

## TAPAS

### *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</b> traditional potato and meat filled pastry	16
<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 plantain chips	19
<b>TUNA TOSTADO*</b> fresh raw tuna lime juice crunchy corn tortilla shallots Siracha mayonnaise wasabi mayonnaise	19
<b>TAPAS SCALLOPS</b> sautéed with shallot paprika lemon olive oil diced tomato	19
<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	17
<b>SAFFRON MUSSELS</b> creamy aromatic sauce fennel chives tomato concasse	20

### *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>VEGETABLE FLATBREAD</b> artichokes tomatoes red onion goat cheese manchego cheese	16

<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	16

## 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

## 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	35	<b>BUFFALO MOZZARELLA &amp; TOMATO</b> imported mozzarella beefsteak tomato balsamic reduction 	18
<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 CAKES (2)</b> baked, served with spicy celery remoulade	28		



V ~ Vegetarian VG ~ Vegan  ~ 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.

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

## SOUP & SALADS

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

## SPECIALTY SANDWICHES

<b>SHRIMP TACOS (2)</b>	17	<b>FRENCH DIP</b>	19
crispy fried shrimp in a flour tortilla siracha aioli avocado sour cream cabbage slaw tomato cilantro		thin sliced rib eye beef toasted garlic bread crispy thin onion rings fries beef au jus	
<b>TUSCAN CHICKEN</b>	17	<b>PRIME ANGUS BEEF BURGER (8OZ)</b>	20
garlic basil mayonnaise grilled chicken tomato avocado provolone cheese toasted ciabatta fries		lettuce tomato fries	
<b>CUBANO PANINI</b>	17	<b>PORTABELLO SANDWICH</b>	21
roasted pork shoulder sliced ham swiss cheese pickle mustard on a potato onion bun fries		arugula grilled mushroom slices caramelized red onion roasted red pepper tomato cucumber avocado salad balsamic herb mayonnaise <b>vg</b>	
<b>BEER BATTERED FISH</b>	17	cheese ~ sautéed mushrooms	1.00 Each
cucumber tomato herb mayonnaise whole grain ciabatta with fries		bacon ~ sautéed onions	
<b>LOBSTER BLT</b>	39		
leaf lettuce plum tomato pancetta herb mayonnaise with fries			

## MAIN COURSES

<b>SWORDFISH</b>	40	<b>TUNA*</b>	42
char-grilled with smoked lemon olive oil grilled eggplant plum tomatoes and shallot confit sautéed baby carrots and french beans hand cut parmesan fries		pan-seared rare with citrus lemon pepper tempura crab leg lemon basmati rice sautéed baby carrots grilled asparagus with wasabi mayo and soy balsamic glaze (please note: our tuna is cooked rare or cooked through)	
<b>FISH &amp; CHIPS</b> ~ hand-cut local fish	30	<b>PAN-SEARED BREAST OF CHICKEN</b>	32
beer battered seasonal vegetables thick cut fries		Rosemary tomato risotto asparagus touch of goats cheese roasted chicken au jus	
<b>SALMON</b>	36	<b>SKIRT STEAK (10 OZ)*</b> ~ char-grilled	40
farm raised roasted with crispy skin lemon and white wine roasted heirloom grape tomatoes caramelized fennel roasted potato with a vegetable herb spinach sauce		chimichurri sauce asparagus grilled plum tomato hand-cut fries	
<b>OPEN RAVIOLI</b>	22	<b>SHRIMP &amp; SCALLOP FETTUCCINE</b>	42
goat cheese mozzarella cherry tomato mixed olives fresh herb tomato sauce <b>v</b>		sautéed cremini mushrooms roasted peppers garlic fresh baby arugula basil cream sauce	

## FOR THE TABLE \$12/EACH

<b>PATATAS BRAVAS</b>	<b>SPINACH IN GARLIC BUTTER</b>
<b>ASPARAGUS</b>	<b>HAND-CUT FRIES</b>
<b>SAUTÉED WILD MUSHROOMS WITH GARLIC PARSLEY OLIVE OIL</b>	with garlic aioli and spicy mayonnaise
	<b>POTATO AU GRATIN</b>



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