



first tastes

truffle lobster risotto croquettes 14
tomato basil ragout

parma scallops 14
garlic, shallots, sun dried tomatoes & parma prosciutto

fried eggplant provencal 12
marinated olives, artichoke hearts, pearl onions, roasted red peppers

dirty martini shrimp cocktail 13
olive tapenade

calamari 13
fried with roasted red pepper cream

green lipped mussels 13
steamed in chardonnay, roasted garlic & basil

second

boston bibb salad 9
blood orange vinaigrette, candied pecans, golden raisins & blue cheese

hearts of romaine 8
anchovy, brioche crustinis & parmesan-garlic emulsion

crab & potato chowder 8
apple wood bacon

chef's soup de jour 7
daily house made soup

from the sea

flounder a la meuniere 23
lemon, parsley & beurre noisette

chorizo crusted mahi mahi 23
saffron gazpacho

seared atlantic salmon 21
pernod spinach puree

maine lobster tail 27
broiled, vanilla butter

cataplana shellfish stew 24
mussels, calamari, scallops & chorizo

grouper roasted 25
olives, tomatoes & capers

from the land

char-grilled veal chop 37
fennel pollen balsamic glaze

filet mignon 36
shiraz reduction

roasted chicken breast 22
prosciutto peppercorn

surf & turf 42
petite filet & broiled maine lobster tail

braised short ribs 21
mire poix au jus

truffle mash potatoes
sautéed spinach

side salad

roasted fingerling potato
parmesan brocolini

**consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illness*

please inform your server of **any food allergies you may have*

**18% gratuity will automatically be added to all checks*