

SUSHI, SASHIMI		RAW BAR	
AHI POKE	\$17	EAST COAST OYSTER	\$3.00/pc
ahi tuna & marinated seaweed in spicy ginger soy		WEST COAST OYSTER	\$3.50/pc
RAINBOW ROLL	\$18	LITTLE NECK CLAMS	\$1.25/pc
crab, apple, tuna, scallop, salmon			
SASHIMI	\$17	LOBSTER COCKTAIL	
tuna or yellowtail sashimi, garlic ponzu		½ lobster	\$13
		whole lobster	\$25
CALIFORNIA ROLL	\$15	SHRIMP COCKTAIL	\$3/pc
crab & avocado			
SPICY TUNA ROLL	\$17	SHELLFISH TOWER	
crispy potato & ginger chili sauce		PETITE TOWER	\$40
		½ lobster, 2 shrimp, 2 west coast oysters, 2 east coast oysters,	
		2 clams and ahi poke	
NIGIRI	\$16	GRAND TOWER	\$65
sea scallop, truffle oil, sea salt		1 lobster, 4 shrimp, 4 west coast oysters, 4 east coast oysters,	
		4 clams and ahi poke	

WHOLE FISH (comes with choice of side dish & sauce)

SALT BAKED ORATA (1.5lb)	\$35
Roasted or Steamed	
BRANZINO (1.5lb)	\$35
TROUT (1lb)	\$29
2 lb ANGRY LOBSTER	\$56

SAUCES

TOMATO-MINT	MUSTARD VINAIGRETTE
BROWN BUTTER	ANGRY SAUCE

SIDE DISHES

7.00 each or 3 for 18.00
TRUFFLE PARMESAN FRENCH FRIES
GARLIC SPINACH
WILD MUSHROOMS & CELERIAC
HERB WHIPPED POTATO
WARM PEAR, ENDIVE & DRIED OLIVES

ENTRÉES

ROASTED LOBSTER	\$38
smoked mozzarella, vegetable lasagne & tomato-mint butter	
SEA SCALLOPS	\$34
seasonal spicy sausage & black trumpet cornbread “stuffing”	
PAN SEARED TURBOT	\$36
wild mushrooms, celeriac consommé	
SCOTTISH SALMON	\$32
artichoke purée, tricolor cauliflower & mustard vinaigrette	
DOVER SOLE	\$56
spaghetti of squash, cipollini onions, black garlic & brown butter	
SEA WATER BRINED AMISH CHICKEN	\$29
shaved brussel sprouts, whipped potato & sherry wine glaze	
28 DAYS AGED PRIME NEW YORK STRIPLOIN	\$42
roasted fingerlings & David Burke steak sauce	

four course chef’s menu available for \$69 (minimum of two guests required)

three wine flight \$45

Executive Chef: Sylvain Delpique