

RAW BAR	OYSTERS & CHAMPAGNE
<p>Regional Shellfish on the Half Shell</p> <p>COUNTNECK CLAMS* 3 each</p> <p>CHERRYSTONE CLAMS* 3 each</p> <p>DAILY NEW ENGLAND OYSTERS* 4 each Served with Saffron Mignonette and Meyer Lemon Cocktail Sauce</p> <p>SEAFOOD PLATTER Selection of Cherrystone Clams, New England Oysters, Jumbo Shrimp, Lobster Cocktail, Horseradish & Lemons* 68</p>	<p>Served with a Half Dozen Daily Oysters</p> <p>DOMAINE CHANDON, LIMITED EDITION CLASSIC Sparkling, California 187 ml/28</p> <p>GOSSET, BRUT EXCELLENCE Champagne, France 375 ml/59</p> <p>KRUG, GRAND CUVÉE Champagne, France 375 ml/129</p>
	APPETIZERS <p>FLASH FRIED POINT JUDITH CALAMARI Pepperoncini, Kung Pao Sauce 16</p> <p>PORK BELLY Baby Bok Choy, Sriracha 16</p> <p>HEIRLOOM TOMATO Micro Rainbow Greens, Grilled Olive Bread, Vin Cotto, Ricotta Salata 16</p> <p>JUMBO SHRIMP COCKTAIL Cucumber, Watercress Salad 20</p> <p>TUNA TARTAR* Yellowfin Tuna, Avocado, Green Seaweed, Sweet Soy Sauce 18</p> <p>MAINE ROPE GROWN MUSSELS White Wine, Garlic Butter, Roasted Tomatoes Grilled Baguette 18</p> <p>PAN SEARED JONAH CRAB CAKE Frisee Apple Salad, Lemon Aioli 19</p> <p>SHRIMP CROSTINI Housemade Barbeque Sauce, Toasted Sesame Seeds Micro Rainbow 18</p>
SMALL PLATES TO SHARE <p>TUNA & KING SALMON POKE* Avocado Puree, Seaweed Salad, Sesame Seed, Tobiko, Togarashi Spice, & Ginger Soy 22</p> <p>ROASTED TOMATO HUMMUS Crispy Garbanzo Beans, Pita Chips, Celery, Baby Carrots 14</p> <p>BABY LAMB CHOPS Korean Marinated Lamb, Kimchi Slaw, Scallions 17</p>	SOUPS
SALADS <p>MIXED GREENS Roasted Tomatoes, Portobello, Macadamia Nuts, White Balsamic Dressing 13</p> <p>HEARTS OF ROMAINE & BLACK KALE "CAESAR" Parmesan Dressing, Crisp Garlic Croutons 16</p> <p>AUTUMN SALAD Baby Spinach, Arugula, Butternut Squash, Red Quinoa, Apple, Dried Cranberries, Goat Cheese, Almonds Ginger Dressing 14</p>	<p>NEW ENGLAND CLAM CHOWDER Griddled White Corn Bread 12</p> <p>SOUP OF THE DAY 12</p>

SIMPLY GRILLED FISH	SIMPLY GRILLED MEATS
<p>Chef Bruce's Selection of Fresh Fish Seasoned with Sea Salt and Grilled to Perfection.</p> <p>LINE CAUGHT COD* 31</p> <p>EAST COAST SWORDFISH* 31</p> <p>NOVA SCOTIA SALMON* 31</p> <p>RED SNAPPER* 31</p> <p>SERVED WITH: Mashed Potatoes, Autumn Vegetable Medley Grilled Fresh Lemon</p>	<p>Our meats are hand cut daily and lightly seasoned with fresh cracked black pepper and kosher salt.</p> <p>8 OZ. FILET MIGNON* 38</p> <p>14 OZ. PINELAND FARMS BONELESS RIB EYE* 40</p> <p>12 OZ. PINELAND FARMS ORGANIC SIRLOIN* 40</p> <p>Your choice of Bearnaise or Red Wine sauce</p> <p>SERVED WITH ONE SIDE: Jumbo Green & White Asparagus Sautéed Mushrooms & Onions Crispy French Fries</p>

ENTRÉES

SEAFOOD BOUILLABAISSE* Calamari, Mussels, Clams, Shrimp, White Fish, Lobster, Scallops, Grilled Baguette 54

BUTTERNUT SQUASH RAVIOLI Sautéed Honey Mushrooms, Green Peas, Sweet Corn, Pumpkin Alfredo Sauce, Sage Parmesan Cheese 24

CRAB STUFFED LEMON SOLE Couscous, Red Onions, Bell Peppers, Spinach, Fried Capers, Micro Rainbow Lemon Butter Sauce 31

PAN ROASTED HALIBUT Saffron Risotto, Shaved Zucchini with a Chardonnay Reduction 33

HERB RUBBED ROASTED ORGANIC CHICKEN BREAST Onion Pearl Confit, Butternut Squash, Oyster Mushrooms, Baby Carrots, Honey Orange Sauce 31

VEAL PARMIGIANA Provolone Cheese, Linguini Pasta, Spinach, Roasted Tomatoes, Vodka Sauce 31

SEARED SCALLOPS Farro Risotto, Grilled Scallions, Maitake Mushrooms, Coppa, Miso Mushroom Sauce, Chili Oil 34

PORK CHOP Mashed Potatoes, Roasted Baby Carrots, White Mushrooms, Pomegranate Port Wine Sauce 38

MAINE LOBSTER Corn Pudding, Asparagus, Saffron Sauce 58

SIDES

CRISP FRENCH FRIES 7

TRUFFLE FRIES 10

JUMBO GREEN & WHITE ASPARAGUS
LEMON BUTTER SAUCE 7

SAUTÉED MUSHROOMS & ONIONS 7

CHINESE BROCCOLI, TERIYAKI SAUCE 8

SAUTÉED SHAVED BRUSSELS SPROUT, LEMON, GARLIC 7

*Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has a food allergy.