

swordfish grilled
asparagus tossed in balsamic butter

salmon filet* seared
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yellow fin tuna* seared
sesame scented bok choy

veal chop* grilled
wild mushroom risotto

12 oz aged new york sirloin steak* grilled
sea salted french fries

grilled skewers

steak* or shrimp each.
chicken or vegetable each.
combine all four
chimichurri, roasted red pepper romesco

small plates

saucietty clam chowder
oyster crackers

crab cake
old bay tartar sauce

beef carpaccio
korean chili sauce, fresse and arugula
tossed in a champagne vinaigrette

giant shrimp
bourbon cocktail sauce

crispy calamari
choose two sauces: roasted garlic aioli,
old bay tartar, whiskey spiked ketchup,
roasted red pepper romesco

seared scallop trio
vanilla bean beurre blanc
smoked tomato coulis, chimichurri

market salad
bleu cheese dressing, champagne vinaigrette or
balsamic vinaigrette

caesar salad
romaine, shaved grana padano
chicken 15. crispy calamari 16. shrimp 18.

center cut beef tenderloin* grilled
wrapped with apple wood smoked bacon,
garlic mashed potatoes

free range chicken* pan roasted
garlic mashed potatoes

new england seafood stew
lobster, scallops, shrimp, cod, rice, chorizo
saffron broth

béarnaise
parmesan foam
vanilla bean beurre blanc
garlic aioli
fig infused demi glace

whiskey spiked ketchup
morel and bleu cheese fondue
amber ale caramelized onion
smoky tomato coulis

roasted red pepper romesco
chimichurri
jamaican jerk spice demi glace
green peppercorn and black trumpet mushroom

sides plates

asparagus, balsamic butter, sautéed

sesame scented bok choy, sautéed

buttermilk garlic mashed potatoes

sea salted french fries

wild mushroom risotto

truffled lobster macaroni and cheese

chopped tomato, onion & bleu cheese salad

chef de cuisine – roy darling

automatic 18% gratuity on parties of 8 or more

*consuming raw or under-cooked meat, eggs,
and/or poultry may increase your risk of
food-borne illness