



TAPAS

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

meat

LAMB CHOPS (2) ~ char-grilled parsley garlic lemon sauce	18
CHORIZO & PEPPERS ~ tempranillo scallions red wine sauce	12
TENDERLOIN SKEWERS (2)* ~ with jalapeño cilantro salsa verde	18
EMPANADAS (3) ~ traditional potato and meat filled pastry	18
CHARCUTERIE PLATE ~ Palacios chorizo ~ Parma ham ~ pepperoni sopresata ~ Speck ~ artichokes ~ roasted peppers ~ parmigiano reggiano ~ flatbreads	25
LEMON & THYME ROASTED CHICKEN WINGS ~ horseradish dijon mustard sauce	17

seafood

CEVICHE ~ local fluke citrus marinate tomatoes red onion avocado	19
TUNA TOSTADO* ~ fresh raw tuna lime juice shallots avocado crunchy corn tortilla Siracha mayonnaise and wasabi mayonnaise	20
TAPAS SCALLOPS ~ sautéed with shallot paprika lemon olive oil diced tomatoes	20
OYSTERS ROCKEFELLER (2)* ~ baked with spinach creamy Pernod sauce	14
LEMON & GARLIC SHRIMP (5) ~ sautéed with garlic lemon olive oil smoked paprika	18
SAFFRON MUSSELS ~ creamy aromatic sauce fennel chives tomatoes concasse	20
STEAMED LITTLE NECK CLAMS ~ chorizo white wine parsley garlic	16

vegetable & cheese

PATATAS BRAVAS ~ crispy potatoes spicy paprika seasoning garlic mayonnaise	14
WILD MUSHROOM RICE BALLS ~ fresh mozzarella panko bread crumbs parsley chive oil	14
ARTICHOKE HEARTS ~ crispy fried artichokes whipped herbed ricotta cheese	16
VEGETABLE FLATBREAD ~ caramelized red onion roasted grape tomatoes goats cheese manchego cheese fresh basil and hot honey	16
HUMMUS PLATE ~ cucumber diced tomatoes radish grilled pita v	15
ARTISAN CHEESES (4) ~ Humboldt fog ~ Stockinghall Cheddar ~ Cornelia Reserve ~ Brie ~ pear chutney ~ fig spread ~ flatbread ~ baguette ~ fig almond cake	26
ROSEMARY MANCHEGO ~ marinated in olive oil membrillo quince flat bread	12



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.



RAW BAR

OYSTERS* ~ EAST COAST	24/6PC; 46/12PC
WEST COAST	28/6PC; 54/12PC
cocktail sauce mignonette horseradish	
OYSTERS* ~ HOT SHOTS	15/PIECE
Salsa - tequila salsa lime juice	
Cocktail - vodka cocktail sauce pepper lemon	
LITTLE NECK CLAMS* ~ NORTH SHORE	14/6PC; 26/12PC
COLOSSAL SHRIMP COCKTAIL	16/2PC; 30/4PC



SOUP & SALADS

LOBSTER BISQUE	19
brandy fresh lobster	
GRILLED SHRIMP SALAD (4)	26
red onion tomatoes orange toasted almonds chick peas mixed baby greens lemon chive olive oil 	
CHICKEN & PANCETTA SALAD (MAIN COURSE)	30
organic chicken breast avocado gorgonzola pancetta tomatoes baby romaine arugula lettuce with chive vinaigrette	
ROASTED PEAR & GOLDEN BEET SALAD	18
arugula French Blue Cheese pine nuts Italian white balsamic vinaigrette v 	
LITTLE GEM CAESAR SALAD	16
baby romaine parmesan cheese sourdough croutons v	
NORTH FORK SALAD	18
mixed baby greens Manchego cheese grilled asparagus strawberries minted balsamic vinaigrette v 	
ADD TO ANY SALAD	
TUNA (15) SALMON (14) GRILLED SHRIMP (4.50/EA)	
ORGANIC CHICKEN (14) HANGAR STEAK (20)	



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.





