



RAW BAR

Chefs Choice Oysters
(Daily Selection) Please Ask Your Server
Half Dozen - 21 | Dozen 39

Little Neck Clams
(Daily Selection) Please Ask Your Server
Half Dozen - 16 | Dozen 29

Hamachi Crudo* 24
Wild Caught Hamachi, Crispy Wonton, Wasabi
Peas, Blood Orange Vinaigrette

Jumbo Shrimp Cocktail 22
4 Shrimp, HouseMade Cocktail Sauce,
Horseradish

TO SHARE

- Crab Cakes**

19
- Maryland Style, Frisée Salad, Bell Peppers, Herbs, Garlic Aioli
- Octopus**

20
- Black Squid Ink Hummus, Onion, Pomegranate
- Clams Oreganata**

18
- Baked Clams Oreganata- Garlic Breadcrumbs, Lemon Butter Sauce
- Arancini**

14
- Lightly Fried Parmesan & Mozzarella, Risotto Balls, Lemon Aioli
- New Zealand Baby Lamb Chops**

24
- New Zealand Lamb, Mint Chimichurri
- Fritto Misto**

18
- Calamari, Shrimp, Fish, Zucchini, Spicy Marinara, Lemon Aioli
- Mussels Fra Diavolo**

26
- Spicy Tomato Sauce, Fine Herbs, Home Made Focaccia Bread. Choice Between Red Or White Sauce

Caviar Service MP
Osetra Caviar, Blinis, Crème Fraiche, Onions, Eggs, Fries

SOUP

- Lobster Bisque**

24
- Maine Lobster, Crème Fraîche, Peppers, Tomato
- Cacciucco**

36
- Mix Seafood, Garlic, Fine Herbs, Spicy Tomato Broth

SALAD

- Goat Cheese Salad**

15
- Mixed Greens, Dried Cherries, Candied Walnuts, Truffle Balsamic Vinaigrette
- Crispy Burrata Salad**

15
- Burrata Cheese, Gold & Red Beets,Frisée, Pistachio, Raspberry Vinaigrette
- Caesar Salad**

14
- Gem Lettuce, Shaved Parmesan, White Anchovies, Homemade Dressing



Add Chicken 10 | Shrimp 14 | Salmon Fillet 12

PASTA

Ask Your Server About Our Gluten Free Pasta Options

- Eggplant Frutti Di Mare**

34
- Bucatini, Clams, Shrimp, Mussels, Octopus, San Marzano Tomatoes
- Linguine Clams**

26
- White Wine Sauce, Garlic, Shallots
- Mushroom Marsala Tagliatelle**

24
- Shitake, Crimini & Portobello Mushrooms
- Bolognese Alla Nonna**

26
- Pappardelle, Ground Beef, Veal, Pork, San Marzano Tomatoes
- Cavatelli Pasta**

29
- Sweet & Spicy Italian Sausage, Broccoli Rabe, White Wine Sauce
- Cheese Ravioli Alla Vodka**

22
- Ricotta Ravioli, Smoked Vodka Sauce, Parmesan, Fine Herbs
- Shrimp Scampi**

28
- Spaghetti, Lemon Garlic Sauce, Parsley
- Spaghetti & Meatballs**

28
- Spaghetti, Homemade Meatballs, Shaved Parmesan, San Marzano Tomato Sauce

ENTRÉES

- Prime Braised Short Rib**

36
- Mashed Potatoes, Broccolini, Topped With Bordelaise Sauce
- Half Roasted Chicken**

26
- Herb Roasted Potato, Brussel Sprouts, Chicken Au Jus
- Signature Burger**

24
- Ground Short Rib & Brisket Beef Patty, Lettuce, Tomatoes, Boursin Cheese, Pretzel Bread, Signature Sauce, Served With Old Bay Shoestring Fries
- Chicken Parmesan**

28
- Lightly Breaded, Tomato Sauce, Melted Mozzarella, Parmesan, Spaghetti
- Branzino**

34
- Branzino fillets, Couscous, Bell Pepper Salad, Lemon Sauce
- Salmon**

28
- Atlantic Salmon, Broccolini, Lemon Caper Sauce
- Lobster & Shrimp Connecticut Style Roll**

34
- Maine Lobster, Shrimp, Old Bay herb butter, Chives, Shoe String Fries

SIDES

12

Truffle Steak Fries | Sweet & Spicy Brussel Sprouts | Mashed Potatoes | Creamy Polenta | Shoe String Fries | Sautéed Broccolini
Parmesan, Sage, Aioli

Curated by Executive Chef & Owner, Javier Suarez

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions