

Appetizers

Mediterranean Plate	19
<i>Hummus, Tzatziki, Tapenade, Marinated Olives, Feta Cheese, Pita</i>	
Spicy Tuna Tartare	19
<i>Mixed Asian Greens, Avocado, Sesame Seeds, Crispy Noodles, Sriracha, Soy Ginger Vinaigrette</i>	
Mussels and Clams	18
<i>PEI Mussels, Littleneck Clams, Chardonnay and Roasted Garlic Broth</i>	
Shrimp Tempura	18
<i>Sweet Chili Sauce, Sweet Soy Sauce, Chipotle Aioli</i>	
Mini Lobster Rolls	24
<i>Microgreens, Pressed Brioche Rolls, Lobster Remoulade</i>	
Crab Cake	20
<i>Seared Lump Crab Cake, Micro Green Salad, Sweet Soy, Chipotle Aioli</i>	
Fried Calamari	16
<i>Marinara Sauce, Lemon</i>	
Chicken and Waffles	15
<i>Honey Butter, Horseradish Maple Syrup</i>	
Short Rib Empanadas	19
<i>Slow Braised Short Ribs, Savory Pastry, Beef Gravy</i>	
Lobster Bisque	16
Italian Chicken Soup	12

Salads

Roasted Beet	16
<i>Organic Mixed Greens, Bosc Pears, Toasted Pecans, Goat Cheese, Strawberry Vinaigrette</i>	
Lobster BLT	29
<i>Chilled Lobster Salad, Romaine Lettuce, Heirloom Tomato, Red Onion, Applewood Smoked Bacon, Seasoned Croutons, Lemon Vinaigrette</i>	
Arugula and Quinoa	16
<i>Baby Arugula, Quinoa, Black Mission Figs, Prosciutto Bacon, Manchego, Pine Nuts, Strawberry Vinaigrette</i>	
Caesar Salad	15
<i>Romaine Lettuce, Radicchio, White Anchovies, Croutons, Parmesan Tuile, Classic Caesar Dressing</i>	
Burrata Mozzarella	20
<i>Organic Baby Greens, Marinated Tomatoes, Artichoke Hearts, Olives, Red Peppers, Pesto, Balsamic Reduction</i>	

Entrées

Cioppino	38
<i>Lobster, Shrimp, Bay Scallops, Calamari, Mussels, Clams, Fresh Fish, Saffron Tomato Broth</i>	
Crusted Sea Bass	46
<i>Pine Nut Crusted Chilean Sea Bass, Crispy Potato Medallions, Sauteed Kale, Tomato Confit</i>	
Salmon Athena	39
<i>Wild Caught Salmon, Fingerling Potatoes, Julienned Vegetables, Roasted Tomatoes, Pistachio Pesto, Tzatziki Sauce</i>	
Grilled Swordfish	42
<i>Block Island Swordfish, Jasmine Rice, Baby Bok Choy, Wasabi Aioli, Citrus Soy Sauce, Sweet Soy Drizzle</i>	
Crab Stuffed Sole	42
<i>Broiled Filet of Sole, Crabmeat Stuffing, Baked Potato, Asparagus, Lobster Cream Sauce</i>	
Pan Roasted Duck	38
<i>Pan Roasted Long Island Duck Breast, Wild Mushroom Farro Risotto, Sautéed Kale, Black Mission Fig and Port Wine Sauce</i>	
Chicken and Mushrooms	37
<i>French Cut Organic Chicken Breast, Roasted Garlic Mashed Potatoes, Asparagus, Sherry Mushroom Cream Sauce</i>	
Veal Porterhouse Pizzaiola	49
<i>14oz Veal Porterhouse, Steak Fries, Broccoli Rabe, Roasted Red Pepper and Onion Tomato Sauce</i>	
Porterhouse Lamb Durango	42
<i>Twin 5oz Colorado Porterhouse Lamb Chops, Panko and Sunflower Seed Crust, Fingerling Potatoes, Brussel Sprouts, Blackberry Cascabella Sauce</i>	
Cavatelli Mignon	36
<i>Filet Mignon Tips, Broccoli Rabe, Wild Mushrooms, Handmade Cavatelli Pasta, Mushroom Gorgonzola Cream Sauce</i>	
Short Ribs	45
<i>Slow Braised Boneless Short Ribs, Crispy Shallots, Wild Mushroom Farro Risotto, Broccoli Rabe, Braising Jus</i>	
Filet Mignon	49
<i>8oz Prime Filet Mignon, Roasted Garlic Mashed Potatoes, Brussel Sprouts, Wild Mushroom Ragu, Red Wine Demi</i>	
Blackened Rib Steak	59
<i>16oz Cajun Spiced Rib Steak, Steak Fries, Corn and Black Bean Salsa, Fried Jalapenos, Avocado Chimichurri</i>	
NY Steak	55
<i>16oz Angus Strip Steak, Baked Potato, Creamed Spinach, Red Wine Reduction</i>	

Menu designed and prepared by Executive Chef Frank Monahan and Chef de Cuisine Juan Ibarra

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Allergy Disclaimer: Some menu items may contain dairy, eggs, wheat, soy, tree nuts, peanuts, or peanut oil.