STARTERS

BEEF CARPACCIO ~ grana padano crostini truffle olive oil	24
BROILED OYSTERS (4) ~ garlic butter parsley lemon parmesan cheese	20
LOBSTER RISOTTO ~ basil chives parmesan cheese orange segments	39
BAKED CLAMS (8) ~ oregano garlic parsley butter sauce	20
JUMBO LUMP CRAB CAKES (2) ~ baked spicy celery remoulade	30
CHAR-GRILLED OCTOPUS ~ cannellini bean tomato salsa arugula Spanish paprika lemon olive oil	24
MEDITERRANEAN SEAFOOD SALAD ~ shrimp calamari octopus mussels mixed peppers lemon-olive oil basil dressing	22
MUSSELS ~ spicy-herb tomatoes or garlic white wine butter sauce	22
TEMPURA CALAMARI ~ tender strips chili mayonnaise spicy tomatoes basil sauce	21
BUFFALO MOZZARELLA & TOMATOES ~ imported mozzarella beefsteak tomatoes balsamic reduction v	20
SHRIMP IN TRENCH COATS (5) ~ beer battered lemon-herb mayonnaise	18
MUSHROOM GNOCCHI ~ sautéed cremini mushrooms garlic white wine basil roasted cherry tomatoes parmesan cheese cream sauce	15



MAIN COURSES

CEDAR RIVER FARMS RIBEYE (16 OZ)* ~ asparagus grilled plum tomatoes glazed baby carrot hand cut fries wild mushroom bordelaise sauce	75
CEDAR RIVER FARMS FILET MIGNON (10 OZ)* ~ pancetta potato au gratin French beans baby carrots caramelized red onion cabernet sauce	72
GRILLED PORK CHOP* (10 OZ) ~ asparagus carmelized red onion and sweet pepper brandy sauce hand-cut fries	40
ORGANIC BREAST OF CHICKEN ~ sautéed breast of chicken garlic sun-dried tomato cream sauce a touch of parmesan spinach roasted Yukon potatoes	35
OPEN RAVIOLI ~ goat cheese mozzarella cherry tomatoes mixed olives fresh herb tomatoes sauce v	22
CAULIFLOWER PIZZA ~ roasted eggplant portobello mushrooms arugula caramelized red onion roasted red pepper vg	21
ADD TO ANY MEAL	
LOBSTER TAIL	39



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.





SEA TO TABLE

SWORDFISH ~ char-grilled shallot confit lemon thyme Yukon potatoes garlic parsley chardonnay butter sauce roasted zucchini grape tomato	42
TUNA* ~ encrusted black pepper coriander pickled red onion ginger orange salad basil leaves lemon basmati rice French beans lemon spicy mayo wasabi <i>(please note: our tuna is cooked rare or cooked through)</i>	44
BRONZINO (1.5LB) ~ oven roasted served whole or filet asparagus wild mushrooms chili and garlic herb butter lemon olive oil	48
SALMON ~ pan-seared roasted asparagus seafood sauce orange zest garlic chive and dill butter sautéed zucchini Yukon potato	38
SEARED SCALLOP MEUNIÈRE ~ lightly seasoned scallops lemon butter fresh tomatoes parsley saffron orzo sautéed spinach	48
TWIN LOBSTER TAILS ~ roasted yukon potatoes french beans baby carrots lemon garlic butter sauce	78
SHRIMP & SCALLOP FETTUCCINE ~ sautéed cremini mushrooms fresh baby arugula garlic roasted peppers basil cream sauce	44
FISH & CHIPS ~ hand-cut local fish beer battered seasonal vegetables thick cut fries, herbed tartare and spicy mayonnaise	31

FOR THE TABLE \$13/EACH

ASPARAGUS

SAUTÉED WILD MUSHROOMS WITH GARLIC PARSLEY OLIVE OIL

TRUFFLE PARMESAN FRIES
with truffle aioli

HAND-CUT FRIES

with garlic aioli and spicy mayonnaise

POTATO AU GRATIN

SPINACH IN GARLIC BUTTER



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.

