

First Course

Ocean Bisque 8

Spicy rich cream, tomato, shellfish & Crème Fraîchet

Gulf Shrimp and Crab Meat Spring Roll 12

Asian slaw, apricot mustard sauce & sweet chili sauce

Spicy Tuna Tartar 13

Sticky rice, avocado, wakami, masago & wasabi soy

Pumpkin Pakora 10

Chick pea flour, chili, cumin, cilantro & tamarind chutney

PEI Mussels 13

Steeped in white wine, jalapeno, garlic, ginger, cilantro & sweet soy

Crispy Cornmeal Crusted Calamari 10

Chipotle tomato salsa

Shrimp Louie 12

Avocado, tomato, lettuce & egg

Jumbo Shrimp Cocktail 13

Classic cocktail sauce & horseradish

Hearts of Romaine 8

Caesar dressing, brioche croutons, shaved Grana Padana

Citrus Salad 8

Baby greens, shaved fennel, Medjool dates, toasted almonds & lemon vinaigrette

Simple Baby Green Salad 7

Grape tomatoes, carrot, cucumber & sherry vinaigrette

Fire & Ice Hiramasa Ceviche 13

Thai green chili, garlic, cilantro, lime, red onion & pear ice

Kumamoto (*Humboldt Bay, California*) 3.00/pc

Blue Point (*Long Island Sound, NY*) 2.50/pc

Cocktail sauce, ginger mignonette & shaved fresh horseradish

Large Salads

Grilled Thai Style Filet Mignon Steak Salad 16

Baby greens, papaya, bean sprout, red peppers, basil, mint, cilantro, toasted peanuts & spicy lime vinaigrette

Japanese BBQ Salmon Salad 15

Cucumber, avocado, pickled vegetables, marinated seaweeds, baby lettuce & ginger rice wine vinaigrette

Grilled Chicken Breast Salad 13

Hearts of palm, cucumber, grape tomato, onions, olives, baby lettuce, feta cheese & sherry vinaigrette

Grilled Jumbo Shrimp Salad 15

Baby greens, sundried cranberries, roasted bosh pear, toasted pine nuts, warm goat cheese & passion fruit vinaigrette

Sandwiches & Burgers

American Wagyu Beef Burger 14

Caramelized onion, sharp cheddar & herb garlic fries

Add Hudson Valley foie gras 8

Pan Seared Crab Cake Sandwich 14

Brioche bun, vine ripe tomato, butter lettuce, tartar sauce & herb garlic fries

Grilled Cheese Sandwich 10

Vine ripe tomato, cilantro, cheddar, chipotle mayo & green salad

Fresh Roasted Organic Turkey Club 13

Apple wood smoked bacon, vine ripe tomato, butter lettuce, aioli, flat bread & garlic herb fries

Pan Roasted Chicken Breast Sandwich 13

Sautéed onion, cheddar, flat bread, garlic herb fries

Tandoori Style Gulf Shrimp Wrap 14

Sautéed onion, baby lettuce, tomato apple chutney, lemon minted yogurt & garlic herb fries

Grilled Yellow Fin Tuna Tortilla 14

Guacamole, pico-de-gallo, chipotle mayo & herb garlic fries

Lamb Burger 14

Grilled flatbread, cucumber, tomato & cucumber raita

Berkshire Pork Belly Tiger Bites 12

Jalapeno, cilantro, scallion, crushed peanuts & Chinese steamed bao

Grass Fed Beef Short Rib Tiger Bites 12

Jalapeno, cilantro, crushed peanuts & Chinese steamed bao

Fried Eggplant Sandwich 10

Pane de mei, piquillo peppers, basil pesto, smoked mozzarella & tomato relish

Fresh Maine Lobster Roll 20

Soft House roll, shredded apple salad & herb garlic fries

Entree

Baked Macaroni & Cheese/12 with Garlic Shrimp 20

Smoked mozzarella, cheddar, grana padana & garlic cream

Braised Root Vegetables 17

Toasted pearl couscous, raisin, crispy chick peas, preserved lemon & harrissa

Fish & Chips 14

Panko crusted cod fish, sautéed edamames, garlic herb fries & tartar sauce

Pan Seared Tilapia 19

Ras-El-Hanout, braised winter root vegetables, chick peas & preserved lemon aioli

Pan Roasted Salmon 20

Tellicherry pepper, curried lentil, sautéed spinach & tomato apple chutney

Oven Roasted Chilean Sea Bass 27

Spicy shiro miso, jalapeno, kai lan & coconut jasmine rice

All Natural Free Range Chicken 19

Panch Poran roasted Sweet potato, shaved root vegetable salad & basil oil

Szechwan Filet Mignon 26

Sautéed kai lan, crispy taro root & spicy Szechwan chili sauce

These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

