



# *Dinner Menu*

## *Appetizers*

### **TUNA RIBBONS | \$26.75**

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

### **MUSSELS MADEIRA | \$24.75**

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 | \$26.75 (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 | \$37.75**

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 | \$42.75**

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

### **STUFFED SHRIMP | \$39.75**

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