



Dinner Menu

Appetizers

TUNA RIBBONS | \$26.75

Local Yellowfin Tuna, Scallions, Bell Peppers, Capers,
Avocado Mousse, Sourdough Crumbs

MUSSELS MADEIRA | \$26.75

Fresh Prince Edward Island Mussels, Madeira Wine,
Shallots, Garlic, Butter, Parsley & a Squeeze of Clementine Juice

PASSION FRUIT CEVICHE | \$22.00

Thinly Sliced Local Fish, Passion Fruit "Leche de Tigre"
Bermuda Red Onions, Avocado, Toasted Corn, Cilantro

GRILLED OCTOPUS | \$23.75 (n)

Charred Spanish Octopus, Pomegranate & Quinoa
Tabbouleh, Burnt Eggplant Yogurt

STIR-FRY CHILI CALAMARI | \$23.75

Fermented Black Beans, Hint of Chili, Carrots, Snow Peas, Peppers, Scallions

GEORGE BANK SCALLOPS | \$26.75

Searred Scallop, Celeriac Purée, Baby Bok Choy, Honey Soy Glaze

OYSTERS ROCKEFELLER | \$24.75

Broiled Blue Point Oysters, Smoked Garlic &
Spinach Crust, Bacon Jam, Hollandaise Sauce

FRESH OYSTERS BY THE PIECE | \$7.00 p/piece

Served with a Pink Peppercorn & Prosecco Mignonette
ask your server for today's Selection

N = Nuts



Soups & Salads

SEAFOOD CIOPPINO | \$18.75

Shrimps, Calamari, Mussels, Clams, Tomatoes & Fennel Broth

CLASSIC LOBSTER BISQUE | \$16.00

Sautéed Lobster, Cognac

SOUP OF THE DAY | \$14.00

Chefs daily creation

INSALATA DI MARE | \$25.75 / \$41.75 (n)

Mussels, Clams, Scallops, Squid,
Wild Rice, Rehydrated Hibiscus, Flaked Almonds

SEAFOOD COBB SALAD | \$23.75 / \$35.75

Fresh Shrimp & Lobster Salad, Chopped Romaine Lettuce,
Smoked Bacon, Tomatoes, Egg, Avocado, Goats Cheese,
Raspberry Vinaigrette

Pasta Main Courses

SPAGHETTI VONGOLE | \$28.75

Manila Clams, Toy Tomatoes, Chili, Garlic, Vermouth, Fresh Herbs

MAINE LOBSTER LINGUINE | \$54.75

1/2 Main Lobster, Confit Cherry Tomatoes, Zucchini, Basil

SEAFOOD PAELLA | \$36.75

Calamari, Clams, Mussels, Shrimp, Local Fish, Spanish Rice, Saffron

N = Nuts



Sea Food Main Courses

MISO GLAZED HALIBUT | \$42.75

Sautéed Bok Choy, Enoki Mushrooms, Fingerling Potatoes, Miso Broth, Pickled Chilies

FAROE ISLANDS SALMON EN CROÛTE | \$39.75

Puff Pastry, Mascarpone Whipped Potatoes, Buttered Asparagus, Béarnaise

MONKFISH ACQUA PAZZA | \$41.75

Blistered Tomato's, Braised Fennel, Kalamata Olives, Capers, Charred Sourdough

DOVER SOLE | \$41.75 (half) / \$75.75 (whole) (n)

Scallop Mousse, Cauliflower Purée, Caramelized Fennel Croquettes,
Charred Broccolini, Lemon Pine Nut Velouté

GRILLED FISH | \$39.75

Ask your server for today's selection, served with Piperrada, Baby Potatoes, Salsa Verde

STUFFED SHRIMP | \$37.00

Lump Jonah Crab Meat, Wilted Baby Spinach, Grain Mustard Cream, Truffle Parmesan Fries

Meat Main Courses

MITCH'S RACK OF LAMB | \$54.00

Beetroot Mashed Potatoes, Sautéed Green Beans, Seared Artichokes,
Pomegranate Jus

CHICKEN SUPREME | \$34.00

Pan Seared Chicken Breast, Butternut & Broad Bean Risotto, Dried Cranberries

DRY AGED 12oz RIBEYE | MKT PRICE

Patatas Brava's, Forage Mushrooms, Slow Roasted Tomatoes, Malbec Jus

N = nuts

17% Service charge will be added to your bill
For parties of 8 or more, an additional 3% will be added