

## *Appetizers*

<b>Spicy Tuna Tartare</b> .....	18
<i>Mixed Asian Greens, Avocado, Sesame Seeds, Crispy Noodles, Soy Ginger Vinaigrette</i>	
<b>Lobster Meatballs</b> .....	20
<i>Lobster Aioli</i>	
<b>Mussels and Clams</b> .....	16
<i>PEI Mussels, Littleneck Clams, Thai Red Curry Broth</i>	
<b>Coconut Shrimp</b> .....	16
<i>Orange Mango Horseradish Sauce</i>	
<b>Crab Cake</b> .....	19
<i>Baby Greens, Sesame Seeds, Sweet Soy, Chipotle Aioli</i>	
<b>Mini Lobster Rolls</b> .....	18
<i>Microgreens, Chives, Lobster Aioli</i>	
<b>Fried Calamari</b> .....	16
<i>Marinara Sauce</i>	
<b>Chicken and Waffles</b> .....	15
<i>Sriracha, Maple Horseradish Sauce</i>	
<b>Duck Meatballs</b> .....	18
<i>Microgreens, Grand Marnier Glaze, Tzatziki Drizzle</i>	
<b>Beef Carpaccio</b> .....	16
<i>Thinly Sliced Beef Tenderloin, Baby Arugula, Capers, Shaved Parmigiano-Reggiano, Balsamic Glaze</i>	
<b>Short Rib Sliders</b> .....	16
<i>Cole Slaw, Tennessee Whiskey BBQ Sauce</i>	

## *Salads*

<b>Roasted Beet</b> .....	15
<i>Organic Mixed Greens, Bosc Pears, Toasted Pecans, Goat Cheese, Raspberry Vinaigrette</i>	
<b>Lobster BLT</b> .....	28
<i>Chilled Lobster Salad, Romaine Lettuce, Heirloom Tomato, Red Onion, Applewood Smoked Bacon, Lemon Vinaigrette</i>	
<b>Kale and Sprout</b> .....	15
<i>Green Kale, Shaved Brussel Sprouts, Strawberries, Walnuts, Goat Cheese, Apple Cinnamon Vinaigrette</i>	
<b>Smoked Duck</b> .....	18
<i>Apple and Cherry Wood Smoked Duck, Thai Sesame Soba Noodles, Asian Vegetables, Sesame Seeds, Crispy Rice Noodles, Citrus Vinaigrette, Sweet Soy and Sweet Chili</i>	
<b>Arugula and Quinoa</b> .....	15
<i>Baby Arugula, Quinoa, Black Mission Figs, Prosciutto Bacon, Monchego, Pine Nuts, Strawberry Vinaigrette</i>	

## *Soups*

<b>Grilled Corn and Crab Chowder</b> .....	13
<i>Grilled Corn, Lump Crab Meat, Yukon Gold Potatoes, Chipotle and Chive Oil Drizzle</i>	
<b>Italian Chicken Soup</b> .....	10
<i>Roasted Chicken, Vegetables and Herbs, Toasted Orzo</i>	

## Entrées

<b>Striped Bass Siciliano</b> .....	45
<i>Striped Bass, Shrimp, Calamari, Clams, Mussels, Lobster, Herb Quinoa, Saffron Tomato Broth</i>	
<b>Salmon Athena</b> .....	36
<i>Wild Caught Scottish Salmon, Pistachio Pesto, Potato and Cauliflower Puree, Julienned Vegetables, Roasted Tomatoes, Tzatziki Sauce</i>	
<b>Wasabi Swordfish</b> .....	40
<i>Block Island Day Boat Swordfish, Wasabi Brushed, Jasmine Rice, Baby Bok Choy, Citrus Soy Sauce and Sweet Soy Drizzle</i>	
<b>Shrimp and Lobster Ala Grappa</b> .....	35
<i>Sautéed Shrimp and Lobster, Julienned Vegetables, Homemade Cavatelli, Grappa Sauce</i>	
<b>Pan Roasted Duck</b> .....	35
<i>Pan Roasted Long Island Duck Breast, Wild Mushroom Farrow Risotto, Sautéed Kale, Black Mission Fig and Port Wine Sauce</i>	
<b>Chicken Angelica</b> .....	30
<i>French Cut Organic Chicken Breast, Herb Quinoa, Pignoli Nuts, Olives, Roasted Peppers, Broccoli Rabe, Roasted Garlic Lemon Butter Sauce</i>	
<b>Adobo Pork</b> .....	36
<i>Duroc Pork Tenderloin, Charred Adobo Crust, Rice and Black Beans, Avocado, Tomato Salsa, Warm Tortillas</i>	
<b>Porterhouse Lamb Durango</b> .....	40
<i>Colorado Porterhouse Lamb Chops, Sunflower Seed Crust, Sweet Potato Gratin, Brussel Sprouts, Blackberry Cascabella Sauce</i>	
<b>Veal Strip Steak</b> .....	49
<i>Veal Strip Steak, Potato &amp; Goat Cheese Rosti, Toasted Almonds, Grilled Asparagus, Champagne Grape Sauce</i>	
<b>Short Ribs</b> .....	39
<i>Slow Braised Boneless Short Ribs, Crispy Shallots, Mixed Vegetables, Wild Mushroom Farrow Risotto</i>	
<b>Rib Steak Florenza</b> .....	55
<i>16oz Bone In Rib Steak, Creamed Spinach and Crab Crust, Cauliflower and Potato Puree, Grilled Asparagus</i>	
<b>NY Steak</b> .....	50
<i>16oz Angus Strip Steak, Potato Medallions, Broccoli and Cauliflower Puree, Red Wine Reduction</i>	
<b>Filet Mignon</b> .....	48
<i>Prime Filet Mignon, Potato and Goat Cheese Rosti, Brussel Sprouts, Wild Mushroom Ragu</i>	
<b>Surf and Turf</b> .....	60
<i>Prime Filet Mignon, Jumbo Prawns, Potato Croquette, Sautéed Kale, Scampi Sauce</i>	

Menu designed and prepared by Executive Chef, Frank Monahan

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.