

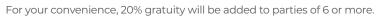
meat		seafood				
MINTED LAMB CHOPS (2) char-grilled parsley garlic lemon sauce CHORIZO & PEPPERS	17	CEVICHE local fluke citrus marinate tomatoes red onion avocado plantain chips	19			
tempranillo scallions red wine sauce TENDERLOIN SKEWERS (2)*	17	TUNA TOSTADO*  fresh raw tuna lime juice crunchy corn tortilla shallots Siracha mayonnaise wasabi mayonna				
spanish blue cheese butter sauce  EMPANADAS  traditional potato and meat filled pastry	16	TAPAS SCALLOPS sautéed with shallot paprika lemon olive oil diced tomato	19			
LEMON & THYME ROASTED CHICKEN WINGS	16	STEAMED LITTLE NECK CLAMS chorizo white wine parsley garlic	16			
horseradish dijon mustard sauce		LEMON & GARLIC SHRIMP (5) sautéed with garlic lemon olive oil paprika	17			
		SAFFRON MUSSELS creamy aromatic sauce fennel chives tomato concasse	20			
vegetable & cheese						
PATATAS BRAVAS crispy potatoes spicy paprika seasoning garlic mayonnaise	12	ARTISAN CHEESES (4) Valdeon blue cheese ~ manchego ~ Reserve cornelia ~ Humboldt fog and	26			
WILD MUSHROOM RICE BALLS fresh mozzarella panko bread crumbs parsley chive oil	14	pear chutney ~ fig spread ~ flat bread ~ fig almond bread ~ baguette 🛭				
VEGETABLE FLATBREAD artichokes tomatoes red onion goat cheese manchego cheese	16	ARTICHOKE HEARTS crispy fried artichokes with whipped herbed ricotta cheese	16			
RAW BAR						
OYSTERS* ~ EAST COAST WEST COAST	eoro dich	3.50/PIE 4.50/PIE				
cocktail sauce mignonette hor	~! a() \S\					
cocktail sauce mignonette hors  OYSTERS* ~ HOT SHOTS  Salsa - tequila salsa lime juice  Cocktail - vodka cocktail sauce		15/PIE emon	CE			
OYSTERS* ~ HOT SHOTS						
OYSTERS* ~ HOT SHOTS  Salsa - tequila salsa lime juice  Cocktail - vodka cocktail sauce		emon	PC			
OYSTERS* ~ HOT SHOTS Salsa - tequila salsa lime juice Cocktail - vodka cocktail sauce LITTLE NECK CLAMS* ~ NORTH SHORE COLOSSAL SHRIMP COCKTAIL	oepper le	emon 13/6PC; 22/12 16/2PC; 30/4	PC			
OYSTERS* ~ HOT SHOTS Salsa - tequila salsa lime juice Cocktail - vodka cocktail sauce LITTLE NECK CLAMS* ~ NORTH SHORE COLOSSAL SHRIMP COCKTAIL  S	pepper le	emon 13/6PC; 22/12 16/2PC; 30/4 ERS	PC PC			
OYSTERS* ~ HOT SHOTS Salsa - tequila salsa lime juice Cocktail - vodka cocktail sauce LITTLE NECK CLAMS* ~ NORTH SHORE COLOSSAL SHRIMP COCKTAIL  ST  BROILED OYSTERS (4) garlic butter parsley lemon parmesan cheese	Depper le	emon 13/6PC; 22/12 16/2PC; 30/4	PC			
OYSTERS* ~ HOT SHOTS Salsa - tequila salsa lime juice Cocktail - vodka cocktail sauce LITTLE NECK CLAMS* ~ NORTH SHORE COLOSSAL SHRIMP COCKTAIL  ST  BROILED OYSTERS (4)	pepper le	emon  13/6PC; 22/12  16/2PC; 30/4  ERS  MUSSELS spicy-herb tomato or garlic white wine butter sauce  BUFFALO MOZZARELLA & TOMATO imported mozzarella beefsteak tomato	PC PC			
OYSTERS* ~ HOT SHOTS Salsa - tequila salsa lime juice Cocktail - vodka cocktail sauce LITTLE NECK CLAMS* ~ NORTH SHORE COLOSSAL SHRIMP COCKTAIL  ST  BROILED OYSTERS (4) garlic butter parsley lemon parmesan cheese LOBSTER RISOTTO with basil chives parmesan cheese	Depper le	Taylope; 22/12 16/2PC; 30/4  ERS  MUSSELS spicy-herb tomato or garlic white wine butter sauce  BUFFALO MOZZARELLA & TOMATO imported mozzarella beefsteak tomato balsamic reduction v  SHRIMP IN TRENCH COATS (5)	PC PC 19			
OYSTERS* ~ HOT SHOTS Salsa - tequila salsa lime juice Cocktail - vodka cocktail sauce LITTLE NECK CLAMS* ~ NORTH SHORE COLOSSAL SHRIMP COCKTAIL  ST  BROILED OYSTERS (4) garlic butter parsley lemon parmesan cheese LOBSTER RISOTTO with basil chives parmesan cheese orange segments  BAKED CLAMS (8)	Depper le	ERS  MUSSELS spicy-herb tomato or garlic white wine butter sauce  BUFFALO MOZZARELLA & TOMATO imported mozzarella beefsteak tomato balsamic reduction v  SHRIMP IN TRENCH COATS (5) beer battered lemon-herb mayonnaise  MUSHROOM GNOCCHI	PC PC 19			
OYSTERS* ~ HOT SHOTS Salsa - tequila salsa lime juice Cocktail - vodka cocktail sauce LITTLE NECK CLAMS* ~ NORTH SHORE COLOSSAL SHRIMP COCKTAIL  ST  BROILED OYSTERS (4) garlic butter parsley lemon parmesan cheese LOBSTER RISOTTO with basil chives parmesan cheese orange segments  BAKED CLAMS (8) oregano garlic parsley butter sauce TEMPURA CALAMARI	18 35 15	ERS  MUSSELS spicy-herb tomato or garlic white wine butter sauce  BUFFALO MOZZARELLA & TOMATO imported mozzarella beefsteak tomato balsamic reduction v  SHRIMP IN TRENCH COATS (5) beer battered lemon-herb mayonnaise	PC PC 19 18			



