

## TREASURES FROM THE SEA

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### East & West Coast Oysters

1/2 dz 18

### Clams on the Half Shell 12

little necks 1/2 dz

### Crab Cocktail 18

jumbo lump crabmeat

### Lobster Cocktail 1 3/4 lb.

half lobster 23 / whole lobster 44

### Jumbo Shrimp Cocktail 16

### Alaskan King Crab 29

### Osetra Caviar MP

with traditional accompaniments

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## SEAFOOD PLATTER 68

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1/2 Maine lobster tail, oysters, clams, jumbo lump crab & shrimp

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## GRAND PLATEAU 135

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whole Maine lobster tail, jumbo lump & Alaskan king crab,  
oysters, clams, shrimp, tuna tartar

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## APPETIZERS

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### Jumbo Lump Crab Cake 19

apple-celery salad,  
Marcona almond romesco

### Lobster Bisque 15

crab & lobster flambé,  
tarragon sour cream

### Grilled Octopus 18

chickpeas, farro, swiss chard,  
pistachio lemon vinaigrette

### Boston Lettuce 13

seasonal herbs, crispy shallots,  
mustard vinaigrette

### Seared Tuna 19

pepper crusted, fennel salad, oranges,  
toasted almonds, carrot vinaigrette

### Pear & Endive Salad 14

beets, candied pecans, mission figs,  
gorgonzola, walnut vinaigrette

### Azure Lobster Salad 26

potato salad, avocado, haricots vert,  
pepper coulis

### Riviera Style Caesar Salad 16

six minute soft boiled egg,  
parmesan garlic crouton

## WHOLE ROASTED FISH

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*Served with fingerling potatoes, baby brussel sprouts, mire poix*

**Branzino** 32 per lb.

Mediterranean ~ delicate white fish of the Spigola family

**Broiled Lobster** 30 per lb.

melted butter or spicy butter sauce

**Fish of the Day** MP

## SAUCES AND CONDIMENTS

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**Brown Butter**

lemon, caper

**Salsa Verde**

capers, cornichons, parsley, garlic

**Palermo**

green olives, cherry tomatoes, capers

**Spicy Bouillabaisse**

saffron, chilies

## PASTA

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**Hand Made Spaghetti** 24

Riviera tomato sauce

**Lobster Ravioli** 34

asparagus, sauce armoricaine

**Paccheri** 26

veal ragu, wild mushrooms

**Seafood Risotto** 32

shrimp, scallops, octopus,  
calamari, tomato sauce

## MAIN COURSE

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### **Roasted Chilean Sebass** 40

roasted fennel, asparagus, mussels, shrimp, bouillabaisse sauce

### **Seared Scallops** 36

sunchoke, fried chickpeas, baby carrots, brussel sprouts,  
raisins, brown butter sauce

### **Pan Seared Organic Salmon** 28

Swiss chard, polenta, clam chowder

### **Black Bass “A la Plancha”** 38

artichokes, carrots, baccala tortellini, barigoule sauce

### **Free Range Chicken** 27

spinach spaetzle, wild mushrooms

### **Filet Mignon** 46

potato fondant, winter vegetables, herb butter

### **Short Ribs** 40

horseradish mashed potatoes, seasonal vegetables

### **Rack of Lamb** 43

pumpkin gnocchi, black kale, lamb ragu

### **Surf & Turf** 68

1/2 Maine lobster tail & 9 oz. filet mignon

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## SIDES

roasted fingerling potatoes

sauteéd spinach & garlic

brussel sprouts, bacon

roasted seasonal vegetables

horseradish mashed potatoes

one for 9, three for 22