

APPETIZERS

COLD SEAFOOD SALAD	\$26
SHRIMP/ CALAMARI/ PULPO SCUNGILLI/ LEMON/ OLIVE OIL	
SHRIMP SCAMPI	\$22
BREADCRUMBS/ LEMON/ WHITE WINE/ GARLIC	
SPICY TUNA TAR TAR	\$20
AVOCADO/ TOMATO/ RED ONION HOUSE MADE TORTILLA CHIPS	
BURRATA MOZZARELLA	\$22
PROSCIUTTO/ HEIRLOOM TOMATOES BASIL OIL/ BALSAMIC GLAZE	
FRIED SHRIMP	\$24
CAJUN TARTER DIPPING SAUCE	
GRILLED OCTOPUS	\$26
ROASTED SLICED NEW POTATOES ARUGULA/ LEMON/ OLIVE OIL	
SHRIMP & STRING BEAN SALAD	\$20
POTATO/ RED ONION CHAMPAGNE VINAIGRETTE	
FRIED CALAMARI	\$24
SPICY MARINARA	
ZUPPA DI MUSSELS	\$22
MARINARA	
CLASSIC EGGPLANT ROLLATINI	\$18
RICOTTA/ MOZZARELLA MARINARA	
BAKED CLAMS OREGANATA	\$20
MOZZARELLA EN CAROZZA	\$17
LEMON/ WHITE WINE/ CAPERS	

SALADS

MESCLUN SALAD	\$16
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	
TWIN LOBSTER TAILS	\$85
OREGANATA (2- 7 oz. TAILS)	
MASHED POTATO 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	
VEAL OSSO BUCCO	\$60
SAVORY VEAL STOCK/ RISOTTO SAUTÉED SPINACH	
PAN ROASTED SALMON	\$36
SHRIMP/ ARUGULA CREAMY ORZO	
CHICKEN ROLLATINI	\$30
BREADED STUFFED CHICKEN BREAST SPINACH/ MOZZARELLA LEMON/ WHITE WINE/ CAPERS MASHED POTATOES	
PENNE VODKA	\$26
TOMATO/ VODKA SPLASH OF CREAM	