

## TAPAS

### meat

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

### vegetable & cheese

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

### seafood

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

## RAW BAR

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

## STARTERS

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



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>GRILLED SHRIMP SALAD</b>	26	<b>LOBSTER BISQUE</b> ~ brandy fresh lobster	19
red onion tomatoes orange toasted almonds chick peas mixed baby greens lemon chive olive oil 		<b>NORTH FORK SALAD</b>	18
<b>CHICKEN &amp; PANCETTA SALAD</b>	30	organic greens Manchego cheese strawberries grilled asparagus minted balsamic vinaigrette <b>v</b>	
(MAIN COURSE) organic chicken breast avocado gorgonzola pancetta tomatoes baby romaine arugula lettuce with chive vinaigrette		<b>LITTLE GEM CAESAR SALAD</b>	16
<b>ROASTED PEAR AND GOLDEN BEET SALAD</b>	18	baby romaine parmesan cheese sourdough croutons <b>v</b>	
arugula French Blue Cheese pine nuts Italian white balsamic vinaigrette <b>v</b> 		<b>*ADD TO ANY SALAD</b>	
		<b>TUNA</b> (15) <b>HANGAR STEAK</b> (20)	
		<b>GRILLED SHRIMP</b> (4.50/EA) <b>SALMON</b> (14)	
		<b>ORGANIC CHICKEN</b> (14)	
		<b>GRILLED SCALLOPS</b> (24/4PC)	

## SPECIALTY SANDWICHES

<b>SHRIMP TACOS (2)</b>	18	<b>TUSCAN CHICKEN</b>	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	
<b>CUBANO PANINI</b>	19	<b>PRIME CHUCK BEEF BURGER (8OZ)</b>	21
roasted pork shoulder sliced ham swiss cheese pickle mustard on a potato onion bun fries		lettuce tomato red onion pickle brioche fries	
<b>LOBSTER BLT</b>	40	<b>FRENCH DIP</b>	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	
<b>BEER BATTERED FISH</b>	18	<b>PORTABELLO SANDWICH</b>	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 <b>VG</b>	
<b>HANGAR STEAK*</b> ~ 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

<b>SWORDFISH</b>	42	<b>TUNA*</b>	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)	
<b>FISH &amp; CHIPS</b> ~ hand-cut local fish	31	<b>ORGANIC BREAST OF CHICKEN</b>	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	
<b>SHRIMP &amp; SCALLOP FETTUCCINE</b>	44	<b>SALMON</b>	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 zucchini spaghetti Yukon potato	
<b>OPEN RAVIOLI</b>	22		
goat cheese mozzarella cherry tomato mixed olives fresh herb tomato sauce <b>v</b>			

## FOR THE TABLE \$13/EACH

<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>TRUFFLE PARMESAN FRIES</b>	<b>POTATO AU GRATIN</b>
with truffle aioli	<b>SPINACH IN GARLIC BUTTER</b>



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