



### LE PLATEAU

LE GRAND BOUQUET 58

LE MAJESTIQUE BOUQUET 96

### FRUITS DE MER

1/2 DOZ KATAMA BAY OYSTERS 18  
DOZEN LOCAL LITTLENECK CLAMS 17

LOCAL CEVICHE CLAMS 20  
WITH AJIAMARILLO & LIME SAUCE

U10 SHRIMP COCKTAIL 18  
COLOSSAL CRAB COCKTAIL 18  
ISLAND LOBSTER COCKTAIL 19

### STARTERS

GRILLED SUGARCANE JUMBO SHRIMP 18  
SPICY SHRIMP, PICKLED CHILES  
AND MISO GLAZE

JUMBO LUMP CRAB CAKE 17  
ROASTED CORN RELISH,  
CILANTRO TAHINI,  
CHARRED CORN CREAM

STREET STYLE SHAWARMA TACOS 18  
ROTISSERIE VEAL & LAMB,  
CILANTRO TAHINI, FRENCH FETA,  
TOMATO OIL, PEA SHOOTS, MINI PITA BREAD

SNOW CRAB GUACAMOLE 21  
FRESH AVOCADO, JALAPEÑO, MANGO,  
MEXICAN CURTIDO VEGETABLES  
& PASILLA DUSTED CORN CHIPS

GRILLED BACON 16  
PETER LUGER'S STYLE,  
JALAPEÑO & TOMATO GLAZE

CALAMARI FRIES 12  
FLASH FRIED, MANGO KETCHUP

CHAR-BROILED OYSTERS 21  
PERUVIAN PANCA BUTTER, LEMON  
& HERBS

ESCARGOT PARISIENNE 14  
PUFFED PASTRY SHELL, SPINACH,  
BEURRE BLANC & PERSILLADE SAUCE

AHI TUNA SASHIMI 18  
NORI RESTED TUNA,  
GARLIC & GINGER PONZU,  
MASAGO, BLACK SEAWEED SALAD

TUNA TARTARE 17  
AHI TUNA, SESAME DRESSING,  
TOASTED SESAME SEEDS,  
CRISPY RICE CHIPS,  
MICRO GREENS

SAUTÉED PEI MUSSELS 16  
FENNEL & SAFFRON BROTH,  
TOASTED SOURDOUGH BREAD

BROILED KING CRAB LEGS 24  
PANCA & WHITE WINE BUTTER,  
FIN HERBS

### INDIVIDUAL PIZZAS

MARGHERITA 12  
TOMATO SAUCE, MOZZARELLA,  
TOPPED WITH ZA'ATAR HERBS

'NDUJA CALABRESE PIZZA 16  
SUNDRIED TOMATO & 'NDUJA SAUSAGE SPREAD,  
SMOKED GOUDA, ARUGULA,  
PICKLED ONION, LEMON VINAIGRETTE

### SOUPS

ATLANTIC CLAM CHOWDER 9

OLD FASHIONED TOMATO BISQUE 10

### SALADS

SALAD CAPRESE 14  
ITALIAN BURRATA, HEIRLOOM  
TOMATOES, ROASTED PEPPERS,  
HOUSE MADE PESTO SAUCE

WATERMELON AND FETA SALAD 16  
CUBED WATERMELON & FRENCH FETA,  
KALAMATA OLIVES,  
FENNEL & ARUGULA SALAD

HOUSE MIXED GREENS 10  
CUCUMBER, CHERRY TOMATO  
CHOICE OF DRESSING

LOBSTER ARUGULA SALAD 18  
BABY ARUGULA & BABY SPINACH,  
WALNUTS, CRANBERRIES,  
FRESH LOBSTER  
STRAWBERRY VINAIGRETTE

BEET SALAD 15  
CARPACCIO OF ROASTED RED & GOLDEN  
BEETS, ARUGULA, RED ONION,  
SPICY PECANS, BABY PEAR,  
CABRALES DE QUERCIA CHEESE,  
FRIED SHALLOTS

