



# 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 tomatoes	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 tomatoes concasse	20
<b>STEAMED LITTLE NECK CLAMS</b> ~ chorizo white wine parsley garlic	16

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

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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 tomatoes 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>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>BROILED OYSTERS (4)</b> ~ garlic butter parsley lemon parmesan cheese	18
<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 tomatoes or garlic white wine butter sauce	20
<b>TEMPURA CALAMARI</b> ~ tender strips chili mayonnaise spicy tomatoes basil sauce	19
<b>BUFFALO MOZZARELLA &amp; TOMATOES</b> ~ imported mozzarella beefsteak tomatoes balsamic reduction v	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 tomatoes asparagus mushroom hand cut fries maple glazed butter baby carrot california cabernet wine sauce	64
<b>CEDAR RIVER FARMS FILET MIGNON (10 OZ)*</b> ~ pancetta potato au gratin French beans baby carrots caramelized red onion cabernet 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> ~ sautéed breast of chicken garlic sun-dried tomato cream sauce a touch of parmesan spinach roasted heirloom potatoes	32
<b>OPEN RAVIOLI</b> ~ goat cheese mozzarella cherry tomatoes mixed olives fresh herb tomatoes sauce v	22
<b>CAULIFLOWER PIZZA</b> ~ roasted eggplant portobello mushrooms arugula caramelized red onion roasted red pepper vg	21
<b>ADD TO ANY MEAL</b>	
<b>LOBSTER TAIL</b>	35



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## SEA TO TABLE

<b>SWORDFISH</b> ~ char-grilled with smoked lemon olive oil grilled eggplant plum tomatoes and shallot confit sautéed baby carrots and french beans hand cut parmesan fries	40
<b>TUNA*</b> ~ 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 <i>(please note: our tuna is cooked rare or cooked through)</i>	42
<b>SALMON</b> ~ farm raised roasted with crispy skin lemon and white wine roasted heirloom grape tomatoes caramelized fennel roasted potato with a vegetable herb spinach sauce	36
<b>SEARED SCALLOP MEUNIÉRE</b> ~ lightly seasoned scallops lemon butter fresh tomatoes 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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