

## beginnings

### OLIVES 12

Marconi Almonds, Chili Pepper, Lemon, Rosemary, Feta

### SPANISH HUMMUS 18

Sicilian Spicy Caponata, Pistachio Oil, Warm Pita

### ARTICHOKE HEART FLOWERS 20

Confit in Olive Oil, Wild Garlic Salsa Verde

### BLISTERED SHISHITO 21

Cilantro Lime, Citrus Salt

### DELICATA SQUASH 16

Roasted Delicata Squash, Tzatziki, Harissa, Honey, Almonds Nut Butter

### GRAZING PLATE 25

Chorizo, Prosciutto, Manchego, Chevre, Olives, Almonds, Fig Preserve, Grilled Sourdough

### CARPACCIO 23

Beef Tenderloin, Dijonaisse, Shaved Parmesan, Capers, Micro Sorel

### LAMB "ZATAR" 28

Mint Pesto, Olives, Almonds

## from the sea

### OYSTERS\* 24

Six Oysters Of The Day, Mignonette, Tabasco, Lemon

### JUMBO SHRIMP 26

Cocktail Sauce, Lemon

### HALF MAINE LOBSTER 47

Poached, Chilled, Green Goddess Aioli

### TUNA TARTARE\* 27

Avocado, Spicy Mayo, Cilantro, Wonton Crisp, Sesame

### SALMON CRUDO 22

Citrus, Fennel Salad, Serrano Chile, Anise Blossom

### CLAM POT 26

Chardonnay, Garlic, Onions, Parsley

### GALICIAN STYLE OCTOPUS 28

Pesto Foam, Paprika Potato, Kalamata Aioli, Fried Capers

### FIERY PRAWNS 28

Garlic Herb Butter, Harissa, Lemon

## salads

### GEM SALAD 19

Roasted Corn, Heart of Palm, Red Bell Pepper, Avocado, Sherry Vinaigrette

### MEDITERRANEAN 20

Baby Tomato, Cucumber, Kalamata, Peppers, Romaine, Feta, Lemon Vincotto

### TOMATO SALAD 24

Burrata, Toybox Tomatoes, Pistou, Saba Vinegar, Borage Flower

### CHIOGGIA BEETS 22

Apples, Pears, Fennel, Sorel, Arugula, Goat Cheese, Citrus Vinaigrette

## extravagant

### SEAFOOD TOWER\* 135

6 Oysters, 6 Jumbo Shrimps, 1/2 Maine Lobster, Tuna Tartare, Salmon Crudo, Mignonette, Cocktail Sauce

### WHOLE MAINE LOBSTER 100

Drawn Butter, Lemon

### GRILLED SEAFOOD PLATTER 135

2 Tiger Prawns, Octopus, 1/2 Maine Lobster, Branzino, Clams, Lemon Butter

### TOMAHAWK 165

32 oz. Prime Cut, Compound Butter, Demi Glaze, Chimichurri

## plates

### GNOCCHI 32

Beef Short Rib, Wild Mushroom, Porcini, Tarragon, Parmesan Cheese

### VERLASSO SALMON 32

Watercress Horseradish Yogurt

### BUTTERFLY BRANZINO 42

Vierge Sauce, Parmesan Herb Crumbs

### LOBSTER TAGLIATELLE 52

Seafood Tomato Bisque, Garlic, Grilled 1/2 Lobster, Olive Oil, Lemon, Basil

### HALF KOSHER CHICKEN 32

Pan Jus

### NY STRIP STEAK 14oz 65

Chimichurri

### FILET A POIVRE 58

Green Peppercorn Sauce

## sides

### FOREST MUSHROOMS 15

Garlic, Thyme, Extra Virgin Olive Oil

### GRILLED ASPARAGUS 15

Garlic Herb Butter

### ROASTED VEGETABLES 15

Chef's Daily Selection

### QUINOA 15

Garlic, Herbs, Lemon, Almonds

### TRUFFLE FRIES 15

Parmesan Cheese, Spring Onions

### POMME PUREE 15

Parmesan Crust

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*Consuming raw oysters may increase your risk of foodborne illness.

A 20% service charge will automatically be added to your bill, plus all applicable taxes.

We accept MasterCard, Visa, American Express, and Discover.

**WE DO NOT ACCEPT APPLE PAY.**