

Dinner Menu

Appetizers

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

STEAMED MUSSELS | \$24.75
Prince Edward Island Mussels, White Wine, Light Cream Sauces, Garlic Bread

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

AURORA SPECIAL CRUDO | \$27.75
Choose (Tuna , Salmon or Hamachi), Citrus Crudo Dressing,
Jalapeno, sesame & Mango, Capers Salsa

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

CRAB CAKES | \$27.75
Lump Jonah Crab Meat, with Apple, Cabbage Slaw & Relish Remoulade

GEORGE BANK SCALLOPS | \$31.75
Creamy Saffron Sauce, Seared Oyster Mushroom & a Touch Of Basil Oil

GARLIC BUTTER TIGER PRAWN | \$31.75
Garlic Bread with Chili, Garlic Butter

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

HOME MADE PORK DUMPLING | \$23.75
Dried Shitake, Scallions, Ponzu Dressing

HALF DOZEN BLUE POINT OYSTERS | \$38.00
Pink Peppercorn and Prosecco Mignonette

MOROCCAN BEEF KOFTA | \$27.75 / \$46.75
Beef Skewer with Pita Bread, Arugula Onion Salad, Tahini Dressing

Soups & Salads

SEAFOOD TOM YUM | \$24.75
Thai Chili & Coconut Broth, Shrimps, Calamari, Mussels, Clams

SOUP OF THE DAY | \$16.75
Chef's Daily Creation

CLASSIC LOBSTER BISQUE | \$17.75

CRISPY SOFT SHELLED CRAB SALAD | \$27.75
Julienne Cucumber, Crabstick, Mango, Romaine, Wasabi Mayo, Unagi Sauce

SHRIMP CAESAR SALAD | \$23.75/ \$32.75
Grilled Shrimp, Garlic Croutons, Chopped Romaine, Shaved Parmesan, Caesar Dressing

SESAME CRUSTED TUNA NICOISE SALAD | \$24.75/ \$38.75

Seared Tuna, Mixed Greens, Olives, Avocado, Beans, Tomatoes, Egg, Lemon Vinaigrette

Main Courses | From the Ocean

PAN SEARED FAROE ISLANDS SALMON | \$47.75
Seared Salmon, Carrot & Coconut Puree with Sautéed Spinach & Asparagus

LEMON SOLE MEUNIÈRE | MKT PRICE
Crushed Potatoes, Fresh Herbs, Lemon-Caper Velouté

MISO GLAZE YELLOWFIN TUNA | \$47.75
Stir-fried Vegetables, Green Beans, Mushroom, Asparagus & Miso Glaze

CHEF SHIVA'S MONKFISH CURRY | \$47.75
Red Thai Chili, 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 | \$46.75
Lump Jonah Crab Meat, Creamy Lemon Pea Risotto

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

CAJUN SEASONING MIXED SEAFOOD CASSEROLE | \$56.75
Scallop, Shrimp, Calamari, Clams, Mussels & Local Fish with White Wine, Tomato, Herbs, Garlic Bread

PAN SEARED HALIBUT PICCATA | \$48.75
Spaghetti with Spinach, Vermouth, Piccata Sauce, Fresh Herbs

Main Courses | Pasta

LINGUNE CARBONARA | \$38.50
Fatty Pork Pancetta, Cheese, Egg Yolk, Touch Of Cream

GNOCCHI ALLA SORRENTINA | \$37.75 (v)
Home Made Gnocchi, Tomato Sauces, Creamy Burrata, Fresh Basil

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

PAPPARDELLE AGNELLO | \$39.75
Slow Braised Lamb Ragu, Rosemary, Mushroom, Truffle Oil

SPAGHETTI VONGOLE | \$38.75
Manila Clams, Chili, Garlic, White Wine, Fresh Parsley

MIX SEAFOOD RISOTTO | \$49.75
Grilled Tiger Shrimp, Mixed Seafood Risotto (Mussels, Clams, Shrimp, Calamari), Fresh Herbs

Main Courses | From the Land

CHARRED FILET MIGNON (Horseradish Crust) | \$64.75

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

SLOW BRASIED SHORT RIBS | \$55.75

RACK OF LAMB (14oz) | \$64.75

JERK SEASONING CORN FEED CHICKEN BREAST (12oz) | \$45.75

BERKSHIRE GRILLED TOMAHAWK PORK CHOP (16oz) | MKT PRICE

All Meat Main Courses served with Mashed Potatoes & Red Wine Jus

Sides

Buttered Asparagus \$14.75 | Honey Glazed Carrots \$12.75

Sautéed French Beans & Broccoli \$12.75 | Mushroom Medley \$12.50 | Plain Mashed Potatoes \$9

Steamed Basmati Rice \$9 | Truffle Parmesan Fries \$12.50 | Mixed Green Salad \$9

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