

## OFF THE SHORE

### STARTERS

#### LOBSTER RAVIOLO

ROASTED TOMATO-SHERRY CREAM SAUCE  
\$12

#### NEW ENGLAND CLAM CHOWDER

\$12

#### OYSTERS ON THE ½ SHELL+

CHAMPAGNE-BERRY MIGNONETTE  
\$18

### MAIN COURSE

#### SEAFOOD PAELLA

SHRIMP, SCALLOPS, MUSSELS, CLAMS, OCTOPUS, CHORIZO,  
SWEET PEAS, SAFFRON RICE  
\$28

#### SEARED SCALLOPS

WILD MUSHROOM & WHITE BEAN RAGOUT, GUANCIALE,  
ARUGULA PESTO  
\$36

#### PAN ROASTED HALIBUT

THICK CUT TOMATOES, SAUTÉED SPINACH,  
CORN-BASIL BUTTER SAUCE  
\$36

#### SESAME CRUSTED AHI TUNA+

STUFFED WITH AVOCADO & LOBSTER, STICKY RICE CAKE,  
WAKAME SALAD, YUZU-PONZU PAN SAUCE  
\$34

## SUMMER

### STARTERS

#### WATERMELON SALAD

BABY ARUGULA, RED ONION, FETA CHEESE  
BLOOD ORANGE VINAIGRETTE  
\$11

#### BURRATA VOL-AU-VENT

GRILLED PEACHES, CARAMELIZED ONION,  
RED WINE-CARAMEL GLAZE  
\$14

#### SIRLOIN BRUSCHETTA+

ARUGULA, CHERRY TOMATOES, HORSERADISH CREMA,  
SHALLOT-PEPPERCORN JAM  
\$12

### MAIN COURSE

#### DUCK TWO WAYS+

PAN ROASTED BREAST & CONFIT OF LEG,  
GRILLED PEACHES, LEMON COUS COUS,  
BLUEBERRY-BALSAMIC GASTRIQUE  
\$32

#### GRILLED HANGER STEAK+

GRILLED PORTOBELLO & WILD ARUGULA SALAD WITH  
CRUMBLIED BUTTERMILK BLUE CHEESE & BALSAMIC REDUCTION,  
BBQ DEMI GLACE  
\$28

#### PAN ROASTED HALF CHICKEN

FAVA BEAN & WILD MUSHROOM HASH,  
CRISPY POTATO GALETTE, PORCINI BUTTER PAN SAUCE  
\$26

\*\* THESE ITEMS CONTAIN NUTS

+THESE ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. HOWEVER CONSUMING OVERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.

A 20% GRATUITY MAY BE ADDED TO TABLES OF 6 OR MORE

## SPECIALTIES

### STARTERS

#### MOULES MARINIÈRE

WHITE WINE STEAMED PEI MUSSELS,  
SHALLOTS, GARLIC, TOMATO, SAFFRON  
\$14

#### ENDIVE AND ARUGULA SALAD\*\*

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,  
SHERRY VINAIGRETTE  
\$12

#### HOUSE MADE FRIES

HOUSE DIPPING SAUCE  
\$7

#### FRIED OYSTERS

CHIPOTLE REMOULADE  
\$12

### MAIN COURSE

#### STEAK/FRITES+

GRILLED NY STRIP, MUSTARD BUTTER, HOUSE-MADE FRITES,  
WATERCRESS SALAD  
\$32

#### MOM'S MEATLOAF

BEEF, PORK, HERBS, MUSHROOMS  
MASHED POTATOES, GREEN BEANS, DEMI-GLACE  
\$22

#### "CAMPSTYLE" GRILLED TROUT

LYONNAISE POTATOES,  
WHOLE GRAIN MUSTARD BEURRE BLANC  
\$24

#### ROASTED VEGETABLE STRUDEL

CARROTS, ONIONS, ASPARAGUS, RED PEPPERS, BRUSSELS SPROUTS  
CARROT-ORANGE COULIS, RED BEET PUREE  
\$24