

## Appetizers

Lobster Tarragon Salad, Plum Tomatoes, Grilled Focaccia Bruschetta  
Potato Crisps  
16

Prince Edward Island Mussels, Jalapeño, Red Thai Curry, Coconut Milk  
Kiffir Lime Broth  
14

Heirloom Tomato Salad, Seedless Watermelon, Feta Cheese  
12 Year Aged Balsamic Vinegar, Mediterranean Fleur de Sel  
14

Satur Farms Baby Greens, Mango, Cashews, Manchego Cheese  
4 Year Old White Balsamic Vinaigrette  
10

Rock Shrimp Ceviche, Avocado, Crispy Tortillas  
12

Cornmeal Crusted Oysters, Horseradish Cream, Micro Greens  
12

Sashimi Tuna Flower, Crispy Wontons, Pickled Cucumber, Wasabi Crème Fraiche  
14

## Dinner

Grilled Free Range Chicken Breast, Peach Apricot Chutney  
Thumbelina Carrots, Creamy Mashed Potatoes, Dark Chicken Jus  
26

Sautéed Soft Shell Crabs, Haricot Vert, Pequillo Peppers, Garlic Potatoes  
Lemon Beurre Blanc  
32

Monkfish Osso Buco, Oven Dried Jersey Tomatoes, Fregola  
Baby Turnips, Lobster Sauce  
32

Pan Seared Halibut, Roasted Local Corn,  
Apple Smoked Bacon, Leeks, Fingerling Potatoes, Corn Chive Broth  
34

Pan Seared Sea Scallops, Imported Mushroom Ragout  
White Truffle Oil, Mushroom Syrup  
30

Caraway Cured, Milk Fed Veal Chop, Porcini Poblano Sauté, Local Baby Spinach  
Grain Mustard Gnocchi, Chimichurri Sauce  
40

Roasted Garlic Rubbed Filet Mignon, Zucchini Potato Hash Brown  
Chanterelles, St. Agur Blue Béarnaise  
38