

APPETIZERS

	CC/	\$ DISC
COLD SEAFOOD SALAD	24.95	24
SHRIMP/ CALAMARI/ SCUNGILLI/ PULPO		
EGGPLANT NAPOLEAN	20.79	20
BREADED EGGPLANT/ PORTOBELLO/ FRESH MOZZARELLA/ BALSAMIC GLAZE/ BASIL OIL		
CRISPY VEGETABLE SPRING ROLLS	17.68	17
JULIENNE FRIES/ SWEET CHILI SAUCE		
SPICY TUNA TARTARE	19.75	19
AVOCADO/ TOMATO/ RED ONION HOUSE MADE TORTILLA CHIPS		
SHRIMP & STRING BEAN SALAD	20.79	20
POTATOES/ RED ONION/ CHAMPAGNE VINAIGRETTE		
FILET MIGNON BRUSCHETTA	20.79	20
SAUTÉED WILD MUSHROOMS BABY ARUGULA/ HORSERADISH CREAM		
GRILLED BABY LAMB CHOPS	22.86	22
NEW ZEALAND LAMB/ LEMON GARLIC GREMOLATA		
GRILLED OCTOPUS	22.86	22
ROASTED SLICED NEW POTATOES/ ARUGULA LEMON/ OLIVE OIL		
SAUTÉED SHRIMP	18.71	18
CHORIZO/ CANNELLINI BEANS/ WHITE WINE		
MUSSELS	22.86	22
PERNOD CREAM SAUCE/ CRISPY LEEKS		
BURRATA MOZZARELLA	20.79	20
PROSCIUTTO/ HEIRLOOM TOMATOES BASIL OIL/ BALSAMIC GLAZE		
BAKED CLAMS OREGANATA (8)	18.71	18
MOZZARELLA EN CAROZZA	16.63	16
LEMON/ WHITE WINE/ CAPERS		
FRIED CALAMARI	22.86	22
SPICY MARINARA		

RAW BAR

COLD SEAFOOD PLATTER	93.56	90
JUMBO LUMP CRABMEAT/ LOBSTER COCKTAIL 2 JUMBO SHRIMP/ 4 OYSTERS OF THE DAY 4 LITTLE NECK CLAMS		
LOBSTER COCKTAIL	29.11	28
JUMBO SHRIMP COCKTAIL(U6)	8.32	8 EACH
OYSTERS OF THE DAY	3.12	3 EACH
JUMBO LUMP CRABMEAT COCKTAIL	27.03	26
LITTLE NECK CLAMS	1.82	1.75 EACH

SALADS

BEEF & MIXED FIELD GREENS	15.59	15
MANDARIN ORANGES/ SHAVED FENNEL RICOTTA SALATA/ HOUSE MADE BUTTERMILK RANCH		
MESCLUN SALAD	15.59	15
CANDIED WALNUTS/ CRAISINS/ GOAT CHEESE TOMATOES/ CREAMY BALSAMIC VINAIGRETTE		
TRADITIONAL CAESAR SALAD	15.59	15
HOUSE SALAD	14.55	14
MIXED GREENS/ TOMATO/ RED ONION CUCUMBER/ HONEY MUSTARD VINAIGRETTE		
BABY ARUGULA	15.59	15
SHIITAKE MUSHROOMS/ ARTICHOKE HEARTS SUN-DRIED TOMATOES/ LEMON-LIME VINAIGRETTE		
CHOPPED ICEBERG	16.63	16
APPLEWOOD SMOKED BACON/ CRISPY SHALLOTS CHERRY TOMATOES/ BLUE CHEESE CRUMBLES VINAIGRETTE		
ADD CHICKEN \$10 / SLICED STEAK \$14		
SEARED TUNA \$14/ GRILLED SHRIMP \$14		

SIDES

MAX'S MAMA'S POTATO PIE	12.47	12
CREAMED SPINACH	12.47	12
SCALLOPED POTATOES	12.47	12
BROCCOLI RABE	12.47	12
TRUFFLE PARMESAN FRIES	12.47	12

