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

WHOLE FISH	(comes with choice of side dish & sauce	)
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SALT BAKED ORATA (1.5lb)	\$35
Roasted or Steamed	
BRANZINO (1.5lb)	\$35
TROUT (1lb)	\$29
2 Ib ANGRY LOBSTER	\$56

#### **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

### SAUCES

TOMATO-MINT	MUSTARD VINAIGRETTE
BROWN BUTTER	ANGRY SAUCE

#### **STARTERS**

THE MARKET SALAD mesclun salad, toasted walnuts, crispy potatoes, pears, Montrachet goat cheese & bacon lardons	\$14
THAI LOBSTER BISQUE pineapple & lobster dumplings	\$16
PASTRAMI SALMON warm crisp potato, frisée, crème fraiche & cranberry mustarda	\$17
PRETZEL CRUSTED CRABCAKE tomato marmalade & cumin-citrus	\$19
FISHTAIL TACO SAMPLER crab salad, tuna tartar, salmon tartar	\$17
DRY ROASTED MUSSELS	\$14

## ENTRÉES

ROASTED LOBSTER smoked mozzarella, vegetable lasagne & tomato-mint butter	\$38
SEA SCALLOPS seasonal spicy sausage & black trumpet cornbread "stuffing"	\$34
PAN SEARED TURBOT wild mushrooms, celeriac consommé	\$36
SCOTTISH SALMON artichoke purée, tricolor cauliflower & mustard vinaigrette	\$32
DOVER SOLE spaghetti of squash, cipollini onions, black garlic & brown butter	\$56
SEA WATER BRINED AMISH CHICKEN shaved brussel sprouts, whipped potato & sherry wine glaze	\$29

toasted baguette & spicy butter

28 DAYS AGED PRIME NEW YORK STRIPLOIN 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