

SUMMER

SALADS

BEET SALAD

BABY ARUGULA, BLOOD ORANGE SEGMENTS,
CANDIED WALNUTS, GOAT CHEESE,
PISTACHIO VINAIGRETTE
\$12

SUMMER SALAD

ROAMINE LETTUCE, SHAVED FENNEL, SUMMER SQUASH,
KALAMATA OLIVES, HEIRLOOM TOMATOES,
CITRUS VINAIGRETTE
\$12

WATERMELON SALAD

BABY SPINACH, STRAWBERRIES, PICKLED SHALLOTS,
FETA CHEESE, WHITE BALSAMIC REDUCTION
\$12

SANDWICHES

LOBSTER ROLL

NEW ENGLAND OR MAINE, YOU PICK!
\$28

HOUSE RUEBEN

STACKED PASTRAMI, HOUSE SAUERKRAUT, SWISS CHEESE,
HOUSE MADE RUSSIAN DRESSING, MARBLE RYE
\$14

PICANHA STEAK SANDWICH

SLICED SIRLOIN, ARUGULA, PICKLED VEGETABLES,
CHIMICHURRI SAUCE, SERVED ON BRAZILIAN CHEESE BREAD,
THICK CUT YUCCA FRIES
\$18

CHICKEN PANINI

BREADED CHICKEN CUTLET, PROSCUITTO, FRESH MOZZARELLA,
SLICED HEIRLOOM TOMATO, PESTO
\$14

SPECIALTIES

STARTERS

HOUSE MADE FRIES

HOUSE DIPPING SAUCE
\$8

GRILLED OCTOPUS

CORN HASH WITH POTATOES, KALAMATA AIOLI
\$16

LEMON-CAPER CRAB CAKE

FOUR BEAN SUMMER SALAD, HEIRLOOM GRAPE TOMATOES,
YUZU-SAFFRON AIOLI
\$14

FRIED CALAMARI

JULIENNED VEGETABLES, BEAN SPROUTS, CRUSHED PEANUTS,
SWEET CHILI SAUCE
\$14

MAIN COURSE

FISH & CHIPS

IPA BEER BATTERED CODFISH, MALT-CHIPOTLE CHIPS,
TARTAR SAUCE
\$15

TUNA NICOISE

BABY TRI COLORED POTATOES, HARD BOILED EGGS,
OLIVES, CHERRY TOMATOES, RED WINE VINAIGRETTE
\$18

LOBSTER GRILLED CHEESE

ITALIAN BREAD, HAVARTI CHEESE,
LOBSTER BISQUE 'SHOOTER'
\$25

MOQUECA DE PEIXE

BAHIA STYLE STEW OF SHRIMP, CLAMS,
MUSSELS AND COD WITH JASMINE RICE,
SPICY TOMATO-COCONUT BROTH
\$18

LOUNGE

FRIED MAC & CHEESE BALLS

SPICY MARINARA & PARMESAN
\$8

BULGOGI

KOREAN BBQ BEEF
STIR-FRIED VEGETABLES, NOODLES
\$12

BRUSSEL SPROUTS**

FLASH FRIED, TRUFFLE HONEY, PEPITAS,
PIAVE VECCHIO
\$12

TUNA SASHIMI NACHOS+

WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,
SESAME SEEDS, MANGO SALSA, WASABI SOY
\$14

HANGER STEAK FAJITAS+

ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO
IN FLOUR TORTILLAS, WITH SOUR CREAM, SALSA, GUACAMOLE
\$13

MARKET FISH TACOS

CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO
\$14
SUB GRILLED SHRIMP +\$5

BLT CHEESEBURGER+

HOUSE HANGER & SIRLOIN BLEND
CHOICE OF AMERICAN, CHEDDAR, OR SWISS
\$14

KOBE SLIDER TRIO+

BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,
HOUSE MADE FOIE GRAS PATE
\$14

SHUMAI DIM SUM

HOUSE PORK & SHRIMP DUMPLINGS,
SOY-GINGER DIPPING SAUCE
\$10

MEXICAN CHOPPED SALAD

BEANS, CORN, AVOCADO, JACK CHEESE, HONEY-LIME DRESSING
\$12

STEAMED THAI MUSSELS

RED CURRY-COCONUT BROTH
\$14

BROCCOLI RABE

WHITE BEANS, GARLIC, CHERRY PEPPER, ROASTED TOMATOES,
OLIVE OIL, FRESH PARMESAN
\$14
ADD HOUSE MADE PORK SAUSAGE +\$4
ADD ORECCHIETTE +\$3