



## TO START

**Hamachi Crudo\*** 24  
Wild Caught Hamachi, Crispy Wonton, Wasabi Peas, Blood Orange Vinaigrette  
*Add Caviar 18*

**Crab Cakes** 19  
Alaskan Crab, Frisée Salad, Bell Peppers, Herbs, Garlic Aioli  
*Add Caviar 18*

**Octopus** 19  
Black Squid Ink Hummus, Onion, Pomegranate

**Clams Casino** 18  
Apple Smoked Bacon, Peppers, Onion

**Arancini** 14  
Lightly Fried Parmesan & Mozzarella Risotto Balls, Lemon Aioli

**New Zealand Baby Lamb Chops** 25  
New Zealand Lamb, Mint Chimichurri

**Fritto Misto** 18  
Calamari, Shrimp, Fish, Zucchini, Spicy Marinara, Lemon Aioli

**Mussels Fra Diavolo** 26  
Spicy Tomato Sauce, Fine Herbs, Home Made Focaccia Bread. Choice Between Red Or White Sauce

## SOUP

**Lobster Bisque** 24  
Maine Lobster, Crème Fraîche, Peppers, Tomato

**Potato Leek Soup** 12  
Yukon Gold Potatoes, Leeks, Croutons


**Cacciucco** 39  
Seafood Stew, Salmon, Clams, Mussels, Shrimp, San Marzano Tomatoes

## SALAD

**Goat Cheese Salad** 16  
Mixed Greens, Dried Cherries, Candied Walnuts, Truffle Balsamic Vinaigrette

**Crispy Burrata Salad** 16  
Burrata Cheese, Gold & Red Beets, Pistachio, Raspberry Vinaigrette

**Caesar Salad** 14  
Gem Lettuce, Shaved Parmesan, White Anchovies, Homemade Dressing

 **Add Chicken 10 | Shrimp 14 | Salmon Fillet 12**

## FRESH PASTA

*Ask Your Server About Our Gluten Free Pasta Options*

**Eggplant Frutti Di Mare** 36  
Bucatini, Clams, Shrimp, Mussels, Octopus, San Marzano Tomatoes

**Linguine Clams** 26  
White Wine Sauce, Garlic, Shallots

**Lobster & Crab Ravioli** 30  
Lobster & Crab Stuffed Ravioli, Sage, Saffron Butter

**Mushroom Marsala Tagliatelle** 24  
Shitake, Crimini & Portobello Mushrooms

**Bolognese Alla Nonna** 26  
Pappardelle, Ground Beef, Veal, Pork, San Marzano Tomatoes

**Cavatelli Pasta** 29  
Sweet & Spicy Italian Sausage, Broccoli Rabe, White Wine Sauce

## CAVIAR SERVICE

**Accoutrements Include:** Warm Blinis, Egg Whites, Egg Yolk, Crème Fraiche, Chives, Onions

**Keluga Supreme\*** | 30g **MP**

**Ossetra Supreme\*** | 30g **MP**

## ENTRÉES

**Catch Of The Day** **MP**  
Please Ask For Daily Our Special.  
Accompanied By One Side Of Your Choice

### SEA

**Branzino** 34  
Mediterranean Branzino, Couscous, Pepper Salad, Lemon Sauce

**Sea Scallops** 36  
Saffron Risotto, Peas, Chives, Beurre Blanc Sauce

**Lobster & Shrimp Connecticut Style Roll** 34  
Maine Lobster, Old Bay Butter, Chives, Shoe String Fries  
*Add Caviar 18*

### LAND

**18 HR Prime Braised Short Rib** 36  
Mashed Potatoes, Broccolini, Topped With Bordelaise Sauce

**Half Roasted Chicken** 26  
Herb Roasted Potato, Brussel Sprouts, Chicken Au Jus

**Lamb Shank Ossobuco** 38  
Creamy Polenta, Baby Carrots, Raspberry Demi-Glaze

**Signature Burger** 24  
Ground Short Rib & Brisket Beef Patty, Lettuce, Tomatoes, Boursin Cheese, Pretzel Bread, Signature Sauce, Served With Old Bay Shoestring Fries

## SIDES

12

**Truffle Steak Fries** | **Sweet & Spicy Brussel Sprouts** | **Mashed Potatoes** | **Creamy Polenta** | **Shoe String Fries**  
Parmesan, Sage, Aioli

Curated by Executive Chef & Owner, Javier Suarez

*Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.*

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