

APPETIZERS AND SALADS

DIVER SEA SCALLOPS

*fregola sarda, pancetta cream 18 / 16**

BLUE BAY PEI MUSSELS

*chorizo sausage, garlic, cream, kaffir lime essence 15 / 14**

HOME MADE CAVATELLI PASTA

*spicy tomato butter, sundried tomato pesto 17 / 16**

CHOPPED SALAD

*smoked chicken breast, genoa salami, double smoked bacon, hard boiled egg, provolone cheese, teardrop tomatoes, white balsamic dressing 14 / 12**

SCARDUZIO SALAD

*jumbo lump crab, white gulf shrimp, haricot vert, asparagus, mixed field greens, creamy Dijon dressing 17 / 15**

TRI COLOR BEET SALAD

*whipped herb goat cheese, micro arugula, toasted pistachio 13 / 11**

CAESAR SALAD

parmesan tuile 11 / 9
add fresh anchovies +2*

BUFFALO MOZZARELLA

*jersey tomatoes, fresh basil 12 / 10**

MAINE LOBSTER BISQUE

*garnished with lobster dumplings 14 / 12**

MEATS

14 OZ. USDA PRIME DRY AGED NY SIRLOIN 55 / 52*

16 OZ. USDA PRIME DRY AGED DELMONICO 52 / 49*

CENTER CUT FILET MIGNON 8OZ. 38 / 35* | 12OZ. 48 / 45*

DOUBLE CUT LAMB CHOPS 45 / 42*

EBERLY FARMS FREE RANGE HALF ROASTED CHICKEN 30 / 28*

16OZ SLOW ROASTED PRIME RIB OF BEEF

*baked potato, natural juices 38 / 36**

14 OZ. BERKSHIRE PORK RIB CHOP

*apple tart tatin, lavender honey gastrique 37 / 35**

add lobster tail to any steak MP

SAUCES 4/3*

BORDELAISE

HOLLANDAISE

AU POIVRE

HOUSE STEAK SAUCE

GORGONZOLA

HORSERADISH

BEARNAISE

CREME FRAICHE

SIDES

WHIPPED YUKON GOLD POTATOES 11 / 9*

LOBSTER WHIPPED YUKON GOLD POTATOES 13 / 11*

MAC AND CHEESE 9 / 8*

SAUTEED SPINACH 10 / 9*

RAW BAR

CHEFS SELECTED EAST AND WEST COAST

OYSTERS 2.75 / 1.75* per piece

JUMBO LUMP

CRAB COCKTAIL 20 / 18*

1 POUND WHOLE MAINE LOBSTER COCKTAIL 24 / 22*

COLOSSAL WHITE SHRIMP COCKTAIL 21 / 20*

CLAMS ON THE HALF SHELL
1/2 dozen 12 / 10* dozen 20 / 18*

SHARE

CHARCUTERIE PLATE

*chefs daily selection of five imported and domestic cured meats, classical garniture 20 / 19**

ARTISANAL CHEESE PLATE

*chefs daily selection of five imported and domestic cheeses, classical garnitures 18 / 17**

GRAND SHELLFISH PLATEAU

jumbo lump crab, king crab legs, shrimp cocktail, lobster cocktail, clams on the half shell, traditional garnitures MP

SEAFOOD

FRESH DOVER SOLE MP

WHOLE MAINE LOBSTER MP

CRISPY BRONZINO

*spicy shellfish risotto, vermouth butter 36 / 33**

MUSTARD CRUSTED NORWEGIAN SALMON

*stewed green lentils, pearl onions and fava beans, tomato vinaigrette 35 / 32**

SUSHI GRADE TUNA

*szechuan pepper spiced, steamed sticky rice cake, pickled ginger and cucumber salad, lemongrass sauce 37 / 35**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

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