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

Pasta

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

Aurora
OCEAN TO TABLE

Dinner Menu