SMALL PLATES

TOGARASHI-SPICED LOBSTER BISQUE
claw meat, mushrooms, peppery + creamy broth, 16

RAINBOW BEET SALAD
goat cheese, green apple, pistachios, tarragon vinaigrette, 15

CLASSIC CÆSAR
shaved parmesan, anchovy, house-made dressing, 13
+ chicken [7], + shrimp [9], + filet tips [12]

CRABCAKES
blue crab, panko, avocado + corn salsa, spicy aioli, 16

CALAMARI
pepperoncini, roasted tomato, lime crema, house-made marinara, 14

CRISPY FLATBREAD
margherita [16], lobster [22], flatbread of the moment

BRUSSELS SPROUTS
honey-infused balsamic, currants, fried capers, crispy onions, 15

SLIDERS + FRIES
beef [18], lamb [19], or our famous sliders with lobster [22]
sub eggplant fries or truffle fries for house fries, + 2

NB. Consuming raw or undercooked meats may be hazardous to your health | 20% gratuity added to parties of six or more | Please inform your server of any food allergies in your party
LARGE PLATES

VERMONT-RAISED FILET MIGNON
shiitake demi-glace, roasted garlic + truffle mashed, parmesan kale, 42

FISH TACOS
local haddock, warm tortillas, mango-pineapple salsa, 24

SUMMERTIME VEGGIE FRIED RICE
scallion, bamboo shoots, carrots, sweet corn, peppers, sunnyside egg, 20

BEEF STROGANOFF
slow-cooked short rib, pappardelle, mushrooms, 27

JERK CHICKEN ANTICUCHO
smoky kebobs, red pepper, fingerling potato, lemony slaw, 19

TRADITIONAL BRAZILIAN MOQUECA
mussels, clams, cod, shrimp, creamy coconut-chili broth, jasmine rice, 29

BRAISED SHORT RIBS
tender roasted beef, potato latke, pan gravy, broccoli, 28

FISH + CHIPS
classic feel-good recipe, served with french fries, tartar, lemon, 19

LEMON CHICKEN
angel hair, broccoli, white wine, capers, fresh meyer lemon, 24

LOCAL DAY-BOAT SCALLOPS
pan-seared, with a sweet pea + mushroom risotto, parm crisps, 36