

## 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