

CATCH DINNER**CRUDO**

ALBACORE 16
CAPER BERRIES, OLIVE OIL

BIG EYE TUNA 17
RED GRAPEFRUIT, FENNEL

FLUKE 20
OSETRA CAVIAR, MEYER LEMON

KAMPACHI 17
GOLDEN BEETS, MUSTARD OIL

TAI SNAPPER 19
OLIVES & PRESERVED TOMATO

FIRST CAST

OCTOPUS SALAD 17
EGGPLANT, OLIVES, PIGNOLI

HOUSEMADE BRESAOLA 15
HEIRLOOM APPLES, ARUGULA

BUTTERNUT SQUASH TORTELLI 15
BROWN BUTTER, HAZELNUTS AND SAGE

MIXED GREEN SALAD 13
SHAVED FENNEL, TOMATOES, FETA

MINISTRONE 12
SEASONAL VEGETABLES, TUSCAN OIL

ROASTED ZUCCHINI 16
HOUSEMADE RICOTTA, GROUND PINENUTS

DIVER SCALLOP 17
CARAMELIZED CAULIFLOWER, BLOOD ORANGE

CAESAR SALAD 12
BABY ROMAINE, GRILLED FOCACCIA

GRAIN

GULF PRAWNS 24
BUCATINI PASTA, WILD BROCCOLI

RISOTTO ALLA CARBONARA 25
PANCETTA, CARAMELIZED ONIONS, PARMESAN

HAND MADE RAVIOLI 23
FILLED WITH BOLOGNESE AND REGGIANO

LAND

PORK CHOP 29
BROCCOLI RAPPINI, BORLITTI BEANS

ROAST CHICKEN 26
ROASTED VEGETABLES, THYME

DUO OF AGED BEEF 36
BRAISED SHORT RIB, CELERY

PRIME FILET MIGNON 39
SPINACH CROSTINI, MUSHROOMS,

SEA

TAI SNAPPER 30
WITH OLIVES AND LEMON

ATLANTIC COD 31
SHELLFISH BROTH, CHORIZO, ROUILLE

KING SALMON 28
BEETS, HORSERADISH, ROASTED FENNEL

BIG EYE TUNA 30
MARKET VEGETABLES, ANCHOVY AND LEMON

MONKFISH 31
BRUSSEL SPROUTS, CHANTERELLES, CIDER JUS

BRANZINO 33
GRILLED TRAVEISO, CITRUS AND FENNEL