

## TAPAS

### *meat*

<b>MINTED LAMB CHOPS (2)</b> char-grilled parsley garlic lemon sauce	16
<b>TENDERLOIN SKEWERS (2)*</b> spanish blue cheese butter sauce	16
<b>CHORIZO &amp; PEPPERS</b> red wine sauce	12
<b>LEMON &amp; THYME ROASTED CHICKEN WINGS</b> horseradish dijon mustard sauce	15
<b>EMPANADAS</b> traditional potato and meat filled pastry	16

### *seafood*

<b>CEVICHE</b> local fluke citrus marinate tomatoes red onion avocado plantain chips	18
<b>GRILLED SCALLOPS</b> flavored with a little paprika tomato lemon olive oil	18
<b>TUNA TOSTADO*</b> fresh raw tuna lime juice crunchy corn tortilla shallots Siracha mayonnaise wasabi mayonnaise	18
<b>STEAMED LITTLE NECK CLAMS</b> chorizo white wine parsley garlic	16
<b>LEMON &amp; GARLIC SHRIMP (5)</b> sautéed with garlic lemon olive oil paprika	16
<b>SAFFRON MUSSELS</b> creamy aromatic sauce fennel chives tomato concasse	18

### *vegetable & cheese*

<b>PATATAS BRAVAS</b> crispy potatoes spicy paprika seasoning garlic mayonnaise	10
<b>WILD MUSHROOM RICE BALLS</b> fresh mozzarella panko bread crumbs parsley chive oil	12
<b>VEGETABLE FLATBREAD</b> artichokes tomatoes red onion goat cheese manchego cheese	15

<b>ARTISAN CHEESES (4)</b> Valdeon blue cheese ~ manchego ~ Reserve cornelia ~ Humboldt fog and pear chutney ~ fig spread ~ flat bread ~ fig almond bread ~ baguette 	26
<b>ARTICHOKE HEARTS</b> crispy fried artichokes with whipped herbed ricotta cheese	15

## RAW BAR

<b>OYSTERS*</b> ~ EAST COAST WEST COAST cocktail sauce mignonette horseradish	3.25/PIECE 4.25/PIECE
<b>OYSTERS*</b> ~ HOT SHOTS Salsa - tequila salsa lime juice Cocktail - vodka cocktail sauce pepper lemon	15/PIECE
<b>LITTLE NECK CLAMS*</b> ~ NORTH SHORE	12/6PC; 22/12PC
<b>COLOSSAL SHRIMP COCKTAIL</b>	14/2PC; 26/4PC

## STARTERS

<b>BROILED OYSTERS (4)</b> garlic butter parsley lemon parmesan cheese	18	<b>MUSSELS</b> spicy-herb tomato or garlic white wine butter sauce	19
<b>LOBSTER RISOTTO</b> with basil chives parmesan cheese orange segments	29	<b>BUFFALO MOZZARELLA &amp; TOMATO</b> imported mozzarella beefsteak tomato balsamic reduction 	16
<b>BAKED CLAMS (8)</b> oregano garlic parsley butter sauce	15	<b>SHRIMP IN TRENCH COATS (5)</b> beer battered lemon-herb mayonnaise	17
<b>TEMPURA CALAMARI</b> chili mayonnaise spicy tomato basil sauce	18	<b>MUSHROOM GNOCCHI</b> sautéed cremini mushrooms garlic white wine basil roasted cherry tomatoes parmesan cheese cream sauce	15
<b>MEDITERRANEAN SEAFOOD SALAD</b> shrimp calamari octopus mussels mixed peppers lemon-olive oil basil dressing	20		
<b>JUMBO LUMP CRAB CAKE</b> baked, served with spicy celery remoulade	25		



 ~ 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.

## SOUP & SALADS

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

## SPECIALTY SANDWICHES

<b>SHRIMP TACOS (2)</b>	16	<b>LOBSTER BLT</b>	36
crispy fried shrimp in a flour tortilla siracha aioli avocado sour cream cabbage slaw tomato cilantro		leaf lettuce plum tomato pancetta herb mayonnaise with fries	
<b>TUSCAN CHICKEN</b>	16	<b>FRENCH DIP</b>	16
garlic basil mayonnaise grilled chicken tomato avocado provolone cheese toasted ciabatta fries		thin sliced rib eye beef toasted garlic bread crispy thin onion rings fries beef au jus	
<b>CUBANO PANINI</b>	16	<b>NIMANS RANCH ANGUS BURGER (8OZ)</b>	18
roasted pork shoulder sliced ham swiss cheese pickle mustard on a potato onion bun fries		lettuce tomato fries	
<b>BEER BATTERED FISH</b>	16	cheese ~ sautéed mushrooms	1.00 Each
cucumber tomato herb mayonnaise whole grain ciabatta with fries		bacon ~ sautéed onions	

## MAIN COURSES

<b>SALMON</b>	35	<b>SKIRT STEAK (10 OZ)*</b> ~ char-grilled	40
oven roasted sautéed Morel mushroom tomato risotto Dijon wine sauce		chimichurri sauce asparagus grilled plum tomato hand-cut fries	
<b>TUNA**</b>	40	<b>SWORDFISH</b>	38
pan-seared thin noodles spicy style shiitake and maitake (please note: our tuna is cooked rare or cooked through)		Char-grilled artichokes sautéed spinach cherry tomato sauce fries aioli sauce	
<b>ORGANIC CHICKEN</b>	29	<b>SHRIMP &amp; SCALLOP FETTUCCINE</b>	40
sautéed breast of chicken garlic sun-dried tomato cream sauce spinach a touch of parmesan roasted heirloom potatoes		sautéed cremini mushrooms roasted peppers garlic fresh baby arugula basil cream sauce	
<b>FISH &amp; CHIPS</b> ~ hand-cut local fish	28	<b>OPEN RAVIOLI</b>	22
beer battered seasonal vegetables thick cut fries		goat cheese mozzarella cherry tomato mixed olives fresh herb tomato sauce <b>v</b>	

## FOR THE TABLE \$11/EACH

**PATATAS BRAVAS**

**ASPARAGUS**

**SAUTÉED WILD MUSHROOMS WITH  
GARLIC PARSLEY OLIVE OIL**

**HAND-CUT FRIES**

with garlic aioli and spicy mayonnaise

**SPINACH IN GARLIC BUTTER**

**POTATO AU GRATIN**



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