

TAPAS

LAMB CHOPS (2) char-grilled parsley garlic lemon sauce	18	LEMON & GARLIC SHRIMP (5) sautéed with garlic lemon olive oil paprika	18
EMPANADAS traditional potato and meat filled pastry	18	SAFFRON MUSSELS creamy aromatic sauce fennel chives tomato concasse	20
CHARCUTERIE PLATE Palacios chorizo ~ Parma ham ~ pepperoni soppresata ~ Speck ~ artichokes ~ roasted peppers ~ parmigiano reggiano ~ flatbreads	25	PATATAS BRAVAS crispy potatoes spicy paprika seasoning garlic mayonnaise	14
LEMON & THYME ROASTED CHICKEN WINGS horseradish dijon mustard sauce	17	VEGETABLE FLATBREAD caramelized red onion roasted grape tomatoes goats cheese manchego cheese fresh basil and hot honey	16
TUNA TOSTADO* fresh raw tuna lime juice crunchy corn tortilla shallots Siracha mayonnaise wasabi mayonnaise	20	ARTICHOKE HEARTS crispy fried artichokes with whipped herbed ricotta cheese	16
TAPAS SCALLOPS sautéed with shallot paprika lemon olive oil diced tomato	20	FRIED PLANTAINS garlic tomato mayo avocado dip	12
STEAMED LITTLE NECK CLAMS white wine parsley garlic butter	16		

RAW BAR

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

STARTERS

BROILED OYSTERS (4) garlic butter parsley lemon parmesan cheese	20	JUMBO LUMP CRAB CAKES (2) baked, served with spicy celery remoulade	30
BAKED CLAMS (8) oregano garlic parsley butter sauce	20	MUSSELS spicy-herb tomato or garlic white wine butter sauce	22
TEMPURA CALAMARI chili mayonnaise spicy tomato basil sauce	21	BUFFALO MOZZARELLA & TOMATO imported mozzarella beefsteak tomato balsamic reduction ✓	20
MUSHROOM GNOCCHI sautéed cremini mushrooms garlic white wine basil roasted cherry tomatoes parmesan cheese cream sauce	15	SHRIMP IN TRENCH COATS (5) beer battered lemon-herb mayonnaise	18

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

SPECIALTY SANDWICHES

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

MAIN COURSES

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

FOR THE TABLE \$13/EACH

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



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