

————— SOUP —————

New England Clam Chowder 14

————— APPETIZERS —————

Oysters on the Half Shell MP

Seasonal mignonette, traditional cocktail sauce

Roasted Oysters 18

Roasted oysters du jour on the half shell

Shrimp Cocktail 24

Traditional house cocktail sauce

Tomato Bruschetta 16

Fresh tomatoes, rustic bread, fresh basil,
burrata cheese, EVOO

Tuna Tartare 18

Crispy Wontons, Avocado Creme

Beef Carpaccio 20

Thinly sliced beef, cured egg yolk, arugula,
EVOO, lemon, Pecorino Romano

Crab Cake 18

Single crab cake, avocado lime creme

Crispy Artichokes 15

Lemon zest, whipped feta

Crispy Calamari 15

House marinara

**Italian Artisan Cheese and
Charcuterie Board 29**

Chefs' selection of cheeses and meats, olives,
sundried cherry tomatoes, seasonal fruits & nuts,
honey, assortment of crackers

Steamed Clams 18

Little neck clams, grilled French baguette, fresh
seasonal aromatics, white wine sauce

Crispy Mozzarella 15

House marinara

Seared Scallops 24

Sweet corn crema, goat cheese

Whipped Ricotta 24

Figs, Calabrian chili peppers, white balsamic honey, grilled baguette

————— SALADS —————

Add a protein to your salad: Chicken 9 | Seared Scallops 16 | Pan Seared Salmon 13

Crab Cake 16 | Grilled Shrimp 13 | Poached Lobster Tail 29

Classic Caesar 15

Romaine lettuce, fresh lemon, house croutons,
shaved parmesan, house Caesar dressing

Iceberg Wedge 16

Iceberg lettuce, blue cheese crumbles, bacon,
tomatoes, blue cheese dressing

Caprese 16

Tomato, mozzarella, fresh basil,
balsamic reduction

Fresh Berry Salad 16

Mixed greens, fresh mixed berries, caramelized
nuts, wild berry vinaigrette, goat cheese

Butter Lettuce with Jumbo Lump Crab & Champagne Vinaigrette 29

Butter lettuce, jumbo lump crab, cherry tomatoes & champagne vinaigrette

————— PASTA —————

Clams & Linguine 28

Fresh steamed clams, linguini, fresh herbs,
white wine butter reduction, baguette

Sunday Gravy 30

Slow braised short rib, meatballs, Italian sausage,
pappardelle, red gravy, crusty bread

Lobster Linguine 42

Butter poached lobster, linguine, fresh herbs,
summer squash, spicy tomato sauce

Seared Scallop Cavatelli 36

Seared scallops, cavatelli, spinach, whipped goat
cheese, sweet corn crème sauce

Shrimp Scampi 37

Shrimp, tagliatelle, lemon, white wine,
olive oil, butter, garlic, fine herbs

————— **POULTRY & PORK** —————

Chicken Fiesole 33

Chicken, pappardelle, spinach, cherry tomatoes,
artichokes, mozzarella, white wine sauce

Grilled Pork Chop with Peach Chutney 32

Grilled pork chop, peaches, Calabrian chili,
sweet corn, roasted potatoes, grilled spring onion

Chicken Parmesan 35

Herb crusted chicken cutlet, spaghetti, provolone,
mozzarella, house marinara

————— **BEEF / LAMB** —————

8 oz Filet Mignon 58

Charred cipollini onions, smashed potatoes,
chives, sour cream, black pepper demi-glace

Rack of Lamb 52

Pink peppercorn crusted lamb,
smashed potatoes, fine herb vinaigrette, black
cherry demi-glace

12 oz New York Strip 42

Pommes frites & heirloom
tomato salad, onion, celery leaf

Veal Milanese 41

Pounded & breaded veal chop, arugula,
EVOO, lemon, pecorino Romano

Barbecue Short Rib 35

Slow cooked barbecue short rib, country mashed potatoes,
grilled summer onions, fine herbs

————— **SEAFOOD** —————

Crab Cakes 42

Twin lump crab cakes, street corn succotash,
avocado lime crema

Salmon Tarragon 37

Seared salmon, asparagus, pomme puree,
wholegrain mustard tarragon sauce

Chilean Seabass 42

Seared seabass, zucchini pappardelle,
yellow squash puree, fine herbs

Bouillabaisse 38

Clams, shrimp, crab, scallops, calamari,
fresh white fish, saffron aioli, crusty bread

————— **ENHANCEMENTS** —————

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Grilled Shrimp 13 | Poached Lobster Tail 29

————— **ACCOMPANIMENTS** —————

Mashed Potatoes 6

Parmesan Fries 7

Asparagus 8

Macaroni & Cheese 7

Summer Squash 6

Risotto du jour 10

Smashed Potatoes 6

Sauteed Spinach 6

Roasted Potatoes 6

Creamed Spinach 7

***Consumer Advisory—Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have a medical condition.*

20% Gratuity added for parties of 6 or more. Split plate charge \$6⁰⁰.

Executive Chef Rashaad Clinkscales