



APPETIZERS

OYSTERS

HALF DOZEN EAST COAST OYSTERS, COCKTAIL SAUCE **21** (GF)
HORSERADISH & MIGNONETTE UPON REQUEST

CEVICHE

SHRIMP, RED ONION, CILANTRO, LIME, JALAPEÑO **17** (GF)

TUNA CRISP

WASABI CREME, TAMARI, SPICY MAYO, SCALLION **18** (GF)

OCTOPUS

SALSA ROJA, RED BLISS POTATOES, TOSSED ARUGULA **20** (GF)

SHRIMP

CRISPY PLANTAIN, SMASHED AVOCADO, CHILI HONEY **16** (GF)

MUSSELS

WHITE WINE, SPICY GARLIC, GRILLED BREAD **18** (GF*)

GNUDI *FRIED RICOTTA DUMPLING*

ENGLISH PEA PUREE, PROSCIUTTO, LIMONCELLO OIL **15**

CHORIZO & CORN DIP

SERVED HOT, HOUSE-MADE CORN TORTILLA CHIPS **16** (GF)

BURRATA

ARUGULA, PICKLED STRAWBERRIES, RHUBARB VINAIGRETTE,
JIMMY NARDELLOS, GRILLED BREAD **19** (V, GF*)

LOBSTER SALAD

NEW ENGLAND STYLE LOBSTER SALAD, CROSTINI **19** (GF*)

WINGS

BUFFALO, CHIPOTLE BBQ OR CHILI GARLIC **16**

LAMB MEATBALLS

TOMATO, WHIPPED BURRATA, FRIED ARUGULA **18** (GF)

SALADS

BIBB

APPLES, WALNUTS, GOAT CHEESE, CHAMPAGNE VIN **16** (V, GF)

CAESAR

SOURDOUGH CROUTONS, LOCATELLI **14** (GF*)

WEDGE

FRIZZLED ONION, BACON, TOMATO, BLEU CHEESE **16** (GF*)

ARUGULA

CHERRY TOMATO, RED ONION, PISTACHIO, PARMESAN,
CRISPY PROSCIUTTO, LEMON-POPPY VIN **16** (GF)

ADD TO ANY SALAD

CHICKEN **10** SHRIMP **12** SALMON **15** STRIP STEAK **18**

ENTREES

BLACKENED SALMON

ASPARAGUS, BLISTERED TOMATOES, SMOKED GARLIC BUTTER **32** (GF)

SCALLOPS

CORN SUCCOTASH, CHILI & HONEY VIN. **38** (GF)

SHRIMP & GRITS

ANDOUILLE SAUSAGE, SUN-DRIED TOMATO, SHERRY **30** (GF)

FISH & CHIPS

ALE BATTERED COD, LEMON-CAPER AIOLI, FRITES **26**

HALF CHICKEN

SMASHED POTATOES, BRUSSELS, HERB SAUCE **30** (GF)

WILD BOAR RAGU

PAPPARDELLE, LOCATELLI, ALEPPO BREADCRUMB **30**

IBERICO ABANICO *PORK SKIRT STEAK*

BRUSSELS, CHORIZO, FINGERLINGS, PEPPER COULIS, VERDE **35** (GF)

SHORT RIB

PEA RISOTTO, CHILI CRUNCH, CUCUMBER SALAD, SOY **40** (GF)

BURGER

CHEDDAR, CARAMELIZED ONIONS, PH SAUCE, FRITES **22**
ADD SMOKED BACON **+2** TRUFFLE & PARMESAN FRITES **+2**

STEAK FRITES

USDA PRIME STRIP STEAK, MALT VINEGAR AIOLI **45** (GF*)

COWBOY STEAK

20 OZ BONE-IN GRASS-FED RIBEYE, LOADED FINGERLINGS,
BARREL AGED GIN & SHERRY REDUCTION **60** (GF)

TABLE SIDES

TRUFFLE FRIES

HAND CUT FRITES, PARMESAN, HERB AIOLI **10** (V, GF)

ASPARAGUS

ROASTED RED PEPPER PUREE, LOCATELLI **13** (GF)

CORN SUCCOTASH

CIPOLLINI ONION, CHILI & HONEY VIN **13** (GF)

LOADED FINGERLINGS

CHEDDAR, BACON, SOUR CREAM, SCALLION **13** (GF)

BRUSSELS

SMOKED BACON, CIPOLLINI, CHIPOTLE MAYO **14** (GF)

(GF) NO GLUTEN CONTAINING INGREDIENTS (GF*) GLUTEN CAN BE OMITTED (V) VEGETARIAN

WINE & OYSTER MONDAYS

ALL DAY, JOIN US FOR \$2 OYSTERS & HALF OFF WINE BOTTLES.
WINE PROMOTION AVAILABLE TOGO.

Please inform us of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase risk of food-borne illness. A 3.5% convenience charge will be added to call card transactions.