TRADITIONAL CAESAR SALAD 11  
CHOPPED ROMAINE,  
CLASSIC CAESAR DRESSING,  
PARMESAN, HERBED CROUTONS

WEDGE SALAD 12  
ICEBERG WEDGE, TOMATO,  
BLUE CHEESE DRESSING,  
BACON CRUMBLES

GRILLED PEACH SALAD 17  
FRISÉE, RADDICCHIO & BABY KALE,  
BLUE CHEESE, POMEGRANATE SEEDS,  
LEMON-THYME VINAIGRETTE

### ENTRÉE STYLE SALADS

BLUE CRAB SALAD 21  
JUMBO LUMP CRAB, WATERCRESS,  
ARUGULA, WATERMELON, MANGO,  
JALAPEÑOS, LIME VINAIGRETTE

BARBECUE SALMON 32  
GRILLED SCOTTISH SALMON,  
HOUSE BBQ GLAZE, CUCUMBER RIBBONS  
AND BLUE CRAB SALAD

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

## BURGERS AND SANDWICHES

**CLASSIC BURGER 14**  
10 OZ CAB BURGER, CHOICE OF TOPPINGS,  
FRENCH FRIES

**TUNA STEAK SANDWICH 19**  
NICOISE STYLE, HARD BOILED EGG, PICKLED ONION,  
PEA SHOOTS, TOMATO, PARSLEY-VADOUVAN AIOLI,  
OLIVE TAPENADE

**ATLANTIC BURGER 15**  
10 OZ CAJUN BURGER, FRENCH FETA CHEESE,  
TATZIKI SAUCE, FENNEL ARUGULA SALAD

**TURKEY BURGER 14**  
8 OZ SESAME TURKEY BURGER, AVOCADO SPREAD,  
MARINATED TOMATOES, CILANTRO SALAD

**LOBSTER CROISSANT 19**  
TRADITIONAL NEW ENGLAND LOBSTER SALAD,  
AVOCADO SPREAD, TOMATO

**ITALIAN STREET FAIR PORCHETTA SANDWICH 19**  
ROASTED CRISPY PORK BELLY & LOIN, BABY KALE, SAFFRON AIOLI, HOAGIE ROLL

## FRESH FISH

**SWORDFISH STEAK 28**

**SCOTTISH SALMON 27**  
ENGLISH PEA RAVIOLI GARNISH

**MUSSELS ET FRITES 30**  
PEI MUSSELS, FENNEL & SAFFRON BROTH,  
TRUFFLE FRIES



**AHI TUNA 36**  
LEMON & SUMAC CRUST,  
BULGUR WHEAT RELISH,  
CILANTRO TAHINI SAUCE

**LOCAL COLD WATER LOBSTER**  
MKT PRICE

## HOUSE SPECIALTIES

**HERB-ROASTED AMISH CHICKEN 19**  
SAUTÉED SPINACH,  
ROASTED TOMATOES, ARTICHOKE HEARTS

**BLACK TRUFFLE LOBSTER MAC & CHEESE 29**  
ORECCHIETTE PASTA, LOBSTER,  
SUMMER TRUFFLES, SAUCE AU FROMAGE

**ENTRECOTE & FRITES 28**  
GRILLED RIBEYE STEAK,  
MAITRE D' BUTTER & TRUFFLE SKINNY FRIES

## STEAK AND CHOPS



OUR STEAKS ARE PRIME DRY-AGED CERTIFIED ANGUS BEEF® BRAND



**FILET MIGNON 10 OZ 42**

**SKIRT STEAK 14 OZ 37**  
CHIMICHURRI SAUCE

\*INQUIRE WITH YOUR SERVER ABOUT ADDITIONAL PRIME CUTS

## ON THE SIDE 10

FRENCH FRIES  
POTATOES AU GRATIN  
CRISPY BRUSSEL SPROUTS

TRUFFLE FRENCH FRIES  
FINGERLING POTATOES  
ROASTED FRESH ROMA TOMATOES

GRILLED ASPARAGUS  
SAUTÉED WILD MUSHROOMS  
SAUTÉED ITALIAN ARTICHOKE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS CAN INCREASE THE RISK OF FOOD-BORNE ILLNESS.