

STARTERS

TOMATO & PUMPKIN SOUP

With diced squash, candied pepita seeds and creme fraiche 15

NEW ENGLAND CLAM CHOWDER

With potatoes, bacon, celery, onions and grilled corn 14

GRILLED OYSTERS

With lime, sriracha butter & fried garlic 16

TUNA TARTARE

With pickled ginger, togarashi aioli, homemade chips & green miso vinaigrette 21

MUSSELS

With curried ginger, lemon grass & toasted garlic ciabatta bread 19

GRILLED OCTOPUS

accompanied with mixed lettuce, white balsamic, red grapes, toasted almonds, roasted potatoes and sweet pimento aioli 21

FRIED CALAMARI

With chipotle aioli & pomodoro 19

OYSTERS ON THE HALF SHELL

With cocktail sauce and 3.75 rose champagne mignonette each

CAULIFLOWER STEAK

With chimichurri sauce 14

TEMPURA GREEN BEANS

Tempura fried green beans with garlic aioli dipping sauce 14

SALADS

CAESAR

With croutons, anchovies & shaved parmesan, garnished with hard boiled egg 14

ARUGULA

With toasted pine nuts, truffle cheese, avocado, Italian dressing 15

HEIRLOOM TOMATO & BURRATA

With a creamy Thai basil dressing and spring greens... 16

SALAD ADDITIONS

Shrimp 10 | Salmon 14 | Chicken 12 Steak 14 | Crab Cake 14

Ask your server for gluten-free and dairy-free friendly items Please inform your server of any food allergies before ordering Consumer advisory for mercury in seafood and fish

MID COURSE

SQUASH RAVIOLI

With walnuts & garlic brown butter, fried sage and toasted marshmallows 36

RIGATONI SEAFOOD PASTA

With shrimp, calamari, mussels & vodka sauce... 34

SPAGHETTI BOLOGNESE

Pork, veal, beef & parmesan cheese 28

POMODORO & SPAGHETTI 19

ADD CHICKEN 12 | SHRIMP 10

ENTRÉE

PRESSED CHICKEN

With crisp skin, mushroom ravioli, lollipop kale, fried mushrooms...reduction sauce 34

SHORT RIBS

With yukon mashed potatoes, grilled asparagus, chimichurri and beef reduction sauce. 42

BRAYAN'S STEAK

With Stracciatella cheese and tomato risotto, stuffed fried shishito pepper and wasabi butter sauce..36

LANDING SALMON

With carrot & ginger puree, brussel sprouts, green apple gastrique and fish beurre blanc.. 34

LANDING SWORDFISH

With squash polenta, fried tempura zuchinni blossom, charred broccolini and fish beurre blanc sauce 34

CRISPY HADDOCK

With parsnip puree and grilled asparagus..sundried tomato pesto 36

HEALTHY SALMON OR SWORDFISH

With sautéed spinach and sauteed mushrooms 34

SIDES

CRISPY FRENCH FRIES

With garlic aioli and parmesan 8

SAUTÉED MUSHROOMS

With garlic and sherry 8

GARLIC BREAD 6