoes,
Pepper Bacon, Buttermilk- Blue Cheese Dressing
11.95

HEIRLOOM BEET TARTAR

Fried Goat Cheese, Frisée, Pistachio Vinaigrette,
Blood Orange, Crème Fraîche
15.95

ORGANIC CAESAR WEDGE

Romaine Hearts, Garlic Focaccia Croutons,
Parmigiano Reggiano, Meyer Lemon-Caesar Dressing
11.95

THE **M**

Grape Tomatoes, Feta Cheese, Ciabatta Croutons,
Cucumbers, Cipollini White Balsamic Vinaigrette
9.95

SUMMER HEIRLOOM TOMATOES & BURRATA

Port Wine Poached Black Figs, Strawberry Balsamic
Vinaigrette, Basil Oil, Grilled Focaccia
15.95

ARUGULA & APPLE

Pickled Celery Heart, Parmigiano Reggiano,
Candied Walnuts, Naples Honey Vinaigrette
12.95

ARTISAN PASTA & VEGETARIAN SELECTIONS

BUCATINI POMODORI

San Marzano Tomatoes, Parmigiano Reggiano,
Olive Oil, Colusa Farms Basil 25.95
With Scallops +12 With Chicken + 8 With Shrimp +10

MAINE LOBSTER TORTELLINI

Slow Roasted Rosetta Cream Sauce,
Wilted Organic Spinach, Caramelized Leeks 35.95

FROM THE WATER

CARAMELIZED DIVER SCALLOPS

English Pea & Bacon, Roasted Petite Vegetables,
Local Pea Tendrils, Vanilla-Dijon Butter 37.95

YELLOWFIN AHI TUNA

Cashew Fried Rice, Korean BBQ Vegetables,
Key Lime Ponzu Buerre Blanc 37.95

SEASONAL BOUILLABAISSE

East Coast Shrimp, Littleneck Clams, PEI Mussels,
Fresh Fish, Lobster, Potatoes, Autumn Mushrooms,
Braised Endive, Sundried Tomato Nage 32.95

EAST COAST SWORDFISH

Rock Shrimp, Golden Potato, Braised Fennel,
Grilled Pineapple, Sweet Drop Peppers,
Miso & Spicy Sambal Butter Sauce 37.95

ORA KING SALMON

Roasted Fingerling Potatoes, Confit Tomatoes,
Artichokes, Kalamata Tapenade,
Blood Orange Olive Oil
34.95

FLAVORFUL MEATS

BLACK ANGUS FILET MIGNON (8oz.)

Vermont Cheddar & Chive Whipped Potatoes,
Roasted Cipollini Sauce Bordeaux 43.95

VEAL & SHRIMP "M"

Forest Mushroom, Spinach & Mascarpone Risotto,
Herbed Marsala Sauce 38.95

BRAISED SHORT RIB

Baby Sweet Potato, Honey- Balsamic Brussel Sprouts
Candied Garlic & Port Wine Braising Reserves 35.95

N.Y. STRIP STEAK (12oz.)

Caramelized Fingerling Potatoes with
Parmesan, Artichoke, & Basil, Bearnaise Sauce
39.95

ENTREE ENHANCEMENTS

LOBSTER SCAMPI STYLE

Chardonnay, Roasted Garlic, Fresh Herb, House 15.95

OSCAR STYLE

Blue Crab, Grilled Asparagus, Hollandaise 15.95

SHAREABLE SIDES

ORGANIC CHEF'S VEGETABLES

Chef's Seasonally Sourced Artisan Vegetables 9.95

CRISPY BRUSSEL SPROUTS

Apple Bacon & Honey Balsamic 9.95

PAN ROASTED FINGERLING POTATOES

Parmesan, Artichoke, & Basil 9.95

PARMESAN FRENCH FRIES

Crispy Prosciutto & Roasted Garlic Aioli 8.95

CHEF JOHN BERRY / CHEF ADAM NARDIS