



TAPAS

a smaller version of a starter ordered for the purpose of sharing many plates

meat

MINTED LAMB CHOPS (2) ~ char-grilled parsley garlic lemon sauce	16
CHORIZO & PEPPERS ~ red wine sauce	12
TENDERLOIN SKEWERS (2)* ~ spanish blue cheese butter sauce	16
EMPANADAS (3) ~ traditional potato and meat filled pastry	16
CHARCUTERIE PLATE ~ Palacios chorizo ~ Parma ham ~ pepperoni sopresata ~ Speck ~ artichokes ~ roasted peppers ~ parmigiano reggiano ~ flatbreads	24
LEMON & THYME ROASTED CHICKEN WINGS ~ horseradish dijon mustard sauce	15

seafood

CEVICHE ~ local fluke citrus marinate tomatoes red onion avocado	18
TUNA TOSTADO* ~ fresh raw tuna lime juice shallots avocado crunchy corn tortilla Siracha mayonnaise and wasabi mayonnaise	18
GRILLED SCALLOPS ~ flavored with a little paprika tomato lemon olive oil	18
OYSTERS ROCKEFELLER(2)* ~ baked with spinach creamy Pernod sauce	14
LEMON & GARLIC SHRIMP (5) ~ sautéed with garlic lemon olive oil smoked paprika	16
SAFFRON MUSSELS ~ creamy aromatic sauce fennel chives tomato concasse	18
STEAMED LITTLE NECK CLAMS ~ chorizo white wine parsley garlic	16

vegetable & cheese

PATATAS BRAVAS ~ crispy potatoes spicy paprika seasoning garlic mayonnaise	10
WILD MUSHROOM RICE BALLS ~ fresh mozzarella panko bread crumbs parsley chive oil	12
ARTICHOKE HEARTS ~ crispy fried artichokes whipped herbed ricotta cheese	15
VEGETABLE FLATBREAD ~ artichokes tomatoes red onion goat cheese manchego cheese	15
MEDITERRANEAN PLATE ~ hummus olive tapenade marinated feta baked pita bread	15
ARTISAN CHEESES (4) ~ Valdeon blue cheese ~ manchego ~ Reserve cornelia ~ Humboldt fog and pear chutney ~ fig spread ~ flat bread ~ fig almond bread ~ baguette 	26
ROSEMARY MANCHEGO ~ marinated in olive oil membrillo quince flat bread	10



V ~ Vegetarian  ~ Contains nuts
Please ask your server for Vegan options.

Please inform your server if anyone in your party has any food allergies.

*Consuming raw or undercooked meats, fish, and shellfish may increase the risk of food-borne illness, especially if you have certain medical conditions.

CUSTOMER PRICING NOTE: 4% discount per cash purchase
For your convenience, 20% gratuity will be added to parties of 6 or more.



RAW BAR

OYSTERS* ~ EAST COAST	3.25/PIECE
WEST COAST	4.25/PIECE
cocktail sauce mignonette horseradish	
OYSTERS* ~ HOT SHOTS	15/PIECE
Salsa - tequila salsa lime juice	
Cocktail - vodka cocktail sauce pepper lemon	
LITTLE NECK CLAMS* ~ NORTH SHORE	12/6PC; 22/12PC
COLOSSAL SHRIMP COCKTAIL	14/2PC; 26/4PC
ICE TOWER ~ 1/2 lobster ~ 4 colossal shrimp ~ 6 Blue Point Oysters	68
6 little necks ~ mussels salad	



SOUP & SALADS

LOBSTER BISQUE	16
brandy fresh lobster	
GRILLED SHRIMP SALAD	24
red onion tomato orange toasted almonds chick peas arugula Boston Bibb lettuce lemon chive olive oil 	
BEET & GOAT CHEESE SALAD	16
goat cheese beets pears mixed greens with shallot white wine vinaigrette v	
LOBSTER SALAD (MAIN COURSE)	MKT
arugula grapefruit avocado hazelnuts Spanish blue cheese with lemon-olive oil 	
PORTABELLO & GRILLED ASPARAGUS SALAD	16
grilled marinated mushrooms and asparagus mixed arugula greens roasted peppers grape tomatoes Manchego cheese roasted walnuts red wine chive vinaigrette v 	
CHICKEN & PANCETTA SALAD (MAIN COURSE)	29
organic chicken breast avocado gorgonzola pancetta tomatoes baby romaine arugula lettuce with chive vinaigrette	
ADD TO ANY SALAD	
TUNA (14) SALMON (12) GRILLED SHRIMP (4.50/EA) ORGANIC CHICKEN (12)	
SKIRT STEAK (15) GRILLED SCALLOPS (8/EA)	