 $\it V$  ~ Vegetarian  $\it VG$  ~ Vegan  $\it \&$  ~ Contains nuts  $\it GF$  ~ 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.





## SOUP & SALADS 9

LOBSTER BISQUE ~ brandy fresh lobster	17	ROASTED PEAR AND GOLDEN	16		
GRILLED SHRIMP SALAD red onion tomato orange toasted almonds chick peas arugula Boston Bibb lettuce	25	<b>BEET SALAD</b> arugula Spanish Blue Valdeón pine nuts Italian white balsamic vinaigrette <i>v</i>			
lemon chive olive oil 🚳		NORTH FORK SALAD	16		
PORTOBELLO & GRILLED ASPARAGUS SALAD grilled marinated mushrooms and asparagus	16	organic greens Manchego cheese strawberries Spanish Marcona almonds minted balsamic vinaigrette <i>v</i>			
mixed arugula greens roasted peppers grape tomatoes roasted walnuts red wine chive vinaigrette <i>v/va</i>		*ADD TO ANY SALAD TUNA (15) SALMON (14) SKIRT STEAK GRILLED SHRIMP (4.50/EA)	(16)		
CHICKEN & PANCETTA SALAD (MAIN COURSE) organic chicken breast avocad gorgonzola pancetta tomatoes baby romaine arugula lettuce with chive vinaigrette	30 o	ORGANIC CHICKEN (14) GRILLED SCALLOPS (20/4PC)			
SPECIALTY SANDWICHES 9					
SHRIMP TACOS (2)	17	LOBSTER BLT	36		
crispy fried shrimp in a flour tortilla siracha aioli avocado sour cream cabbage slaw tomato cilan		leaf lettuce plum tomato pancetta herb mayonnaise with fries			
TUSCAN CHICKEN garlic basil mayonnaise grilled chicken tomato avocado provolone cheese toasted ciabatta fries	17 5	FRENCH DIP thin sliced rib eye beef toasted garlic bread crispy thin onion rings fries beef au jus	17		
CUBANO PANINI roasted pork shoulder sliced ham swiss cheese pickle mustard on a potato onion bun fries	17	NIMANS RANCH ANGUS BURGER (80Z) lettuce tomato fries	20		
BEER BATTERED FISH cucumber tomato herb mayonnaise whole grain ciabatta with fries	17	cheese ~ sautéed mushrooms 1.00 Ea bacon ~ sautéed onions	ach		
MAIN COURSES 9					
SWORDFISH	40	TUNA*	42		
char-grilled smoked paprika lemon olive oil tomato confit grilled eggplant sautéed french b & baby carrots hand cut parmesan fries	eans	citrus pepper lemon basmati rice crab tempura asparagus baby carrot wasabi sauce soy sauce (please note: our tuna is cooked rare or cooked through)			
<b>SALMON</b> farm raised roasted lemon vine roasted fennel tomato vegetable spinach sauce roasted potato	36	SHRIMP & SCALLOP FETTUCCINE sautéed cremini mushrooms roasted peppers garlic fresh baby arugula basil cream sauce	42		
<b>SKIRT STEAK (10 OZ)*</b> ~ char-grilled chimichurri sauce asparagus grilled plum tomato hand-cut fries	40	OPEN RAVIOLI goat cheese mozzarella cherry tomato mixed olives fresh herb tomato sauce <i>v</i>	22		
FISH & CHIPS ~ hand-cut local fish beer battered seasonal vegetables thick cut frie	30 s	PORTOBELLO MUSHROOM BURGER arugula grilled mushroom slices	21		
PAN-SEARED BREAST OF CHICKEN Rosemary tomato risotto asparagus touch of goats cheese roasted chicken au jus	32	caramelized red onion roasted red pepper tomat cucumber avocado salad bbq sauce <i>v/vc</i>	0		
FOR THE TABLE \$ \$12/EACH					
PATATAS BRAVAS		SPINACH IN GARLIC BUTTER			
ASPARAGUS		HAND-CUT FRIES			



 $\it V$  ~ Vegetarian  $\it VG$  ~ Vegan  $\it CF$  ~ Contains nuts  $\it CF$  ~ Gluten Free Please ask your server for Vegan options.

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

SAUTÉED WILD MUSHROOMS WITH

GARLIC PARSLEY OLIVE OIL

\*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.



with garlic aioli and spicy mayonnaise

**POTATO AU GRATIN**