

APPETIZERS

COLD SEAFOOD SALAD	\$26
SHRIMP/ CALAMARI/ PULPO SCUNGILLI/ LEMON/ OLIVE OIL	
SHRIMP SCAMPI	
BREADCRUMBS/ LEMON/ WHITE WINE/ GARLIC	
SPICY TUNA TARTARE	\$20
AVOCADO/ TOMATO/ RED ONION/ HOUSE MADE TORTILLA CHIPS	
BURRATA MOZZARELLA	\$20
PROSCIUTTO/ HEIRLOOM TOMATOES/ BASIL OIL/ BALSAMIC GLAZE	
FRIED SHRIMP	\$24
GRILLED OCTOPUS	\$24
ROASTED SLICED NEW POTATOES ARUGULA/ LEMON/ OLIVE OIL	
STRING BEAN SHRIMP SALAD	\$20
POTATO/ RED ONION/ CHAMPAGNE VINAIGRETTE	
FRIED CALAMARI	\$24
SPICY MARINARA	
ZUPPA DI MUSSELS	\$22
MARINARA	
CLASSIC EGGPLANT ROLLATINI	\$17
RICOTTA/ MOZZARELLA/ MARINARA	
BAKED CLAMS OREGANATA	\$20
MOZZARELLA EN CAROZZA	\$17
LEMON/ WHITE WINE/ CAPERS	
STUFFED MUSHROOMS	\$16
BREADCRUMBS/ GARLIC/ WHITE WINE	

SALADS

MESCLUN SALAD	\$15
CANDIED WALNUTS/ CRAISINS GOAT CHEESE CREAMY BALSAMIC VINAIGRETTE	
CHOPPED ICEBERG	\$16
APPLEWOOD SMOKED BACON CRISPY SHALLOTS CHERRY TOMATOES BLUE CHEESE CRUMBLE VINAIGRETTE	
TRADITIONAL CAESAR	\$14
HOUSE SALAD	\$14
MIXED GREENS/ TOMATO/ RED ONION CUCUMBER/ HONEY MUSTARD VINAIGRETTE	

RAW BAR

COLD SEAFOOD PLATTER	\$90
4 OYSTERS/ 4 LITTLENECK CLAMS 2 JUMBO SHRIMP/ LOBSTER TAIL JUMBO LUMP CRABMEAT	
LITTLE NECK CLAMS	\$2 EACH
JUMBO LUMP CRABMEAT COCKTAIL	\$26
OYSTER OF THE DAY	\$3 EACH
JUMBO SHRIMP COCKTAIL	\$8 EACH
SIZE(U6)	
LOBSTER COCKTAIL	\$28

ENTRÉES

SEAFOOD LINGUINI	\$60
SHRIMP/ LOBSTER/ CALAMARI MUSSELS/ CLAMS LIGHTLY SPICED MARINARA	
BLACK LINGUINI	\$42
JUMBO LUMP CRABMEAT FRA DIAVOLO	
TWIN LOBSTER TAILS	\$85
OREGANATA (2- 7 oz. TAILS)	
POTATO CROQUETTE/ SAUTÉED STRING BEANS	
SURF & TURF	\$90
10 oz. FILET MIGNON/ 7 oz. LOBSTER TAIL MASHED POTATOES/ SAUTÉED STRING BEANS	
FILET MIGNON	\$56
FRESH HERB BUTTER/ MASHED POTATOES SAUTÉED STRING BEANS	
BRAISED BONELESS SHORT RIBS	\$38
INFUSED WITH BASIL/ LIME RISOTTO PRIMAVERA	
PAN ROASTED SALMON	\$34
SHRIMP/ ARUGULA/ CREAMY ORZO	
CHICKEN ROLLATINI	\$30
BREADED STUFFED CHICKEN BREAST SPINACH/ MOZZARELLA/ LEMON WHITE WINE/ CAPERS/ MASHED POTATOES	
PENNE VODKA	\$26
TOMATO/ VODKA SPASH OF CREAM	