



Dinner Menu

STARTERS

Caesar Salad

romaine lettuce, housemade croutons, parmesan & pecorino cheese, caesar dressing, white anchovies upon request

8

Roasted Beet Salad

roasted beets, goat cheese, candied walnuts, baby mixed greens, citrus shallot vinaigrette

9

Watermelon Herb Feta Salad

watermelon, herbs, feta cheese, julienne red onion, cucumbers, honey lime dressing

13

Grilled Middleneck Clams

1 dozen grilled middleneck clams, drawn butter

14

Steamed Mussels

garlic white wine, broth, fresh tomatoes

15

Jumbo Shrimp Cocktail

jumbo shrimp, cocktail sauce

16

Classical Hawaiian Ahi Poke

sushi grade ahi, ginger, garlic, scallions, sesame oil, crispy wontons, ponzu sauce, seaweed salad

20

Crispy Calamari

pepperoncini, marinara & wasabi crema sauces

15

Crispy Brussel Sprouts

bacon lardons, shallots, garlic, balsamic

9

Steak Tip Flatbread

steak tips, garlic, mushrooms, onions, boursin cheese

14

Margarita Flatbread

fresh mozzarella, fresh basil, marinara

12

*Please inform our staff if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
Prices and availability subject to change.*



Dinner Menu

ENTREES

Whole Bronzino Fish

herb beurre blanc, chef seasonal vegetables, rice

36

Grilled Salmon

grand marnier honey orange glaze, sautéed spinach, wild mushrooms, chef seasonal vegetables, rice

30

Macadamia Nut Crusted Chilean Sea Bass

lemon caper brown butter, chef seasonal vegetables, mashed potatoes

38

Blackened Mahi Mahi

cajun spiced mahi mahi, pineapple mango salsa, chef seasonal vegetables, rice

35

Seared Sesame Encrusted Ahi Tuna

sushi grade yellowfin tuna seared to rare, sesame encrusted, ginger ponzu sauce, baby bok choy, wasabi mashed potatoes

39

Crab Cakes

dual crab cakes, sherry lobster sauce, chef seasonal vegetables, mashed potatoes

34

Shrimp Scampi

shrimp, shallots, garlic white wine butter sauce, linguine pasta

28

Clams Linguine

clams, linguine pasta, white wine garlic sauce

27

Pappardelle

broccoli rabe, grape tomatoes, mushrooms, spinach, roasted cauliflower, pappardelle pasta, garlic, olive oil, pecorino cheese

24

Fish and Chips

cape may IPA battered cod filet, shoestring french fries, tartar sauce

21

Grilled Filet Mignon

8 oz. grilled filet mignon, garlic herb butter, chef seasonal vegetables, gorgonzola mashed potatoes

48

Grilled Pork Chop

bourbon glazed caramelized apples, chef seasonal vegetables, fingerling potatoes

38

Chicken Giambotta

chicken medallions, cherry peppers, potatoes, italian sausage, mushrooms, onions, bell peppers, fingerling potatoes

25

Chicken Dijon

chicken medallions, julienne vegetable, dill white wine dijon sauce, rice

26

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