



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
EMPANADAS (3) ~ traditional potato and meat filled pastry	18
CHARCUTERIE PLATE ~ Palacios chorizo ~ Parma ham ~ pepperoni soppressata ~ Speck ~ artichokes ~ roasted peppers ~ parmigiano reggiano ~ flatbreads	25
LEMON & THYME ROASTED CHICKEN WINGS ~ horseradish dijon mustard sauce	17

seafood

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 grape tomatoes	20
STEAMED LITTLE NECK CLAMS ~ white wine parsley garlic butter	16

vegetable & cheese

PATATAS BRAVAS ~ crispy potatoes spicy paprika seasoning garlic mayonnaise	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
ROSEMARY MANCHEGO ~ marinated in olive oil membrillo quince flat bread	12
FRIED PLANTAINS ~ garlic tomato mayo avocado dip	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
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  	
LITTLE GEM CAESAR SALAD	16
baby romaine parmesan cheese sourdough croutons 	
NORTH FORK SALAD	18
mixed baby greens Manchego cheese grilled zucchini strawberries minted balsamic vinaigrette  	
ADD TO ANY SALAD	
TUNA (15) SALMON (14) GRILLED SHRIMP (4.50/EA)	
ORGANIC CHICKEN (14) SKIRT STEAK (20)	



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STARTERS

BROILED OYSTERS (4) ~ garlic butter parsley lemon parmesan cheese	20
BAKED CLAMS (8) ~ oregano garlic parsley butter sauce	20
JUMBO LUMP CRAB CAKES (2) ~ baked spicy celery remoulade	30
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 FILET MIGNON (10 OZ)* ~ pancetta potato au gratin French beans baby carrots caramelized red onion cabernet sauce	72
GRILLED PORK CHOP* (10 OZ) ~ roasted carrots French beans caramelized 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



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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
SALMON ~ pan-seared roasted French beans seafood sauce orange zest garlic chive and dill butter sautéed zucchini Yukon potatoes	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

**SAUTÉED WILD MUSHROOMS WITH
GARLIC PARSLEY OLIVE OIL**

TRUFFLE PARMESAN FRIES
with truffle aioli

POTATO AU GRATIN

HAND-CUT FRIES
with garlic aioli and spicy mayonnaise

SPINACH IN GARLIC BUTTER



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