

# Cocktails

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

# Raw Bar

|                                   |   |                                 |
|-----------------------------------|---|---------------------------------|
| <b>Seafood Plateau</b> ..... 31   | <b>East Coast Oysters</b> ..... 3.48 pp | <b>Shrimp Cocktail</b> ..... 31 |
| Oysters, Shrimp Cocktail, Sashimi | Cocktail Sauce and Mignonette           | Cocktail Sauce                  |

# Appetizers

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

# Wine

## SPARKLING

|   |
|---|
| <b>Prosecco</b> ..... 17                |
| Jeio NV, IT                             |
| <b>Champagne</b> ..... 25               |
| Louis Roederer, Brut NV, FR             |
| <b>Rosé Champagne</b> ..... 39          |
| Hure Freres 'Incousiance', Brut, NV, FR |

## WHITE

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

## ROSE

|                                  |
|----------------------------------|
| <b>Pinot Noir</b> ..... 19       |
| Daniel Chotard, Sancerre, FR '19 |
| <b>Grenache Blend</b> ..... 28   |
| Domaine Ott, Bandol, FR '19      |

## RED

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

# Salads

add Salmon +10 Shrimp +12 Grilled Chicken +10

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

# Toasts & Sandwiches

|   |   |
|---|---|
| <b>Avocado Toast on Rye Bread</b> ..... 24                  | <b>Crispy Fish Tacos</b> ..... 19           |
| Smoked Salmon<br>Add Poached Egg +3                         | Chipotle Mayonnaise and Spicy Slaw          |
| <b>Maine Lobster Roll</b> ..... 36                          | <b>Gruyère Cheeseburger au Jus</b> ..... 28 |
| Potato Chips  | Crunchy Onions, Dijon Chili Mayonnaise      |
| <b>Shrimp Burger</b> ..... 26                               | <b>Fried Swordfish Sandwich</b> ..... 29    |
| Sriracha Mayonnaise, Cucumber and Shiso<br>Add Fried Egg +3 | Rémoulade, Bacon and Tomato                 |

# Mains

|  |   |
|--|---|
| <b>Eggs Benedict</b> ..... 25                      | <b>Fresh Tagliatelle</b> ..... 28           |
| Choice of Ham, Smoked Salmon or Spinach            | Cockles, Broccoli and Black Pepper          |
| <b>Softly Scrambled Organic Eggs</b> ..... 36      | <b>Crusted Faroe Island Salmon</b> ..... 35 |
| Tomato, Maine Lobster, Harissa                     | Spiced Dashi, Baby Turnips and Sesame       |
| <b>Roasted Organic Chicken</b> ..... 35            |   |
| Salsa Verde, Fingerling Potatoes and Broccoli Rabe |   |

# Vegetables

|                               |   |                              |
|-------------------------------|---|------------------------------|
| <b>Broccoli Rabe</b> ..... 14 | <b>Roasted Delicata Squash</b> ..... 14 | <b>French Fries</b> ..... 12 |
| Garlic, Olive Oil and Chili   | Brown Butter and Sage                   | Herbs and Aioli              |