

First Course

Crab & Corn Soup 8
Chili crème fraiche

Gulf Shrimp and Crab Meat Spring Rolls 12
Apricot mustard & sweet chili sauce

Pumpkin Pakora 10
Chick pea flour, chili, cumin, cilantro & tamarind chutney

Lobster Crepe 18
Shiitake mushrooms, green onions, coconut milk, red chili

Hudson Valley Foie Gras Mousse 15
Brioche toast, caramelized apple, pomegranate & medjool date chutney

*Spicy Tuna Tartar 13
Sticky rice, avocado, wasabi, pickled ginger & masago

Grilled Lamb Tenderloin Skewers 15
Cucumber, tomato, feta & chermoula

Gulf Shrimp Louie 12
Avocado, tomato, butter lettuce, egg & asparagus

PEI Mussels 15
Steeped in white wine, jalapeno, garlic, ginger, cilantro & sweet soy

Cornmeal Crusted Calamari 10
Chipotle, tomato & cilantro salsa

*Fire & Ice Hiramasa Ceviche 14
Thai chili, garlic, cilantro, lime, red onion & pomegranate ice

Jumbo Shrimp Cocktail 15
Spicy cocktail sauce & horseradish

Snow Crab Leg Cluster 20
One pound

Sea Pearl Platter AQ
Oysters, clams, mussels, lobster, snow crab legs & spiced shrimp

Top Neck Clam 1.00/pc
Cocktail sauce, sherry mignonette & horseradish

*Kumamoto Oyster (Humboldt, California) 3.00/pc

*Blue Point Oyster (Long Island Sound, NY) 2.50/pc
Cocktail sauce & ginger mignonette

Salads

Hearts of Romaine 9
Lemon anchovy dressing, brioche garlic croutons & shaved Grana Padana

Pickled Beet & Pear Salad 10
Baby arugula, toasted almonds, feta & pomegranate vinaigrette

Citrus Salad 9
Baby greens, shaved fennel, Medjool dates, toasted almonds & Myer lemon vinaigrette

*Japanese Kabayaki Salmon Salad 17
Avocado, pickled vegetables, marinated seaweed, baby greens & ginger, rice wine sesame vinaigrette

Grilled Shrimp Salad 18
Baby greens, dried cranberries, pear, toasted almonds, warm goat cheese & passion fruit vinaigrette

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, Seafood, shellfish, or eggs may increase your risk of food borne illness.*

Pasta

Hand Pulled Noodles 22

Xian style cumin lamb ragu & tiger vegetables garnish

Braised Root Vegetables 19

Toasted pearl couscous, raisin, toasted almonds, chick peas, preserved lemon & harrissa

Butternut Squash Ravioli 20

Wild mushroom, toasted walnuts & truffle butter

Baked Macaroni & Cheese with Garlic Shrimp 20 / Maine Lobster 30

Smoked mozzarella, cheddar, grana padana & garlic cream

Spicy Crab Pasta 24

Lump crabmeat, grape tomatoes, preserved lemon, garlic & olive oil

Fish

Pan Seared Tilapia 20

Ras-El-Hanout, sautéed potato, chick peas, tomato, onion & preserved lemon aioli

*Pan Seared Day Boat Sea Scallops 29

Puree parsnip potato, shaved fennel, green salad & lemon vinaigrette

Pan Roasted Salmon 21

Tellicherry pepper, curried lentil, sautéed spinach, cilantro chutney

Baked Alaskan Cod 25

Crab meat, panko, spinach, lemon spaetzle & yuzu butter

Baked Rainbow Trout 22

Ginger, scallions, mirin, soy, sautéed vegetables, apple wood smoked bacon & edamame

Oven Roasted Chilean Sea Bass 30

Shiro miso, sliced jalapeno, kai lan & coconut jasmine rice

Grilled Jumbo Shrimp 25

Kung Pao style, edamame, potato, scallion, carrots, water chestnuts, toasted peanuts & sriracha aioli

Pan Roasted Maine Lobster 30

Sautéed spinach, basmati rice pilaf & coconut curry sauce

Panko Crusted Crab Cake 27

Roasted potatoes, corn & bean salad & piquillo pepper aioli

Bouillabaisse 30

Medley of fish & shellfish, half lobster, potato, tomato, onion, saffron & spicy lobster broth

Poultry & Meats

Pan Roasted Free Range Chicken Breast 20

Garlic mashed potato, sautéed shiitake mushrooms, & pan juices

Braised All Natural Beef Short Ribs 29

Saki, shoyu, garlic, radicchio kim chee salad, parsnip potato

Braised Lamb Shank 29

Tamarind, red wine, chick peas & shredded cucumber

Pan Roasted Pork Chop 22

Cajun spice, garlic smashed potato, sautéed greens & pan juices

Szechwan Filet Mignon 26

Sautéed green beans, Shiitake mushroom & spicy Szechwan chili sauce