



## TAPAS

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


### meat

<b>MINTED LAMB CHOPS (2)</b> ~ char-grilled parsley garlic lemon sauce	17
<b>CHORIZO &amp; PEPPERS</b> ~ tempranillo scallions red wine sauce	12
<b>TENDERLOIN SKEWERS (2)*</b> ~ spanish blue cheese butter sauce	17
<b>EMPANADAS (3)</b> ~ traditional potato and meat filled pastry	17
<b>CHARCUTERIE PLATE</b> ~ Palacios chorizo ~ Parma ham ~ pepperoni sopresata ~ Speck ~ artichokes ~ roasted peppers ~ parmigiano reggiano ~ flatbreads	25
<b>LEMON &amp; THYME ROASTED CHICKEN WINGS</b> ~ horseradish dijon mustard sauce	16

### seafood

<b>CEVICHE</b> ~ local fluke citrus marinate tomatoes red onion avocado	19
<b>TUNA TOSTADO*</b> ~ fresh raw tuna lime juice shallots avocado crunchy corn tortilla Siracha mayonnaise and wasabi mayonnaise	19
<b>TAPAS SCALLOPS</b> ~ sautéed with shallot paprika lemon olive oil diced tomato	19
<b>OYSTERS ROCKEFELLER (2)*</b> ~ baked with spinach creamy Pernod sauce	14
<b>LEMON &amp; GARLIC SHRIMP (5)</b> ~ sautéed with garlic lemon olive oil smoked paprika	17
<b>SAFFRON MUSSELS</b> ~ creamy aromatic sauce fennel chives tomato concasse	20
<b>STEAMED LITTLE NECK CLAMS</b> ~ chorizo white wine parsley garlic	16
<b>BROILED OYSTERS (2)*</b> ~ with chorizo butter	14

### vegetable & cheese

<b>PATATAS BRAVAS</b> ~ crispy potatoes spicy paprika seasoning garlic mayonnaise	12
<b>WILD MUSHROOM RICE BALLS</b> ~ fresh mozzarella panko bread crumbs parsley chive oil	14
<b>ARTICHOKE HEARTS</b> ~ crispy fried artichokes whipped herbed ricotta cheese	16
<b>VEGETABLE FLATBREAD</b> ~ artichokes tomatoes red onion goat cheese manchego cheese	16
<b>HUMMUS PLATE</b> ~ cucumber diced tomato radish grilled pita <b>v</b>	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>ROSEMARY MANCHEGO</b> ~ marinated in olive oil membrillo quince flat bread	10



**V** ~ Vegetarian **VG** ~ Vegan  ~ Contains nuts **GF** ~ Gluten Free  
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.

For your convenience, 20% gratuity will be added to parties of 6 or more.



## RAW BAR

<b>OYSTERS*</b> ~ EAST COAST	3.50/PIECE
WEST COAST	4.50/PIECE
cocktail sauce mignonette horseradish	
<b>OYSTERS*</b> ~ HOT SHOTS	15/PIECE
Salsa - tequila salsa lime juice	
Cocktail - vodka cocktail sauce pepper lemon	
<b>LITTLE NECK CLAMS*</b> ~ NORTH SHORE	13/6PC; 22/12PC
<b>COLOSSAL SHRIMP COCKTAIL</b>	16/2PC; 30/4PC



## SOUP & SALADS

<b>LOBSTER BISQUE</b>	17
brandy fresh lobster	
<b>GRILLED SHRIMP SALAD</b>	25
red onion tomato orange toasted almonds chick peas arugula Boston Bibb lettuce lemon chive olive oil 🥜	
<b>PORTOBELLO &amp; GRILLED ASPARAGUS SALAD</b>	16
grilled marinated mushrooms and asparagus mixed arugula greens roasted peppers grape tomatoes roasted walnuts red wine chive vinaigrette <b>V/VG</b> 🥜	
<b>CHICKEN &amp; PANCETTA SALAD (MAIN COURSE)</b>	30
organic chicken breast avocado gorgonzola pancetta tomatoes baby romaine arugula lettuce with chive vinaigrette	
<b>ROASTED PEAR &amp; GOLDEN BEET SALAD</b>	16
arugula Spanish Blue Valdeón pine nuts Italian white balsamic vinaigrette <b>V</b>	
<b>NORTH FORK SALAD</b>	16
organic greens Manchego cheese strawberries Spanish Marcona almonds minted balsamic vinaigrette <b>V</b>	
<b>ADD TO ANY SALAD</b>	
<b>TUNA</b> (15) <b>SALMON</b> (14) <b>GRILLED SHRIMP</b> (4.50/EA) <b>ORGANIC CHICKEN</b> (14)	
<b>SKIRT STEAK</b> (16) <b>GRILLED SCALLOPS</b> (20/4PC)	



