

Appetizers

- TUNA TARTARE** | \$26.75/ \$42.00

Local Yellowfin Tuna, Onion , Parsley, Ponzu, Tabasco, Avocado Mousse, Sesame Lavash
- STEAMED MUSSELS** | \$24.75

Prince Edward Island Mussels, White Wine, Light Cream Sauce, Fresh Herbs, Garlic Bread
- PRICKLY PEAR CEVICHE** | \$25.75

Local Fish, Prickly Pear “Leche De Tigre”, Onions, Avocado, Cilantro, Jalapeno, Crispy Noodles, Cilantro Chili Lime Infused Oil
- AURORA SIGNATURE CRUDO** | \$28.75

Choose (Tuna , Salmon or Hamachi), Passion Fruit Citrus Crudo Sauce, Jalapeno, Ponzu Sauce, Mango& Capers Salsa
- CHARRED SPANISH OCTOPUS** | \$27.75 (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** | \$36.00

Pink Peppercorn and Prosecco Mignonette
- MOROCCAN BEEF KOFTA** | \$27.75

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
- SHRIMP CAESAR SALAD** | \$23.75/ \$32.75

Grilled Shrimp, Garlic Croutons, Chopped Romaine, Shaved Parmesan, Caesar Dressing
- MELON AND PROSCIUTTO SALAD** | \$28.75

Arugula, Cherry Tomatoes, Creamy Burrata, Beet Chutney, Balsamic Glaze
- CHARRED ROMAINE LETTUCE TUNA TATAKI SALAD** | \$29.75

Soft Poached Egg, Parmesan Cheese, Miso Caesar Dressing

Main Course

- 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
- BAKED BRANZINO WITH CAPER CHIMICHURRI** | \$55.75

Creamy Spinach, Fennel Arugula Slaw
- CHEF SHIVA’S MONKFISH CURRY** | \$47.75

Red Thai Chili, Steamed Rice, Seasonal Vegetables
- CATCH OF THE DAY (ALMONDINE)** | MKT PRICE

Ask your server for today’s selection of Local Fish, served with Baby Potatoes, Green Beans, Lemon Butter Sauce, Almond Flakes
- STUFFED TIGER SHRIMP** | \$46.75

Lump Jonah Crab Meat, Lemon & Saffron Risotto, Lemon Caper Sauce
- 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, Tomatoes, Herbs, Garlic Bread
- From the Land
- LINGUNE CARBONARA** | \$35.75

Fatty Pork Pancetta, Cheese, Egg Yolk, Touch of Cream
- FETTUCCINE BOLOGNESE** | \$35.75

House Ground Black Angus Beef Chuck, Tomato Sauce
- MAINE LOBSTER LINGUINE** | MKT PRICE

Grilled ½ Maine Lobster, Sautéed Shrimp, Confit Cherry Tomatoes, Zucchini
- PAPPARDELLE AGNELLO** | \$36.75

Slow Braised Lamb Ragu, Rosemary, Mushroom ,Truffle Oil
- SPAGHETTI VONGOLE** | \$38.75

Manila Clams, Chili, Garlic, White Wine, Fresh Parsley
- MIX SEAFOOD (RISOTTO or LINGUINE)** | \$49.75

Grilled Tiger Shrimp, Mixed Seafood (Mussels, Clams, Shrimp, Calamari), Fresh Herbs
- From the Land
- NEPALI STYLE LAMB SHANK ROGAN MASALA** | \$46.75

Saffron Rice, Butter Naan Bread
- 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

DEBRAGGA HALF DEBONED HERBS CHICKEN | \$44.75

USDA PRIME NEW YORK STRIPLOIN (12oz) | \$62.75

All Meat Main Courses served with Mashed Potatoes, Steak Tomatoes & Red Wine Jus
- ADD ONS**

Grilled Tiger Prawn 2 (pcs) \$28 | Scallops 3 (pcs) \$29

Butter Poached Main Lobster Tail MKT PRC

House Made Thai Chili Spicy Sauce \$4 | Peppercorn sauce \$4
- Sides
- Buttered Asparagus \$14.75 | Honey Glazed Carrots \$14.75

Sautéed French Beans & Broccolini \$13.75 | Mushroom Medley \$13.75

Plain Mashed Potatoes \$9 | Steamed Basmati Rice \$9

Truffle Parmesan Fries \$14.50 | Mixed Green Salad \$9 | Garlic Bread \$8

Vegan/ Vegetarian Menu

Appetizers

VEGETABLE TOM YUM | \$15.75 (vg)

Seasonal Vegetables, Thai Chili & Coconut Broth

CREAMY BURRATA | \$24.75 (v)

Marinated Sliced Tomatoes, Sliced Beets, Arugula,
Balsamic Reduction, Basil Oil

MEZA PLATTER | \$23.75 (v)

Grilled Halloumi, Saffron Hummus,
Romesco Olives, Pomegranate & Quinoa Tabbouleh,
House-baked Pita Chips

Salads

MEDITERRANEAN GREEK SALAD | \$17.75/ \$26.75 (v)

Bell Peppers, Cucumber, Bermuda Tomato,
Red Onion, Feta, Kalamata Olives, Lemon & Oregano Dressing

SEAWEED MANGO SALAD | \$21.75 (vg) (v)

Arugula, Cucumber, Ponzu Dressing

VEGAN POKE BOWL | \$17.75/ \$26.75 (vg)

Sushi Rice, Pineapple, Avocado, Edamame, Wakame, Red Chili,
Crispy Quinoa, Scallions, Saikyo Miso Dressing

Main Courses

GNOCCHI ALLA SORRENTINA | \$37.75 (v)

Home Made Gnocchi, Tomato Sauces, Creamy Burrata,
Fresh Basil

CREAMY MIXED VEGETABLE RISOTTO \$28.75 (v)

Roasted Mixed Vegetables, Chimichurri

STUFFED PORTABELLO MUSHROOM | \$32.75 (v)

Portobello Mushroom, Celeriac and Spinach Stuffing,
Mozzarella Cheese, Mashed Potatoes, Grain Mustard Cream

CHEF SHIVA'S RED THAI CURRY | \$32.75 (vg)

Red Thai Chili, Seared Tofu, Coconut Jasmine Rice,
Seasonal Vegetables

VG = Vegan | V = Vegetarian

18% Service charge will be added to your bill
For parties of 8 or more, an additional 3% will be added



Dinner Menu