

APPETIZER

- ☐ **Drunken Maine Lobster Bisque** with Gremolata Soaked & Roasted Butter Cracker Crumb and Neuske Bacon....13
- Duxbury Oysters, Massachusetts**
Butter Cracker Crumb Stuffing, Blue Crab, Sweet Herbs, Smoked Paprika, Bearnaise Sauce....16
- Wild Cape Cod Bay Mussels**
Grilled Artichokes, Tomato Concassè, Garlic, Shallots, Dry Sherry, Herb Provencal Butter Sauce, Grilled Sourdough....14
- ☐ **Fresh Rhode Island Calamari**
Crispy Masa Dust, Queso Blanco, Scallions, Tomato Concassè☐ Key Lime Aioli, Guacamole, Roasted Vegetable Salsa Roja....14
- Sashimi of Hawaiian Bigeye Tuna**
Chilled Himalayan Salt Plate, Masago, Kabayaki, Spicy Mayo, Truffle Oil, Tempura Fricks, Nori, Sushi Rice....17
- ☐ **Cape Canaveral Royal Red Shrimp Rangoons**
Sesame Sweet Chili Dipping Sauce, Spicy Garlic Mayo Dipping Sauce, Wakame Seaweed Salad....13
- Jumbo Lump Blue Crab Cakes**
Buttermilk Dredged Fried Green Tomatoes, Creole Grape Tomato Coulis, Roasted Bell Pepper and Saffron Remoulade....18
- Crispy Medallions of Caribbean Lobster Tail**
Coconut and Panko Crust, Ginger Apricot Marmalade, Warm Orange Teriyaki Glaze, Pineapple Chutney....16
- The Steak Frites**
Angus Filet Tartare, Black Truffle, Cognac-Worcestershire Aioli, Hudson Valley Foie Gras, Truffle Reggiano Pomme Frites....17
- ☐ **Eggplant Crepes**
Roasted Garlic, Mascarpone, Ricotta, Fontina, Sweet Basil, Spinach, San Marzano Tomato Basil Sauce....14
- Escargots Aux Champignons**
Crimini Mushrooms, Italian Black Summer Truffle Pesto, Roasted Garlic, Basil Cream, Butter Croissant "Bouffe"....16
- Slowly Braised Belly of Duroc Pork**
Crunchy Tempura, General Tso's Inspired Sweet and Hot Glaze, Baby Bok Choy, Scallion, Sushi Rice....13
- SALAD**
- ☐ **Baby Assorted Field Greens**
Dried Cranberries, Pine Nuts, Gorgonzola Dolce, Angel Hair Carrots, Champagne-Raspberry Vinaigrette14
- ☐ **Traditional Caesar**
Grape Tomatoes, Italian Pancetta, Parmesan Reggiano, Creamy Buttermilk Boquerone Dressing, Gremolata Croutons....13
- Italian Cream Burrata Mozzarella**
Baby Arugula, Vine Ripened Tomato, Black Truffle Pesto, Balsamic Spritz, Extra Virgin Olive Oil....15
- Baby Kale**
Maine Lobster, Pickled Beets, Green Tomato, Toasted Macadamia, Crispy Won Ton, Kabosu-Miso Dressing....14
- ENTRÉE**
- I 1/2 Pound "Lazy" Maine Lobster**
Shell Removed, Butter Poached, Roasted Pepper & Tomato, Artichokes, Crimini Mushrooms, Grana Cream, Potato Gnocchi....34
- Alaskan Halibut Cheeks**
Oyster Mushrooms, Fresh Hearts of Palm, Capers, Lemon Chardonnay Pan Sauce, Jasmine Rice....31
- ☐ **Caribbean Red Snapper**
Coconut and Macadamia Crumb Crust, Tropical Fruit Jam, Habanero Potatoes....30
- East Coast Wreckfish**
Latin Spice, Key Lime Aioli, Roasted Vegetable Salsa Roja, Chili Rellenos, Smoked Paprika Roasted Potatoes....34
- Pacific Ling Cod**
Grill Roasted With Herbs, Jumbo Lump Blue Crab Salad, Crab Beurre Blanc, Neuske Bacon and Chive Potatoes....33
- ☐ **Faroe Island Salmon**
Morrocan Marinade, Minted English Cucumber Yogurt, Roasted Garlic Eggplant Puree, Crème Fraiche Potatoes....28
- Tataki Loin of Hawaiian Bigeye Tuna**
Black Sesame Crust, Sriracha, Wakame Salad, Stir-Fried Asian Vegetables, Pink Shrimp Peanut Pad Thai Noodles....35
- ☐ **Wild Caught U-15 Pink Shrimp**
Garlic, Shallots, Leeks, Tomato Salsa Cruda, Arugula, Green Onions, Basil Butter, Linguini Pasta....30
- U-8 New England Sea Scallops**
Lobster Gratinee, Oven Roasted Peaches, Orange Vanilla Gastrique, Lamb Pancetta, Smoked English Cheddar Polenta....34
- Filet Mignon of Harris Ranch All Natural Black Angus Beef**
Cambozola Sweet Onion Jam, Black Summer Truffle Demi Glace, Potato Gratin Dauphinoise....39
- NY Strip of Harris Ranch All Natural Black Angus Beef**
Soy Garlic Rub, Sweet Orange Teriyaki Butter Glaze, Stir-Fried Sugar Snap Peas and Chanterelle Mushrooms, Jasmine Rice....38
- Rack of All Natural Opal Valley Lamb**
Pistachio-Herb Chevre Crust, Fresh Bing Cherry Jubilee, Cabernet Demi, Marguez Sausage, Truffle Gratin Dauphinoise37
- ☐ **Breast of Duckling**
Five Spice-Togorashi, Raspberry Ginger Glaze, Apricot Preserves, Chinese Sausage and Vegetable Fried Rice....34
- ☐ **Tenderloin of Prime Pork**
Prosciutto Barded, Balsamic Ketchup Infused Demi Glace, Tobasco Aioli, Smoked Paprika Roasted Potatoes....28

Coupons, Discounts and Promotions cannot be combined.

Parties of 6 or more, promotions, discounted checks and IBE will be automatically charged 20% gratuity on the original total.

Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of food borne illness.