

STARTERS

Soup – of the Day \$6

Cristino – Roasted Italian Bread, Fig Jam, Prosciutto and Goat Cheese \$10

Margarita – Flat Bread, Fresh Mozzarella, Vine Ripened Tomatoes, Basil, Extra Virgin Olive Oil \$10

Mediterranean – Flat Bread chopped tender Field Greens, Feta Cheese, Kalamata Olives, Red Onions & Tomatoes \$11

Buffalo Mozzarella – Eggplant Caponata & Fire Roasted Peppers \$12

Grilled Octopus – Over Warm Tri-Bean Salad, Bacon, Parsley and Garlic Oil \$13

Tuna Duo – Tuna Tartare, Seared Ahi Tuna Loin, Japanese Cucumber, Sweet Miso Sauce \$13

Maryland Crab Cake – Sweet Pepper Marmelatta and Spicy Remoulade \$13

Caesar Salad – Hearts of Romaine, Croutons, Parmesan Cheese tossed with house made dressing \$8

Crackling Calamari – Baby Bok-Choy, Radicchio, Miso-Lime dressing, Cashew Nuts, Crispy Wonton Skins \$13

Arugula Salad – Goat Cheese, Candied Pecans, Apples, Honey, Olive Oil and White Balsamic Vinaigrette \$12

Roasted Beet and Mango Salad – Shaved Fennel, Sicilian Pistachios, Feta, Sherry Wine Vinaigrette \$12

Seafood Salad – Jumbo Lump Crab, Squid, Scallops, Octopus, Lemon Herb Vinaigrette \$14

SEAFOOD BAR / RAW BAR

Select Oysters and Clams on the half shell, Gulf Shrimp and Lump Crab Cocktail. \$26

2pc Jumbo Shrimp and Jumbo Lump Cocktail. \$15

4pc Shrimp Cocktail. \$12 • 12pc Raw Clams. \$15 • 6pc Raw Oysters. \$12

All raw Seafood freshly shucked to order please be patient!!!

ENTREES

Penne Ala Vodka – Plum Tomatoes, Pancetta, Basil in Vodka Cream Sauce \$16

English Pea Ravioli – Baby Shrimp, Fresh Ricotta, Black Truffle Cream Sauce \$18

Mediterranean Bouillabaisse – Gulf Shrimp, Bay Scallops, Little Neck Clams, P.E.I. Mussels, Calamari, Marichiana Sauce over Linguini \$24

Organic Roasted Chicken – Farm raised half chicken with Fresh Herbs, dressed with Pan Drippings, Mashed Potatoes and Seasonal Vegetables \$19

Chicken Scarpariello – Sweet and/or Hot Vinegar Peppers, Sausage, Sliced Potatoes, Garlic, Lemon, and White Wine Sauce \$20

Pan Seared Sea Scallops – over Edamame Risotto with a Cabernet Reduction \$25

Roasted Salmon – Miso Ginger Glaze, Sticky Rice, Sweet Plantains and Toasted Coconut \$24

Sea bass – Grilled over Tomato & Avocado Salad, Crispy Tortilla, and Lemon Infused Extra Virgin Olive Oil \$24

Ahi Tuna – Pan Seared Rare, Crispy Wasabi Mashed Potatoes, Baby Bok Choy & Lime-Cilantro Dressing \$25

Pork Osso Bucco – Slow Roasted, Chipotle Broth and BBQ White Beans \$23

Marinated Skirt Steak – Chopped Broccoli Rabe, Frizzled Onions, and Chimichurri \$24

Black Angus NY Strip Steak – Flame Grilled, Wild Mushrooms, Asparagus, Mashed Potato \$29

*If you have any food allergies please speak to your server, the manager or the chef before ordering.