

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

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

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

*Hearts of Romaine 9
Caesar dressing, shaved Grana Padana

*Top Neck Clam 1.00/pc
*Kumamoto Oyster (Humboldt, California) 3.00/pc
*Blue Point Oyster (Long Island Sound, NY) 2.50/pc
Cocktail sauce, ginger mignonette

Large Salads

*Grilled Thai Style Filet Mignon Steak Salad 16
Baby greens, papaya, bean sprout, red peppers, basil, mint, cilantro, toasted peanuts & spicy lime vinaigrette

*Japanese BBQ Salmon Salad 15
Cucumber, avocado, pickled vegetables, marinated seaweed, baby lettuce & ginger rice wine vinaigrette

Grilled Chicken Breast Salad 13
Hearts of palm, cucumber, grape tomatoes, onions, olives, baby lettuce, feta cheese & sherry vinaigrette

Grilled Jumbo Shrimp Salad 16
Baby greens, sundried 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 foodborne illness.*

Sandwiches, Burgers & Entrees

Fresh Roasted Organic Turkey Club 14

*Apple wood smoked bacon, vine ripe tomato, butter lettuce, aioli,
flat bread & garlic herb fries*

Pan Seared Crab Cake Sandwich 15

Brioche bun, vine ripe tomatoes, butter lettuce, tartar sauce & garlic herb fries

Grilled Cheese Sandwich 10

Vine ripe tomato, cilantro, cheddar, chipotle mayonnaise, fries & green salad

*Akaushi Beef Burger 14 with seared Foie Gras 19

Caramelized onion, sharp cheddar & garlic herb fries

Pulled Chicken Sandwich 12

Chipotle barbeque sauce, coleslaw, & herb garlic fries

Sautéed Cajun Style Shrimp Roll 15

Toasted soft house roll, chipotle mayonnaise, mix salad & garlic herb fries

*Grilled Yellow Fin Tuna Tortilla 14

Guacamole, pico-de-gallo, chipotle mayo & herb garlic fries

*Lamb Burger 15

Grilled flatbread, cucumber, tomato & cucumber raita

Berkshire Pork Belly Tiger Bites 12

Jalapeno, cilantro, scallions, crushed peanuts & Chinese steamed bao

Grass Fed Beef Short Rib Tiger Bites 12

Jalapeno, cilantro, crushed peanuts & Chinese steamed bao

Fried Eggplant Sandwich 10

Pane de mei, piquillo peppers, basil pesto, smoked mozzarella & tomato relish

Fresh Maine Lobster Roll 22

Toasted soft house roll, shredded apple salad & garlic herb fries

Fish & Chips 15

Panko crusted cod fish, garlic herb fries & tartar sauce

Pan Seared Tilapia 20

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

Pan Roasted Salmon 21

Tellicherry pepper, curried lentil, sautéed spinach, cilantro chutney

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

*Szechwan Filet Mignon 26

Sautéed green beans, Shiitake mushroom & spicy Szechwan chili sauce

sea pearl