

Appetizers

Raw Bar

Jumbo Shrimp Cocktail ~3~ each

Lobster Tail ~14~ each

Hot Or Cold

Oysters on the Half Shell* with Balsamic Peppercorn Sorbet ~2.75~ each

Soup Du Jour

Your server will inform you of today's selections ~6~

Tandoor Baked Naan Selections

Plain ~3~ Garlic ~3~ Olive ~3~

Shrimp Pakora

Chickpea battered & fried with sweet chili sauce ~11~

Petite Lamb Rack

Harissa marinated, carrot, radish, cilantro salad, & mint chutney ~12~

Fried Buffalo Oysters

Buffalo sauce, blue cheese crumbles, & shaved celery ~12~

Steamed Littleneck Clams

Tomatoes, garlic, chilis, curry leaf, olive oil, & garlic bread ~15~

Add Fettuccini ~6~

Steamed mussels

Coconut milk, mustard seeds, chilis, curry leaf, & ginger ~12~

Add Fettuccini ~6~

Field Green Salad

Shaved Carrots, olive oil & balsamic ~7~

Fried Goat Cheese & Beet Salad

Marinated fennel, beets, honey lemon poppy seed vinaigrette, & fried goat cheese & watercres ~12~

Kale & Apple Salad

Shaved celery, cranberries, pecans, & parmesan peppercorn dressing ~10~

Sweet Potato Short Rib Cake

Blue Cheese, Coca Cola Cumin Red Wine Sauce ~12~

Add To Any Salad

Shrimp~10~ Pulled Chicken~6~

Lamb~12~ Scallops~10~*

Salmon~14~ Lobster Tail~14~*

Local Cheese Plate

Selection of five cheese, honeycomb, house made jam, & crackers ~12~

Charcuterie Board

Chefs selection of cured meats, cheeses, jam, & croustini ~18~



Parties of 8 or more will be charged a 20% gratuity*

Please inform your server of any allergies*