

Starters

- Crispy Thai Style Calamari**GF
 Scallions~Cilantro~Peanuts~Sesame
 Seeds~Sweet Red Chile\$12
- P.E.I Mussels GF
 White Wine Garlic or Fra Diavolo ..\$12
- Clams Casino
 Lemon-Chardonnay Sauce.....\$10
- Oysters Rockefeller
 Baked Blue Point Oysters~Spinach~
 Bacon~Asiago Cheese~
 Beurre Blanc.....\$15
- Old Fashioned Sliders*♦GF
 American Cheese~Grilled Onions~
 Tomatoes~ Secret Sauce\$13
- Tuna Tartare*
 Guacamole~Sweet Thai Chile~
 Tortilla Chips.....\$15
- Stuffed Portobello
 Seafood Stuffed Portobello~Melted
 Feta~Lemon Chardonnay Sauce~
 Balsamic Drizzle\$14
- Jumbo Lump Crab Cake
 Corn Salsa~Roasted Red
 Pepper Aioli\$14
- Asian Lacquered Short Ribs
 Frizzled Onions~Apple Chutney ...\$12

Soups & Salads

- Crock of Onion Soup GF
 Sweet Onions ~ Buttery Croutons ~
 Broiled Cheeses.....\$8
- Maine Lobster Bisque
 Brandy Infusion.....\$10
- Iceberg Wedge* GF
 Crisp Bacon ~ Cherry Tomatoes ~
 Chopped Egg ~Bleu Cheese~
 Buttermilk Ranch Vinaigrette ~
 Garlic Croutons\$12
- House Salad** GF
 Mixed Greens ~ Tomato ~
 Cucumbers ~ Toasted Almonds ~
 Balsamic Vinaigrette\$10
- Caesar Spears* GF
 Romaine Lettuce ~ Croutons ~ Aged
 Parmesan Cheese ~ Creamy Caesar
 Dressing\$11
- Chopped Greek Salad** GF
 Greens ~ Toasted Almonds ~
 Olives ~ Tomatoes ~ Feta ~ Red
 Onions ~ Cucumber ~ Peppers~
 Spanikopita ~ Greek Vinaigrette..\$12

Raw Bar

- SHRIMP COCKTAIL GF.....\$17
 Five (5) Colossal Shrimp,
 Horseradish & Cocktail Sauce
- LITTLE NECK CLAMS GF 6 OR 12*...\$9/\$16
- OYSTERS ON THE HALF SHELL* GF
 Blue Point Oysters Served Raw....\$2.50 Each
- COLOSSAL CRABMEAT
 COCKTAIL GF\$18
- SEAFOOD PLATE FOR ONE* GF
 2 Shrimp, 2 Raw Blue Point Oysters,
 3 Raw Littleneck Clams,
 Crabmeat\$23
- SEAFOOD PLATE FOR TWO* GF
 4 Shrimp, 4 Raw Bluepoint Oysters,
 6 Raw Littleneck Clams, Crabmeat \$38

For The Table

- FILET & GORGONZOLA FONDUE* ♦ GF
 For: One \$11 | Two \$20 | Four \$38 | Six \$56

Flatbreads

- Margherita Pizza♦GF
 Fresh Tomato~Mozzarella~Basil\$11
- Asparagus Flatbread**♦GF
 Caramelized Shallots~Fresh
 Mozzarella~Gouda~Watercress-
 Asparagus- Salad~Hazelnuts.....\$13

A La Carte GF

All Of Our Steak Cuts Are 14 Day Dry Aged
 Certified Black-Angus Beef

- 20oz T-BONE*\$36
- 20oz BONELESS NY STRIP*\$39
- 42oz PORTERHOUSE* FOR "2". \$89
- 18oz BONELESS RIBEYE*\$42
- 32oz BONE-IN RIBEYE*\$58

Steak Cuts Are
 Simply Grilled Or
 Topped With Choice
 Of Compound Butter
 - GARLIC -
 - HERB -
 - BLEU CHEESE -

SIDES...\$7

- Roasted Asparagus
- Sauteed GF Or Creamed Spinach
- Sauteed Broccoli With Garlic GF
- Market Vegetables GF

SIDES...\$8

- Whipped Potatoes GF
- Parmesan Truffle Steak Fries
- Crispy French Fries
- Loaded Baked Or Mashed Potato GF

Mac & Cheese GF

- TRADITIONAL.....\$8
- TRUFFLE.....\$12
- CHORIZO.....\$10
- SHORTTRIB.....\$11
- SHRIMP.....\$15
- LOBSTER.....\$19

Pasta

- SEAFOOD FRA DIAVOLO GF
 Mussels~Clams~Calamari~Shrimp~Spicy Marinara~Linguine.....\$15/\$28
- SEASONAL RAVIOLI
 Daily Inspired Filling / Sauce To Accompany\$11/\$21
- ANGEL HAIR CLAM PASTA GF
 Chopped & Whole Little Neck Clams~Angel Hair Pasta~
 White Clams Sauce.....\$12/\$23

Land

- CORNFLAKE CRUSTED CHICKEN GF
 "Frenched" Chicken Breast~Whole Grain
 Mustard Risotto~Shaved Fennel~Roasted Red
 Peppers~Arugula~Natural Jus.....\$24
- SKIRT STEAK* GF
 Whipped Potatoes~Market Vegetables~
 Bold Bourbon BBQ sauce.....\$32
- CHICKEN MILANESE GF
 Thinly Pounded Chicken Breast~Arugula-
 Tomato-Mozzarella-Red Onion Salad~
 Demi-Glace.....\$23
- 10 oz. FILET MIGNON* GF
 Pan Roasted 10oz. Filet~Whipped Potatoes~
 Grilled Asparagus~Bordeaux Sauce.....\$36

Sea

- SAUTEED SHRIMP & SCALLOPS GF
 Sweet Corn and Vegetable Risotto~Sauteed
 Spinach~Lobster Cream Sauce.....\$32
- OUR SIGNATURE SALMON*GF
 Lobster Breading Crust~Crushed Fingerling
 Potatoes~Sauteed Spinach~Truffle Butter Sauce.....\$26
- CAJUN DUSTED YELLOWFIN TUNA* GF
 Stir Fried Rice~Seaweed Salad~Pickled Ginger
 Wasabi Aioli.....\$28
- PAELLA GF
 Mussels~Shrimp~Calamari~Clams~Chorizo
 Sausage~Saffron Arborio Rice\$28

[GF] GLUTEN-FREE

Please Inform Your Server For Your Dish To Be Prepared Gluten Free.
 Some Items And Preparations May Change To Fit Your Dietary
 Restrictions And Needs. ♦ Add \$2 For Gluten Free Flatbread / Buns