











TODAY'S RAW BAR

Served With Traditional Cocktail Sauce, Horseradish, Tequila Mignonette, Signature Spicy Cucumber Salad

SWEET PETITE, PEI, CA 	3.50
PINK MOON, New London, CA 	3.50
MALPEQUE BAY, Prince Edward, CA 	3.50
BEAUSOLEIL, New Brunswick, CA 	3.50
Irish Point, Prince Edward, CA 	3.50
Little Neck Clams  (Daily Selection) Please Ask Your Server Half Dozen - 16 Dozen 29	2.50

CHEF'S CHOICE:
1 Dozen 39 | ½ Dozen 21
Add Caviar 10g - \$35 Supplemental

SIREN'S TOWER 149
Oyster, Clams, Shrimp, Seafood Salad,




HAPPY HOUR
TUES-THUR: 5PM-7PM & FRI-SUN 4PM-6PM
\$1.50 OYSTERS & LITTLE NECK CLAMS




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

TO SHARE

Crab Cakes 19 Maryland Style, Frisée Salad, Bell Peppers, Herbs, Garlic Aioli
Spanish Octopus 20 Black Squid Ink Hummus, Onion, Pomegranate
Clams Oreganata 18 Baked Clams Oreganata- Garlic Breadcrumbs, Lemon Butter Sauce
Arancini 12.99 Lightly Fried Parmesan & Mozzarella, Risotto Balls, Lemon Aioli
New Zealand Baby Lamb Chops 24 New Zealand Lamb, Mint Chimichurri
Fritto Misto 20 Calamari, Shrimp, Fish, Zucchini, Spicy Marinara, Lemon Aioli
Mussels Fra Diavolo 24 Spicy Tomato Sauce, Fine Herbs, Home Made Focaccia Bread. Choice Between Red Or White Sauce

SOUP

Lobster Bisque 24 Maine Lobster, Crème Fraiche, 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 15.95 Burrata Cheese, Gold & Red Beets, Frisée, Pistachio, Raspberry Vinaigrette
Caesar Salad 14 Gem Lettuce, Shaved Parmesan, White Anchovies, Homemade Dressing



Add Chicken 14 | Shrimp 14.95 | Salmon Fillet 14 Lobster TAIL 20

SIDES 12

Truffle Steak Fries | Sweet & Spicy Brussel Sprouts | Mashed Potatoes | Shoe String Fries | Sautéed Broccolini

PASTA

Eggplant Frutti Di Mare 34 Bucatini, Clams, Shrimp, Mussels, Octopus, San Marzano Tomatoes (WHITE OF RED)
Linguine Clams 26 White Wine Sauce, Garlic, Shallots
Mushroom Marsala Tagliatelle 24.95 Shitake, Crimini & Portobello Mushrooms
Bolognese Alla Nonna 26.95 Pappardelle, Ground Beef, Veal, Pork, San Marzano Tomatoes
Cheese Ravioli Alla Vodka 22 Ricotta Ravioli, Smoked Vodka Sauce, Parmesan, Fine Herbs
Shrimp Scampi 28 Spaghetti, Lemon Garlic Sauce, Parsley



Ask Your Server About Our Gluten Free Pasta Options

ENTRÉES

Prime Braised Short Rib 36.95 Mashed Potatoes, Broccolini, Topped With Bordelaise Sauce
Half Roasted Chicken 26.95 Herb Roasted Potato, Brussel Sprouts, 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 26 Lightly Breaded, Tomato Sauce, Melted Mozzarella, Parmesan, Spaghetti
Mediterranean Branzino 35.95 Branzino fillets, Couscous, Bell Pepper Salad, Lemon Sauce
Atlantic Salmon 28 Broccolini, Piccata sauce, white wine Lemon sauce
Lobster & Shrimp Connecticut Style Roll 36 Maine Lobster, Shrimp, Old Bay Herb Butter, Chives, Shoe String Fries

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