

# Cocktails

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- Sparkling Blueberry** ..... 19  
Lemongrass Infused Sipsmith Gin  
Montenegro Amaro, Dill, Jeio Prosecco  
Blueberries
- Basil Daiquiri** ..... 18  
Plantation 3 Star Rum, Poli Grappa, Basil, Lime
- Strawberry Negroni** ..... 21  
Strawberry Infused Gin, Campari  
Cocchi di Torino
- Ginger Margarita** ..... 19  
Libelula Joven Tequila, Ginger, Lime
- JG Manhattan** ..... 19  
Sagamore Rye  
Carpano Antica Formula Vermouth  
Angostora Bitters, Brandied Cherry

# Wine

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## SPARKLING

- Prosecco** ..... 17  
Jeio NV, IT
- Champagne** ..... 25  
Louis Roederer, Brut NV, FR
- Rosé Champagne** ..... 39  
Hure Freres 'Incousiance', Brut, NV, FR

## WHITE

- Falanghina** ..... 14  
Cantina del Taburno, Campania, IT '19
- Alsatian Blend** ..... 17  
Edelzwicker, Albert Boxler, Alsace, FR '18
- Chardonnay** ..... 19  
Vincent Dampt, Petit Chablis, FR '20
- Sauvignon Blanc** ..... 20  
Vignoble Dauny, Sancerre, FR '20
- Gruner Veltliner** ..... 25  
Peter Veyder-Malberg, Wachau, AU '17
- Chardonnay** ..... 35  
Jean Monnier & Fils, Meursault, FR '16

## ROSE

- Pinot Noir** ..... 19  
Daniel Chotard, Sancerre, FR '19
- Grenache Blend** ..... 28  
Domaine Ott, Bandol, FR '19

## RED

- Cabernet Sauvignon** ..... 18  
James Joyce, San Benito, CA '19
- Pinot Noir** ..... 19  
Cuvée JG, Willamette Valley, OR '20
- Bordeaux Blend** ..... 27  
Haut-Segottes, St. Emilion, FR '14
- Pinot Noir** ..... 28  
Philippe Gavignet, Burgundy, FR '17
- Cabernet Sauvignon** ..... 30  
Cain Concept, Napa Valley, CA '12

# Raw Bar

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- Seafood Plateau** ..... 31  
Oysters, Shrimp Cocktail, Sashimi
- East Coast Oysters** ..... 3.48 pp  
Cocktail Sauce and Mignonette
- Shrimp Cocktail** ..... 31  
Cocktail Sauce
- Golden Ossetra Caviar** ..... 56  
Yellowtail Tartare and Toasted Brioche

# Appetizers

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- Sashimi with Spicy White Ponzu** ..... 42  
Salmon, Fluke, Yellowfin Tuna and Yellowtail
- Sashimi Royal** ..... 58  
Chefs Selection of Additions
- Yellowtail Salad** ..... 22  
Lettuce Heart, Avocado, Soy-Chili Dressing, Nuts and Seeds
- Long Island Fluke** ..... 19  
Habanero Vinaigrette, Sichuan Bud and Mint
- King Crab Lettuce Cups** ..... 26  
Avocado and Yuzu
- Yellowfin Tuna Tartare** ..... 26  
Yuzu Mustard Sauce and Shaved Fennel
- Florida Red Snapper Ceviche** ..... 19  
Thomcord Grapes, Chili and Lime
- Warm Octopus and Fresh Mozzarella** ..... 24  
Lemon Zest, Sea Salt and Black Pepper
- Crispy Calamari Herb Salad** ..... 24  
Carrot, Ginger and Wild Arugula

# Salads

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add Salmon +10 Shrimp +12 Grilled Chicken +10

- Tender Baby Beets** ..... 19  
Lemon Coconut Yogurt and Pink Lady Apples
- Arugula and Shaved Brussels Sprouts** ..... 18  
Manchego Cheese, Dill and Green Olive Dressing

# Toasts & Sandwiches

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- Maine Lobster Roll** ..... 36  
Potato Chips
- Shrimp Burger** ..... 26  
Sriracha Mayonnaise, Cucumber and Shiso  
Add Fried Egg +3
- Crispy Fish Tacos** ..... 19  
Chipotle Mayonnaise and Spicy Slaw
- Gruyère Cheeseburger au Jus** ..... 28  
Crunchy Onions, Dijon Chili Mayonnaise
- Fried Swordfish Sandwich** ..... 29  
Rémoulade, Bacon and Tomato

# Mains

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- Fresh Tagliatelle** ..... 28  
Cockles, Broccoli, and Black Pepper
- Roasted Organic Chicken** ..... 35  
Salsa Verde, Fingerling Potatoes and Broccoli Rabe
- Crusted Faroe Island Salmon** ..... 35  
Spiced Dashi, Baby Turnips and Sesame

# Vegetables

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- Broccoli Rabe** ..... 14  
Garlic, Olive Oil and Chili
- Roasted Delicata Squash** ..... 14  
Brown Butter and Sage
- French Fries** ..... 12  
Herbs and Aioli