

Dinner Menu

Appetizers

* TUNA TARTARE | \$26.75/ \$42.00
Local Yellowfin Tuna, Avocado Mousse, Sesame Lavash

MOUCLADE MUSSELS | \$24.75
Prince Edward Island Mussels, Light Curried Cream Sauce, Garlic Bread

PRICKLY PEAR CEVICHE | \$25.75
Thinly Sliced Local Fish, Prickly Pear "Leche De Tigre", Shaved Coconut, Crispy Noodles

* CHARRED SPANISH OCTOPUS | \$26.75 (n)
Pomegranate and Quinoa Tabbouleh, Burnt Eggplant, Yogurt

* MAINE LOBSTER RAVIOLI | \$31.50/ \$52.50
Home-made Pasta, Disaronno Bisque, Tarragon Crumb

* CRAB CAKES | \$27.75
Lump Jonah Crab Meat, Chive Remoulade

* GEORGE BANK SCALLOPS | \$27.75
Bermuda Carrot & Vanilla Purée, Fennel Orange Medley

OYSTERS TEMPURA | \$26.75
Fried Blue Point Oysters, Seaweed Salad, Wasabi Mayo

HOUSE-MADE PORK DUMPLINGS | \$23.75
Dried Shitake, Scallions, Ponzu Dressing

* HALF DOZEN OYSTERS | \$38.00
Ask your server for today's selection
served with Pink Peppercorn and Prosecco Mignonette

* CAVIAR | MKT PRICE
Ask your server for today's selection
served with Blinis & Sour Cream, Chopped Egg, Scallions

Soups & Salads

SEAFOOD TOM YUM | \$21.75
Thai Chili & Coconut Broth, Shrimps, Calamari, Mussels, Clams

SOUP OF THE DAY | \$15.75
Chef's Daily Creation

CLASSIC LOBSTER BISQUE | \$19.75
Sautéed Lobster, Cognac

BLACKENED SHRIMP CEASAR SALAD \$23.75/ \$32.75
Blackened Shrimp, Garlic Croutons, Chopped Romaine,
Shaved Parmesan Cheese, House-made Aioli Dressing

SEAFOOD COBB SALAD | \$23.75/ \$35.75
Fresh Shrimp & Lobster Salad, Chopped Romaine, Smoked Bacon,
Tomatoes, Egg, Avocado, Goat Cheese, Raspberry Vinaigrette

Main Courses | From the Ocean

* BLACKENED FAROE ISLAND SALMON | \$46.75
Chorizo and White Bean Ragout

* LEMON SOLE MEUNIÈRE | MKT PRICE
Fingerling Potatoes, Lemon-Caper Velouté

* MAHI FRUTTI DI MARE | \$49.75
Pan Fried Atlantic Mahi Mahi, Seafood Saffron Risotto (Mussels, Clams, Shrimp, Calamari)

* YELLOWFIN TUNA AU POIVRE | MKT PRICE
Scallion Mashed Potatoes, Green Peppercorn Sauce

* CHEF SHIVA'S MONKFISH CURRY | \$47.00
Red Thai Chili, Coconut Steamed Rice, Seasonal Vegetables

* CATCH OF THE DAY (ALMONDINE) | \$47.75
Ask your server for today's selection of Local Fish,
served with Baby Potatoes, Lemon Butter Sauce, Flaked Almonds

* STUFFED TIGER SHRIMP | \$45.75
Lump Jonah Crab Meat, Spinach and Green Pea Risotto

* PESCAITO FRITO | \$53.75
Golden Fried Shrimp, Calamari, Local Fish, Sardines & Zucchini Chimichurri, Garlic Aioli, Lemon

* SEAFOOD PAELLA | \$46.75
Calamari, Clams, Mussels, Shrimp, Local Fish, Spanish Rice, Saffron

Main Courses | Pasta

ZITI ALL' AMATRICIANA | \$37.50
Tomato and Pancetta Ragu, Fresh Herbs

* MAINE LOBSTER LINGUINE | MKT PRICE
Grilled ½ Maine Lobster, Sautéed Shrimp, Confit Cherry Tomatoes, Zucchini

PAPPARDELLE AGNELLO | \$39.75
Slow Braised Lamb Shank Ragu, Rosemary, Fresh Peas

SPAGHETTI VONGOLE | \$38.75
Manila Clams, Toy Tomatoes, Chili, Garlic, Vermouth, Fresh Herbs

Main Courses | From the Land

* CHARRED FILET MIGNON (8oz) (Horseradish Crust) | \$63.75

* RACK OF LAMB (14oz) | \$62.75

* PROSCIUTTO WRAPPED CHICKEN & SPINACH ROULADE | \$42.75

* CHAIRMAN'S RESERVE RIBEYE (14oz) | MKT PRICE

* GRILLED PORK CHOP (14oz) | \$46.75
All Meat Main Courses served with Mashed Potatoes & Red Wine Jus

Sides

Classic Caesar Salad \$9 | Buttered Asparagus \$11 | Honey Glazed Carrots \$11
Sautéed French Beans & Broccolini \$11 | Mushroom Medley \$10.50 | Saffron Mashed Potatoes \$9
Steamed Basmati Rice \$9 | Truffle Parmesan Fries \$11.50 | Mixed Green Salad \$9