



Merry Christmas



Raw Bar

Cold Jumbo Shrimp (each) ~3.00
Cocktail Sauce

***Oysters on a half shell (each) ~2.75**
Balsamic Peppercorn Sorbet

***Littlenecks on a half shell (each) ~2.50**

Naan Bread Selection

Plain ~3 Garlic ~4 Olive ~4
Cheddar ~6

Appetizers

Soup Of The Day ~9
(Made in House)

Mixed Green Salad ~8
Carrots, Cucumber, Balsamic Vinaigrette.

Beet Salad ~12
Goat Cheese, Arugula,
Candied Pecans, Orange Vinaigrette.

Kale & Apple Salad ~11
Cranberries, Carrots, Pecans,
Parmesan Peppercorn Dressing.

Add Protein
Shrimp ~ \$14 Chicken Breast ~16
Salmon ~\$15

Chicken Empanada ~12
Tamarind & Mint Chutney.

Pakora Vegetable Fries ~14
Chickpea Battered, Fried,
Assorted Vegetables,
Mango Sour Cream.

Steamed Littleneck Clams ~18
Seasoned With Cherry Tomato,
Garlic, Chili, Curry Leaf, Garlic Bread.

Steamed Mussels ~14
Coconut Milk, Thai-Chili,
Mustard Seed, Broth.

Fried Oysters & Pickles ~16
Harissa Honey Aioli.

Shrimp Pakora ~14
Chickpea Battered, Fried,
Sweet Chili Sauce.

Petit Lamb Chops ~15
Carrot Salad & Mint Chutney.

Beef Wellington Samosa ~14
Fried Pastry, Stuffed With Beef,
Mushrooms, & Duck Pate.
Apple Chutney & Toasted Cumin
Goat Cheese Riata.

Entrées

Roasted Salmon ~28
Saffron Rice, & Seasonal Vegetables.
Ginger, Coconut Milk, Turmeric Bisque*

Sautéed Flounder ~28
Sautéed, Roasted Fingerling Potatoes, Spinach,
Lemon Wine Butter Sauce.

Filet Mignon ~48
Mashed Potatoes, Seasonal Vegetables,
Herb Butter.*

Swordfish ~30
Pepper Sunflower Seed Sauce,
Lemon Caper Ginger Turmeric Rice,
& Seasonal Vegetables.

Baked Shrimp ~34
Seafood Stuffed,
Fall Vegetables, Sautéed Spinach.
Bacon, Clams, Wine Sauce.

Lobster Pop Over ~38
Light Airy Popover, 4 oz Lobster Meat, Sherry Cream.
Brussel Sprouts Corn Bread Hash.

Classic Stuffed ~50
New England 1 lb 1/4 Lobster
Stuffed With Cornbread Stuffing, Shrimp & Scallops,
With Mashed Potatoes, & Seasonal Vegetables.

Feast of the Seven Fishes Stew ~38
Calamari, Shrimp, Scallops, Mussels, Clams,
1/2 lobster, Local Fish, Coriander, Coconut,
Thai-Chili Broth, Broccoli Rabe.

Vegetable Plate ~28
Whole Wheat Roti, Cauliflower Manchurian,
Braised Beans, Sautéed Seasonal Vegetables,
Cornbread Brussels Sprout Hash, Rice, Roti
Mint Chutney, Tamarind Chutney, & Carrot Salad

Lamb Curry ~28
Boneless Leg Cooked in Coconut Milk Curry,
Cracked Wheat Pilaf, & Seasonal Vegetables.

Tandoori Chicken ~27
Marinated in House Spice, Buttermilk, & Cheddar,
Brussels Sprout Cornbread Hash,
Cardamom Fenugreek, & Tomato Masala.

Beef Wellington ~52
Prosciutto Wrapped, Duck Duxelle.
Served With Sautéed Spinach & Gravy.

Turkey Dinner ~34
Herb Roasted Brine Turkey Breast,
Thighs Braised With Chestnut & Onions.
Turnip & Carrots, Sage Stuffing.
Fall Vegetables, Orange Cranberry Chutney.

Mashed Potatoes ~7

French Fries ~6

House Made Pasta ~8
(Butter or Marinara Sauce)

Sides

Broccoli Rabe ~9

Basmati Rice ~5

Brussels Sprout Cornbread Hash ~9

Cauliflower Manchurian ~9

Seasonal Vegetables ~7

Flourless Fudge Cake ~11
Topped with House Made Whipped Cream & Fresh Fruit.

