

APPETIZERS

MAINE LOBSTER BISQUE 10 shrimp, vol au vent	TUNA TARTARE 15 wonton crackers, sesame ginger, avocado, sriracha
TENDER FIELD GREENS 10 summer radish candied hazelnuts, grapes meyer lemon vinaigrette	WARM BAKED GOAT CHEESE 11 ruby red beets, baby arugula balsamic vinaigrette
CHILLED WATERMELON SALAD 10 wild arugula, ricotta salata toasted almonds	CRAB CAKE 15 sweet & sour cucumber salad cilantro aioli, toasted peanuts
JUMBO ASPARAGUS SALAD 14 speck, marinated anchovies quail eggs, caper red wine vinaigrette	GRILLED OCTOPUS SALAD 16 chick peas, olives, pancetta cherry tomatoes, foccacia
CLASSIC CAESAR SALAD 10 hearts of romaine, ficelle croutons parmigiano reggiano	GNOCCHI PARMESAN 15 king crab, cherry tomatoes corn, snap peas

ENTRÉES

SESAME CRUSTED BIG EYE TUNA 28 shiitake mushrooms, jasmine rice, carrots, snow peas, ginger soy vinaigrette
CRISP SOFT SHELL CRABS 27 corn, roasted pepper, asparagus salad, sauce remoulade
GRILLED BRANZINI 27 summer beans, olives, sun dried tomatoes, preserved lemon
CRISPY SKIN SALMON 27 warm new potato salad, smoked bacon, ginger carrot puree, english peas
EAST COAST HALIBUT 32 lemon herb gnocchi, petite portobello mushrooms, jumbo lump crab
SAUTÉED ATLANTIC COD 26 wilted spinach, tomato confit, zucchini, roasted eggplant
ATLANTIC STRIPED BASS 28 petite shrimp, manilla clams, mussels, smoked chorizo broth
ROASTED ORGANIC CHICKEN 24 sweet garlic whipped potatoes, wild mushrooms, green beans
MAYTAG BLUE CHEESE CRUSTED FILET MIGNON 33 marinated heirloom tomatoes, basil, potato sticks
CREEKSTONE FARM RIBEYE 34 duck confit marble potatoes, sea salt
MAINE LOBSTER 26/lb. lemon glazed asparagus, roasted garlic butter