



dinner menu



for sharing

- SEASONAL SOUP 9
Chef Inspired
- FOCACCIA 7
Roasted Garlic Jam, Whipped Butter, Tapenade
- EAST COAST OYSTERS ON THE 1/2 SHELL 22
Red Wine Mignonette, Cocktail Sauce
- CHARCUTERIE & CHEESE 25
Honeycomb, House-Made Mustard
Spiced Nuts, Giardiniera
- GARDEN VEGETABLES 19
Seasonal Vegetables, Beet Hummus, Roasted Garlic
Whipped Yogurt, Marinated Olive Medley
Balsamic Glaze, Warm Pita
- SEAFOOD PLATTER 55
4 Poached Shrimp, 4 Oysters, Smoked Fish Dip
Crab Salad, Tropical Mignonette, Grape Mostarda
Lobster + MP

appetizers

- CHARRED OCTOPUS 18
Baby Greens, Fennel , Golden Beets, Citrus Emulsion
- MUSSELS & CLAMS 14
PEI Mussels, Middleneck Clams
Feta, Roasted Fennel Broth, Crostini
- CRISPY CALAMARI 16
Broccolini, Haricot Verts, Shrimp, Lemon
Calabrian Aioli
- GARLIC SHRIMP 18
Red Chile, Lemon, Parsley, Ciabatta

garden

- CAESAR SALAD 13
Hearts of Romaine, Shaved Radicchio
Parmigiano-Reggiano, Grilled Lemon, Anchovies
Classic Caesar Dressing
- ITALIAN CHOP SALAD 16
Romaine, Kalamata Olive, Tomato, Pepperoncini
Radish, Aged Provolone, Oregano Vinaigrette
- ROASTED PEPPERS & MOZZARELLA 14
Soft Poached Egg, Balsamic Glaze, Pine Nuts
Olive Oil, Arugula
- WEDGE SALAD 15
Iceberg Lettuce, Balsamic Braised Cippolini
Candied Pancetta, Heirloom Tomato
Grilled Endive, Gorgonzola

entrée

- ROASTED PUMPKIN RISOTTO 24
Toasted Almond, Parmesan, Warm Brown Butter Vinaigrette
Crispy Sage
- SEAFOOD SCAMPI 26
Key West Pink Shrimp, Scallops, Garlic
Lemon, Parsley, Linguini
- LOCAL FISH OF THE DAY 32
Marinated Artichoke, Oven Dried Tomato
Haricot Verts, Olive, Lemon, Salsa Di Napoli
- CRISPY BRONZINO 36
Caramelized Onion, Charred Red Pepper, Heirloom Tomato
Roasted Garlic Rice, Paprika Fumet
- WHOLE LOBSTER 52
Seafood Paella, Blood Orange, Hearts of Palm
Shaved Fennel, Avocado, Citrus Vinaigrette
- BRICK CHICKEN 29
Foraged Mushrooms, Heirloom Cherry Tomato
Roasted Peppers, Onions, Castelvetro Olive
Sangiovese Jus
- BOLOGNESE 26
Gently Simmered Tomato Sauce
Pork, Beef, Veal, Parmigiano-Reggiano
Tagliatelle Pasta
- 10 oz TEMPLE ORANGE WAGYU BURGER 26
House-Made Pickles, Aged Cheddar
Applewood Smoked Bacon, Lettuce, Tomato, Onion
Brioche Bun
Served with Twice Baked Potato
- OSSO BUCCO 38
Creamy Mascarpone Polenta, Crispy Brussels Sprouts
Sherry Reduction
- CREEKSTONE FARMS T-BONE 49
Crushed Red Bliss Potatoes, Broccolini
Roasted Garlic, Demi-Glaze

enhancements

- CRUSHED RED POTATOES 8
- FORAGED MUSHROOMS 9
- TWICE BAKED POTATO 9
- GARLIC SAUTEED SPINACH 9
- CREAMY POLENTA 9
- BROCCOLINI 8
- ROASTED CAULIFLOWER 8

SANGRIA

Red, White or
Sparkling for Two

12

*consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness, especially if you are pregnant or have certain medical conditions.