

TO START

Hamachi Crudo*	24
Wild Caught Hamachi, Crispy Wonton, Wasabi Peas, Blood Orange Vinaigrette <i>Add Caviar 18</i>	
Crab Cakes	22
Alaskan Crab, Freeze Peppers, Herbs, Garlic Aioli <i>Add Caviar 18</i>	
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 <i>gluten free</i>	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	
S O U P	
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	
Lobster Paccheri	32
Paccheri, Lobster Meat, Peas, Lobster Sauce	

CAVIAR SERVICE

Accoutrements Include: Warm Blinis, Warm Kettle Chips, 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	
Connecticut Lobster Roll	32
Maine Lobster, Old Bay Butter, Chives, Lemon, Shoe String Fries <i>Double Serving Of Lobster 22, Add Caviar 18</i>	

LAND

18 HR Prime Braised Short Rib	36
Mashed Potatoes, Haricot Verts 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
LaFrieda Meat, Brioche Bread, Boursin Cheese, Signature Sauce	

SIDES

ALL SIDES 12

Truffle Steak Fries | Sweet & Spicy Brussel Sprouts | Asparagus | Creamy Polenta | Jasmin Rice | 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 *