PASTA

	CC/	\$ DISC
RIGATONI	29.11	28
PROSCIUTTO/ ARUGULA/ MUSHROOMS SMOKED MOZZARELLA/ SWEET ONIONS GARLIC/ OLIVE OIL		
CACIO E PEPE	29.11	28
BUCATINI/ PARMIGIANO REGGIANO CRACKED PEPPER		
BAKED CAPPELINI IN FOIL	35.34	34
SHRIMP/ RADICCHIO/ PANCETTA TOMATO CREAM		
FEDELINI BOLOGNESE	35.34	34
TOPPED WITH BURRATA		
RIGATONI MEZZI SHRIMP PESTO	35.34	34
CAVATELLI	33.26	32
CRISPY PROSCUITTO/ SHRIMP/TRUFFLE CREAM		
MAX'S HAND ROLLED GNOCCHI	27.03	26
FRESH PLUM TOMATOES/ FRESH BASIL SHAVED PECORINO ROMANO		
TORTELLINI ALFREDO	29.11	28
BACON/ PEAS/ PARMESAN CREAM		
PENNE VODKA	27.03	26
TOMATO/ VODKA/ SPLASH OF CREAM		
ORRECHIETTE	29.11	28
SAUSAGE/ BROCCOLI RABE/ GARLIC/ OLIVE OIL		

ENTRÉES

PAN ROASTED PRIME TOMAHAWK	M/P	M/P
RIBEYE FOR TWO 21 DAY DRY AGED/ 44 oz./ PRESENTED SLICED FRESH HERB BUTTER/ MASHED POTATOES SAUTÉED ONIONS & MUSHROOMS/ CREAMED SPINACH		
PHIL'S BEEF WELLINGTON	58.22	56
PUFF PASTRY WRAPPED FILET MIGNON MUSHROOM DUXELLES/ SAUTÉED SPINACH MASHED POTATOES/ BRANDY CREAM		
PAN ROASTED VEAL CHOP	62.37	60
SHALLOT SHERRY REDUCTION SCALLOPED POTATOES/ ASPARAGUS		
FILET MIGNON	56.14	54
FRESH HERB BUTTER/ MASHED POTATOES SAUTÉED SPINACH		
BRAISED BONELESS SHORT RIBS	39.50	38
INFUSED WITH BASIL/ LIME RISOTTO PRIMAVERA		
SEAFOOD LINGUINI	58.22	56
SHRIMP/ LOBSTER/ MUSSELS/ CALAMARI/ CLAMS LIGHTLY SPICED TOMATO SAUCE		
NY STRIP STEAK	43.66	42
MONTREAL CRUSTED/ MASHED POTATOES SAUTÉED STRING BEANS/ CHIPOTLE AIOLI		
RACK OF LAMB	58.22	56
MUSTARD BREADCRUMBS/ MASHED POTATOES SAUTÉED STRING BEANS		
PAN ROASTED SALMON	37.42	36
SHRIMP/ ARUGULA/ CREAMY ORZO		
STUFFED JUMBO SHRIMP	39.50	38
CRABMEAT/ RISOTTO PRIMAVERA		
PAN SEARED BRONZINO	39.50	38
TOMATOES/ RED ONIONS/ GAETA OLIVES CAPERS/ LEMON/ OLIVE OIL RISOTTO/ SAUTÉED SPINACH		
BLACKENED TUNA	41.58	40
BROCCOLI RABE/ SAFFRON RICE/ SOY GINGER		
CHICKEN ROLLATINI	31.19	30
BREADED STUFFED CHICKEN BREAST SPINACH/ MOZZARELLA/ LEMON/ WHITE WINE MASHED POTATOES		
BREADED BONELESS PORK CHOPS	31.19	30
ITALIAN BREADCRUMBS/ HOT CHERRY PEPPERS SWEET ONIONS/ BALSAMIC MASHED POTATOES/ SAUTÉED SPINACH		