# WINTER, 2024

### RAW

Maine Oysters with Lemon and Mignonette

1/2 Dozen 18.00 Dozen 36.00

# SOUP

Soup of the Day 8.00 / 12.00

# SALADS

Bitter Greens with Garlic Breadcrumb, Shaved Parmesan, and Anchovy Dressing 14.00

Arugula with Seared Trumpet Mushrooms, Shaved Pecorino and Marinated Dried Cherries 15.00

Citrus Salad with Navel Orange, Blood Orange, Grapefruit, Frisée, Chèvre, Pine Nuts and Honey Dressing 16.00

Baby Spinach with House Cured Bacon, Toasted Pecans, Pickled Shallot and Buttermilk Dressing 16.00

# APPETIZERS

House Sliced Prosciutto 10.00

Skordalia with House Flatbread and Olives 12.00

Smoked Sablefish Pâté on Crostini with Golden Raisin-Pine Nut Relish 12.00

Mussels Provencal with Garlic, White Wine, and Butter 18.00

Grilled Octopus with Fingerling Potatoes, Confit Leeks and Almond Picada 18.00

\* SOME FOOD MAY BE SERVED RAW OR UNDERCOOKED; CONSUMPTION OF RAW FOOD MAY INCREASE THE RISK OF FOOD BORNE ILLNESS !!PLEASE INFORM YOUR SERVER OF ANY ALLERGY OR DIETARY RESTRICTION AT THE TABLE!!

# FISH

Seared Monkfish over Smoked Corn and Oyster Mushroom with Garlic Puree and Hazelnut Brown Butter 36.00

Seared Cod over over Creamy Risotto with Delicata Squash and Red Wine-Currant Reduction 38.00

Grilled Bluefin Tuna over Roasted Romanesco Cauliflower and Sunchokes with Oil Cured Olives and Romesco \* 38.00

> Seared Salmon over Broccoli Raab and Seared Potato with Honey Glaze \* 38.00

As always, our fish options may be prepared instead with Haricot Verts and Red Bliss Potatoes

# in the PAN

Sole Française with Haricot Verts and Brown Butter Potato 37.00

Scallops in Pernod and Cream with Haricot Verts and Brown Butter Potato\* 40.00

Whole Grilled Branzino with Charred Escarole and Castelyetrano Olives

# over LINGUINE

in Smoked Tomato Butter 42.00

Lobster Diavolo (For Two) 95.00

Grilled Lobster with Butter and Garlic 56.00

Mussels Marinara 34.00

Clams White 35.00

Shrimp with Tomato and Capers 36.00

Shrimp with Butter and Garlic 36.00

### SIDES

### HARICOT VERTS or ROASTED BROWN BUTTER POTATOES 6.00