

TAPAS

meat

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

vegetable & cheese

PATATAS BRAVAS	14
crispy potatoes spicy paprika seasoning garlic mayonnaise	
WILD MUSHROOM RICE BALLS	14
fresh mozzarella panko bread crumbs parsley chive oil	
VEGETABLE FLATBREAD	16
caramelized red onion roasted grape tomatoes goats cheese manchego cheese fresh basil and hot honey	

seafood

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

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

STARTERS

BROILED OYSTERS (4)	20	MEDITERRANEAN SEAFOOD SALAD	22
garlic butter parsley lemon parmesan cheese		shrimp calamari octopus mussels mixed peppers lemon-olive oil basil dressing	
LOBSTER RISOTTO	39	JUMBO LUMP CRAB CAKES (2)	30
with basil chives parmesan cheese orange segments		baked, served with spicy celery remoulade	
BAKED CLAMS (8)	20	MUSSELS	22
oregano garlic parsley butter sauce		spicy-herb tomato or garlic white wine butter sauce	
TEMPURA CALAMARI	21	BUFFALO MOZZARELLA & TOMATO	20
chili mayonnaise spicy tomato basil sauce		imported mozzarella beefsteak tomato balsamic reduction 	
MUSHROOM GNOCCHI	15	SHRIMP IN TRENCH COATS (5)	18
sautéed cremini mushrooms garlic white wine basil roasted cherry tomatoes parmesan cheese cream sauce		beer battered lemon-herb mayonnaise	

WEEKDAY LUNCH SPECIAL: 3 TAPAS FOR \$45 (11:30AM-3:30PM)





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

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

SPECIALTY SANDWICHES

SHRIMP TACOS (2)	18	TUSCAN CHICKEN	18
crispy fried shrimp in a flour tortilla siracha aioli avocado sour cream cabbage slaw tomato cilantro fries		breast of chicken roasted peppers arugula pesto mayonnaise roasted tomato fontina cheese on ciabatta fries	
CUBANO PANINI	19	PRIME CHUCK BEEF BURGER (8OZ)	21
roasted pork shoulder sliced ham swiss cheese pickle mustard on a potato onion bun fries		lettuce tomato red onion pickle brioche fries	
LOBSTER BLT	40	FRENCH DIP	24
leaf lettuce plum tomato pancetta herb mayonnaise with fries		roasted prime ribeye horseradish sauce toasted garlic bread crispy onion rings beef au jus fries	
BEER BATTERED FISH	18	PORTABELLO SANDWICH	21
herb tartare sauce seedless cucumber tomato brioche fries		arugula grilled mushroom slices caramelized red onion roasted red pepper tomato cucumber avocado salad balsamic herb mayonnaise VG	
HANGAR STEAK* ~ char-grilled	28	cheese ~ sautéed mushrooms	1.00 Each
caramelized red onion dijonaise mayonnaise gruyere cheese toasted garlic French bread fries		bacon ~ sautéed onions	

MAIN COURSES

SWORDFISH	42	TUNA*	44
char-grilled shallot confit lemon thyme Yukon potatoes garlic parsley chardonnay butter sauce roasted zucchini grape tomato		encrusted black pepper coriander pickled red onion ginger orange salad basil leaves lemon basmati rice French beans spicy mayo wasabii (please note: our tuna is cooked rare or cooked through)	
FISH & CHIPS ~ hand-cut local fish	31	ORGANIC BREAST OF CHICKEN	35
beer battered seasonal vegetables thick cut fries herbed tartare and spicy mayonnaise		sautéed breast of chicken garlic sun-dried tomato cream sauce a touch of parmesan spinach roasted Yukon potatoes	
SHRIMP & SCALLOP FETTUCCINE	44	SALMON	38
sautéed cremini mushrooms roasted peppers garlic fresh baby arugula basil cream sauce		pan-seared roasted asparagus seafood sauce orange zest garlic chive and dill butter sautéed zucchini Yukon potato	
OPEN RAVIOLI	22		
goat cheese mozzarella cherry tomato mixed olives fresh herb tomato sauce v			

FOR THE TABLE \$13/EACH

ASPARAGUS	HAND-CUT FRIES
SAUTÉED WILD MUSHROOMS WITH GARLIC PARSLEY OLIVE OIL	with garlic aioli and spicy mayonnaise
TRUFFLE PARMESAN FRIES	POTATO AU GRATIN
with truffle aioli	SPINACH IN GARLIC BUTTER



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