

## SHARE PLATES

<b>HOUSE MADE BREAD</b>	<b>6</b>
BAGUETTE SEASONAL COMPOUND BUTTER, OLIVE OIL, SABA VINEGAR, PARMESAN	
<b>CHEESE &amp; CHARCUTERIE BOARD</b>	<b>35</b>
LOCAL & INTERNATIONAL CHEESE WITH HOUSE MADE & IMPORTED CHARCUTERIE SERVED WITH PROPER ACCOUTREMENTS	
<b>SHRIMP COCKTAIL</b>	<b>24</b>
5 JUMBO SHRIMP, HOUSE MADE COCKTAIL SAUCE, LEMONS	
<b>OYSTERS</b>	<b>3.5EA</b>
LEMON & MIGNONETTE	

## SMALL PLATES

<b>STEAMER CLAMS</b>	<b>24</b>
LITTLE NECK CLAMS, GARLIC, WHITE WINE, CALABRIAN CHILIES, TOASTED HOUSE BREAD	
<b>MAHI MAHI CEVICHE</b>	<b>15</b>
LIME & PINEAPPLE MARINATED, TORTILLA CHIPS, SPICY CREMA, CUCUMBERS, BELL PEPPERS, AVOCADO, JALAPENOS	
<b>CROQUETTES</b>	<b>12</b>
MASHED POTATOES WITH GARLIC, SALAMI, & SMOKED CHEDDAR. FRIED, ROASTED PEPPER ROMESCO, HAZELNUTS, PARMESAN	
<b>BEEF TARTARE</b>	<b>16</b>
HAND CUT FILET MIGNON, MAYO, PICKLES, CAPERS, MUSTARD, EGG YOLK, TOASTED BREAD	
<b>CARPACCIO</b>	<b>13</b>
THINLY SLICED PORCHETTA, ARUGULA, HAZELNUTS, PARMESAN, PICKLED ONIONS, SABA VINAIGRETTE	

## SOUP & SALADS

<b>CAESAR</b>	<b>13</b>
ROMAINE, HOUSE MADE CAESAR DRESSING, TOASTED BREADCRUMBS, ANCHOVIES, PARMESAN	
<b>STEAKHOUSE WEDGE</b>	<b>15</b>
ICEBERG, CARLTON FARMS BACON, BLUE CHEESE DRESSING, CHERRY TOMATOES	
<b>MIXED GREEN</b>	<b>13</b>
TOMATOES, CHEVRE, PICKLED ARTICHOKE HEARTS, HAZELNUTS, LEMON VINAIGRETTE	
<b>SEAFOOD CHOWDER</b>	<b>11</b>
NEW ENGLAND STYLE, CLAMS, SHRIMP	

## PASTA & GNOCCHI

<b>HOUSE MADE FETTUCINE</b>	<b>28</b>
WHITE WINE & TRUFFLE INFUSED MORNAY, ROASTED WILD MUSHROOMS, BREADCRUMBS, CHIVES, PARMESAN	
<b>HOUSE MADE GNOCCHI</b>	<b>26</b>
CREAMY RED SAUCE, TOASTED BREADCRUMBS, ITALIAN SAUSAGE, PICKLED PEPPERS, PARMESAN	
<b>HOUSE MADE SPAGHETTI</b>	<b>28</b>
CLAMS, GARLIC, CALABRIAN CHILLES, WHITE WINE BUTTER, BREADCRUMBS, CHIVES	
<b>HOUSE MADE TORTELLINI</b>	<b>26</b>
STUFFED WITH HOUSE MADE RICOTTA & SPINACH, FETA, CALABRIAN CHILE ALFREDO, BREADCRUMBS, CHIVES	

## STEAKS

SERVED WITH GARLIC MASHED POTATOES, AND SABA VINEGAR

**16 OZ NEW YORK STRIP**  
**45**

**6 OZ FILET MIGNON**  
**50**

**16 OZ RIBEYE**  
**55**

### ADD ONS FOR STEAKS

**BLUE CHEESE \$5**

**TRUFFLE BUTTER \$7**

**BEARNAISE \$5**

**CHIMICHURRI \$5**

**OSCAR \$15**

**AU POIVRE SAUCE \$6**

**1# KING CRAB LEGS \$80**

**BORDELAISE SAUCE \$8**

## ENTREES

<b>SEAFOOD RISOTTO</b>	<b>38</b>
DUNGENESS CRAB, & SHRIMP, CHIVES, ESLETTE, LEMON & THYME RISOTTO	
<b>PAN SEARED MAHI MAHI</b>	<b>35</b>
ROASTED GREEN BEANS, ROMESCO SAUCE, TOPPED WITH DUNGENESS CRAB SALAD	
<b>LAN-ROC FARMS PORK CHOP</b>	<b>30</b>
ONION PUREE, ROASTED RED POTATOES, ASPARAGUS, CINNAMON & WHISKEY BRAISED APPLES, HAZELNUT & CHERRY AGRODULCE	
<b>ROASTED PORCHETTA</b>	<b>30</b>
PORK BELLY CURED & STUFFED WITH SAUSAGE, YORKSHIRE PUDDING, TRUFFLE INFUSED BUTTER, COUNTRY STYLE GRAVY, ROASTED ASPARAGUS, PICKLED ONIONS	
<b>CIOPPINO</b>	<b>45</b>
CLAMS, SHRIMP, MUSSELS, & MAHI MAHI SIMMERED IN SPICY RED SAUCE, HOUSE BREAD	
<b>EARTH &amp; SEA BURGER</b>	<b>20</b>
RIBEYE & NEW YORK STRIP GROUND IN HOUSE, 1/2# PATTY, BACON JAM, GRUYERE, POTATO BUN, LETTUCE, & DIJONAISE. SERVED WITH FRIES	

## LARGE FORMAT

### BEEF WELLINGTON

14 OZ FILET MIGNON WRAPPED IN MUSHROOM DUXELLE AND PUFF PASTRY & ROASTED MEDIUM RARE. SERVED WITH ASPARAGUS, GARLIC MASHED POTATOES, CHIMICHURRI & AU POIVRE SAUCE

**120**