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STARTERS

BEEF CARPACCIO ~ grana padano crostini truffle olive oil	22
BROILED OYSTERS (4) ~ garlic butter parsley lemon parmesan cheese	18
LOBSTER RISOTTO ~ basil chives Parmesan cheese orange segments	29
BAKED CLAMS (8) ~ oregano garlic parsley butter sauce	15
JUMBO LUMP CRAB CAKE ~ baked spicy celery remoulade	25
CHAR-GRILLED OCTOPUS ~ grilled mixed bean salsa arugula lemon spanish paprika olive oil	21
MEDITERRANEAN SEAFOOD SALAD ~ shrimp calamari octopus mussels mixed peppers lemon-olive oil basil dressing	20
MUSSELS ~ spicy-herb tomato or garlic white wine butter sauce	19
TEMPURA CALAMARI ~ tender strips chili mayonnaise spicy tomato basil sauce	18
BUFFALO MOZZARELLA & TOMATO ~ imported mozzarella beefsteak tomato balsamic reduction ✓	16
SHRIMP IN TRENCH COATS (5) ~ beer battered lemon-herb mayonnaise	17
MUSHROOM GNOCCHI ~ sautéed cremini mushrooms garlic white wine basil roasted cherry tomatoes parmesan cheese cream sauce	15



MAIN COURSES

RIBEYE STEAK (16 OZ)* ~ grilled plum tomato asparagus mushroom hand-cut fries burgundy wine sauce	64
CEDAR RIVER FARMS FILET MIGNON (10 OZ)* ~ pancetta potato au gratin French beans baby carrots caramelized red onion cabernet sauce	68
PORK CHOP* (10 OZ) ~ asparagus hand-cut fries spiced cherry pepper burgundy wine sauce	35
ORGANIC CHICKEN ~ sautéed breast of chicken garlic sun-dried tomato cream sauce a touch of parmesan spinach roasted heirloom potatoes	29
OPEN RAVIOLI ~ goat cheese mozzarella cherry tomato mixed olives fresh herb tomato sauce ✓	22
ADD TO ANY MEAL	
LOBSTER TAIL	35



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SEA TO TABLE

BRONZINO (1.5LB) ~ whole or filleted garlic lemon capers roasted tomato extra virgin olive oil roasted heirloom potatoes artisanal mixed green salad lemon chive dressing	46
SWORDFISH ~ char-grilled artichokes sautéed spinach cherry tomato sauce fries aioli sauce	38
MAHI MAHI ~ chargrilled toasted almond and scallion basmati rice sautéed French beans chick peas spicy yellow pepper sauce 	35
TUNA** ~ pan-seared thin noodles spicy style shiitake and maitake <i>(please note: our tuna is cooked rare or cooked through)</i>	40
SALMON ~ oven roasted sautéed Morel mushroom tomato risotto Dijon wine sauce	35
SEARED SCALLOP MEUNIÉRE ~ lightly seasoned scallops lemon butter fresh tomato parsley saffron orzo sautéed spinach	40
TWIN LOBSTER TAILS ~ roasted fingerling potatoes french beans baby carrots lemon garlic butter sauce	70
SHRIMP & SCALLOP FETTUCCINE ~ sautéed cremini mushrooms fresh baby arugula garlic roasted peppers basil cream sauce	40
FISH & CHIPS ~ hand-cut local fish beer battered seasonal vegetables thick cut fries	28
WHOLE LOBSTER (1.5LB) ~ roasted baby potatoes asparagus baby carrots steamed drawn butter	MKT \$

FOR THE TABLE \$11/EACH

PATATAS BRAVAS

ASPARAGUS

SAUTÉED WILD MUSHROOMS WITH GARLIC PARSLEY OLIVE OIL

SPINACH IN GARLIC BUTTER

HAND-CUT FRIES

with garlic aioli and spicy mayonnaise

POTATO AU GRATIN



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