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## STARTERS

<b>BEEF CARPACCIO</b> ~ grana padano crostini truffle olive oil	22
<b>LOBSTER RISOTTO</b> ~ basil chives parmesan cheese orange segments	35
<b>BAKED CLAMS (8)</b> ~ oregano garlic parsley butter sauce	16
<b>JUMBO LUMP CRAB CAKES (2)</b> ~ baked spicy celery remoulade	28
<b>CHAR-GRILLED OCTOPUS</b> ~ grilled mixed bean salsa arugula lemon spanish paprika olive oil	22
<b>MEDITERRANEAN SEAFOOD SALAD</b> ~ shrimp calamari octopus mussels mixed peppers lemon-olive oil basil dressing	21
<b>MUSSELS</b> ~ spicy-herb tomato or garlic white wine butter sauce	20
<b>TEMPURA CALAMARI</b> ~ tender strips chili mayonnaise spicy tomato basil sauce	19
<b>BUFFALO MOZZARELLA &amp; TOMATO</b> ~ imported mozzarella beefsteak tomato balsamic reduction <b>v</b>	18
<b>SHRIMP IN TRENCH COATS (5)</b> ~ beer battered lemon-herb mayonnaise	17
<b>MUSHROOM GNOCCHI</b> ~ sautéed cremini mushrooms garlic white wine basil roasted cherry tomatoes parmesan cheese cream sauce	15



## MAIN COURSES

<b>RIBEYE STEAK (16 OZ)*</b> ~ grilled plum tomato asparagus mushroom hand cut fries maple glazed butter baby carrot california cabernet wine sauce	64
<b>CEDAR RIVER FARMS FILET MIGNON (10 OZ)*</b> ~ glazed roasted carrots grilled asparagus potato au gratin Chianti butter sauce	68
<b>PORK CHOP* (10 OZ)</b> ~ asparagus hand-cut fries spiced cherry pepper burgundy wine sauce	36
<b>PAN-SEARED BREAST OF CHICKEN</b> ~ rosemary tomato risotto asparagus touch of goats cheese roasted chicken au jus	32
<b>OPEN RAVIOLI</b> ~ goat cheese mozzarella cherry tomato mixed olives fresh herb tomato sauce <b>v</b>	22
<b>CAULIFLOWER PIZZA</b> ~ roasted eggplant portobello mushrooms arugula caramelized red onion roasted red pepper <b>v/vg</b>	21
<b>PORTOBELLO MUSHROOM BURGER</b> ~ arugula grilled mushroom slices caramelized red onion roasted red pepper bbq sauce tomato cucumber avocado salad <b>v/vg</b>	21

**ADD TO ANY MEAL**  
**LOBSTER TAIL**

35



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## SEA TO TABLE

<b>FLUKE</b> ~ local Montauk filet roasted sauvignon butter oysters baby spinach tomato thyme roasted potato	42
<b>HALIBUT</b> ~ pan seared mushroom grated pesto shrimp velouté asparagus toasted pistachio	40
<b>SWORDFISH</b> ~ char-grilled smoked paprika lemon olive oil tomato confit grilled eggplant sautéed french beans & baby carrots hand cut parmesan fries	40
<b>TUNA*</b> ~ citrus pepper lemon basmati rice crab tempura asparagus baby carrot wasabi sauce soy sauce <i>(please note: our tuna is cooked rare or cooked through)</i>	42
<b>SALMON</b> ~ farm raised roasted lemon vine roasted fennel tomato vegetable spinach sauce roasted potato	36
<b>SEARED SCALLOP MEUNIÉRE</b> ~ lightly seasoned scallops lemon butter fresh tomato parsley saffron orzo sautéed spinach	45
<b>TWIN LOBSTER TAILS</b> ~ roasted fingerling potatoes french beans baby carrots lemon garlic butter sauce	72
<b>SHRIMP &amp; SCALLOP FETTUCCINE</b> ~ sautéed cremini mushrooms fresh baby arugula garlic roasted peppers basil cream sauce	42
<b>FISH &amp; CHIPS</b> ~ hand-cut local fish beer battered seasonal vegetables thick cut fries	30

## FOR THE TABLE \$12/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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