Drenched Ice Cream ~13
Chocolate or Vanilla Ice Cream
(Your choice of Baileys, Kahlua, Rum)

Vanilla Poached Pear & Orange Savarin ~11
Vanilla Ice Cream, Candied Almonds, Grand Marnier Orange Syrup, Whipped Cream & Fresh Berries.

Cardamom Crème Brûlée ~11
Cardamom Custard.

Rustic Seasonal Tart ~11
Slices of Seasonal Fruit Baked, A Scoop of Ice Cream.

Sticky Toffee Pudding ~11
Toffee Sauce, Candied Almonds, Maraschino Cherries, Cardamom Ice Cream.

Seasonal Cocktails

Fall Fashion ~13

Evan Williams Bourbon, Cranberry Simple, Cranberry & Cardamom Bitters.

Cinnamon Thai Margarita ~14

Thai Chili & Cinnamon Infused Lunazul, Dom Benedictine, Lemon Juice, Simple Syrup.

Wolfy Wallbanger ~12

Velo Vodka, Giffard Vanilla, Lime Juice, Orange Soda.

Coconut Martini ~14

Stoli Vanilla Vodka, Malibu Rum, Coco Lopez.

Blackberries & Thyme ~14

Blackberry & Thyme infused Bombay Gin, Giffard Framboise, Lemon Juice, Simple Syrup.

Pear Martini ~14

Grey Goose Pear, St. Germain, Lemon Juice, Simple Syrup.

Apple Cider Mule ~13

Tito's Vodka, Apple Cider, Lemon Juice, Ginger Beer.

Fall Sangria ~14

Lairds Apple Brandy, Cabernet, Cider, Pears, Apples.

Classics

House Margarita ~13

Lunazul Tequila, Triple Sec, Fresh Lime, Agave

(Blueberry & Strawberry Available)

Aperol Spritz ~13

Aperol, Prosecco, Soda Water

Manhattan ~13

Evan Williams Bourbon, Antica, Angostura Bitters

Aviation ~14

Bombay Sapphire, Luxardo Maraschino Liquor, Violet Liquor, Lemon Juice

Mocktails

The Stella ~8

Coco Lopez, Pineapple Juice, Lime Juice, Grenadine

Apple Cider Mock Mule ~8

Apple Cider, Lemon Juice, Ginger Beer

Lemon Lime Ricki Mocktail ~8

Lime Cordial, Lemon Juice, Soda Water

By The Glass

White

Fernando Pighin & Figli Pinot Grigio, IT ~12

Louis Jadot, Macon Village Chardonnay, FR ~13

Storypoint Chardonnay, CA ~13

Markham Chardonnay, CA ~15

Se;apearl Sauvignon Blanc, NZ ~12

Pine Ridge Chenin Blanc Viognier, CA ~14

Chateau de Sancerre, FR ~17

Aime Roquesante Rose, FR ~13

Machio Prosecco, Italy |187mL| bottle ~12

Risata Moscato, Italy |187mL| bottle ~12

Moet Chandon Brut |187mL|bottle ~15

Red

Chateau Souveraine Cabernet Sauvignon, CA ~12

Oberon Cabernet Sauvignon, Napa Valley, CA ~15

Casa Ferreirinha Vinha Grande Red Blend, PRT ~15

Gascon Malbec, ARG ~12

Decoy Pinot Noir, CA ~13

Beer

Budweiser Lager, MO ~6

Bud Light Lager, MO ~6

Coors Light, CO ~6

Michelob Ultra Light, MO ~6

Samual Adams Boston Lager, MA ~6

Heineken Euro Lager, NE ~7

Amstel Light Euro Lager, NE ~7

Corona Extra, MX ~6

High Noon Seltzer ~8

Stella Artois ~6
(Non-alcoholic)

French Press Coffee

Sumatra

Ethiopian Ignatieff

Kenya AA Gatina

Guatemala Antigua Pea Berry

Decaffeinated Teas

Peppermint

Chamomile Flowers

Ginger-Lemon

Roobios African Red

Specialty Teas

Earl Grey

Imperial Green

English Breakfast

Chai