

Beginnings

Sweet Corn and Lobster Chowder *gf* 11 *yukon potato, tarragon, fennel, saffron oil* **Jumbo Shrimp Cocktail** *gf* 16 *cocktail sauce, charred lemon* **1/2 Dozen Cold Water Oysters** *gf* 21 *yuzu mignonette, horseradish cocktail sauce*

Seafood Tower for Two 70

Maine Lobster Tail, Cocktail Shrimp, King Crab Legs, Oysters on the ½ Shell, Lump Crab Meat
sauces include: *keylime cocktail, yuzu mignonette, horseradish, stone ground mustard*
(not included in any promotional package)

Beef Tips Wellington 18
forest mushrooms, foie gras
cippolini onion, puff pastry

Beetroot Poke *v* 13
macadamia nut granola, avocado
pickled asian pear, scallions
crispy seaweed, sesame butter

Tuna Crudo *gf* 16
fried capers, fennel, mint
grapefruit, pickled pearl onions
pink peppercorns

Sesame Tempura Rock Shrimp 16
apricot chili plum sauce, scallions
seaweed

PEI Mussels 16
mariscada broth, flat leaf parsley
chorizo, grilled country bread

Wahoo Tiradito *gf* 15
crispy olives, tiny tomatoes
avocado cilantro, jalapeno oil

Salads

Heirloom Tomato and Burrata *v* 18
creamy mozzarella, no nut pesto
imported olives, sweet balsamic

Brussels Sprout and Kale *v* 12
green goddess dressing, dried cherries
goat cheese, granny smith, candied pecans,
maple croutons

Caesar Salad 12
hearts of romaine, garlic croutons
white anchovies, shaved parmesan

“Eat your Greens” Salad 15
arugula, spinach, broccolini, cucumber
avocado, asparagus, green bean
6 minute egg, manchego, sumac vinaigrette

Wedge Salad 13
baby iceberg, roasted peppers, tomatoes
house made gorgonzola dressing
crispy onions, apple wood bacon

Entrees

Oven Roasted Corvina *gf* 34
yukon potato mousseline, spiny lobster, mango and piquillo pepper

Pan Seared Bronzino 34
artichokes, faro tabbouleh, eggplant caponata, pinenut butter

Bone “In” Veal Osso Bucco 28
truffle ricotta gnocchi, preserved lemon gremolata, fondant carrots

Diver Sea Scallops *gf* 36
heritage pork belly, parsnip puree, brown butter, spiced romanesco

“Monk in the Trunk” Seafood Boil 40
bronzed corvina, florida rock shrimp, cedar key clams, sea scallops
andouille, fingerlings, fennel, grilled country bread

Crab Crusted Grouper 40
yukon potato mousseline, pan flashed spinach, forest mushrooms
blood orange buerre blanc

Amish Chicken Under a Brick *gf* 26
mango mustard jus, charred carrots and chick peas, picked herb
salad

Grilled Beef Tenderloin 40
potato pave, cippolini onion puree, butter roasted asparagus

Pan Roasted Atlantic Salmon *gf* 28
beet root, leek butter, pecan granola, charred brussels

Pastas

Sergio’s Nona’s Spaghetti and Meatballs 24
pomodora, torn basil, grape tomatoes
shaved parmesan

House Made Tagliatelle *v* 21
roasted baby tomatoes, imported olives, artichokes
mint, breadcrumbs, shaved parmesan

gf = gluten Free v = vegetarian