



FRUITS DE MER

LE PLATEAU

LE GRAND BOUQUET 58	1/2 DOZ KATAMA BAY OYSTERS 18	U10 SHRIMP COCKTAIL 18
LE MAJESTIQUE BOUQUET 96	DOZEN LOCAL LITTLENECK CLAMS 17	COLOSSAL CRAB COCKTAIL 18
		ISLAND LOBSTER COCKTAIL 19

STARTERS

TUNA TARTARE 17 AVOCADO PURÉE, BLACK TEA GELATIN, CUCUMBER, BLACK TOBIKO	GRILLED SUGARCANE JUMBO SHRIMP 18 SPICY SHRIMP, PICKLED SERRANO & DUTCH PEPPERS, MISO GLAZE	GRILLED BACON 16 PETER LUGER'S STYLE, WHOLE GRAIN MUSTARD
AHI TUNA SASHIMI 18 GRILLED ASPARAGUS, HEARTS OF PALM, SEA BEANS, ROASTED TOMATOES, TOBIKO, CRISPY LOTUS ROOT, MISO GINGER VINAIGRETTE	JUMBO LUMP CRAB CAKE 17 GIGANTES BEANS, ROASTED RED PEPPERS, DILL, GREEN ONIONS, OLD BAY AIOLI	SAUTÉED PEI MUSSELS 16 FENNEL & SAFFRON BROTH, TOASTED SOURDOUGH BREAD
STREET STYLE SHAWARMA TACOS 18 ROTISSERIE LAMB, VEAL & BEEF, CILANTRO TAHINI & AMBA SAUCE, FRENCH FETA, MINI PITA BREAD	CALAMARI FRIES 12 FLASH FRIED, BLOOD ORANGE AIOLI	CHAR-BROILED OYSTERS 21 PERUVIAN PANCA BUTTER, LEMON & HERBS
	SNOW CRAB GUACAMOLE 21 FRESH AVOCADO, SNOW CRAB, OVER SALVADORAN PICKLED CABBAGE, TOPPED WITH POMEGRANATE SEEDS	LAMB KUFTA 16 ROASTED EGGPLANT, AMBA SAUCE, TAHINI SAUCE & FRISEE SALAD

INDIVIDUAL PIZZAS

MARGHERITA 12 TOMATO SAUCE, MOZZARELLA, TOPPED WITH ZA'ATAR HERBS	CLAM FLATBREAD 17 LOCAL CLAMS, BACON, RAPINI, FINGERLING POTATOES, BÉCHAMEL
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SOUPS

ATLANTIC CLAM CHOWDER 10	OLD FASHIONED TOMATO BISQUE 11
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SALADS

SALAD CAPRESE 14 ITALIAN BURRATA, HEIRLOOM TOMATOES, ROASTED PEPPERS, HOUSE MADE PESTO SAUCE	LOBSTER ARUGULA SALAD 18 FRESH LOBSTER, BABY ARUGULA & ROMAINE, WALNUTS, CRANBERRIES, STRAWBERRY VINAIGRETTE	GRILLED PEACH SALAD 17 FRISÉE, RADDICCHIO & BABY KALE, BLUE CHEESE, POMEGRANATE SEEDS, LEMON-THYME VINAIGRETTE
WATERMELON AND FETA SALAD 16 CUBED WATERMELON & FRENCH FETA, KALAMATA OLIVES, FENNEL & ARUGULA SALAD	BEEF SALAD 15 ROASTED RED, YELLOW & CANDY BEETS, SPICY PECANS, ARUGULA, BABY PEARS, RED ONIONS, GOAT CHEESE CREAM	TRADITIONAL CAESAR SALAD 11 CHOPPED ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN, HERBED CROUTONS
HOUSE MIXED GREENS 10 CUCUMBER, CHERRY TOMATO CHOICE OF DRESSING		WEDGE SALAD 12 ICEBERG WEDGE, TOMATO, BLUE CHEESE DRESSING, BACON LARDONS

ENTRÉE STYLE SALADS

BLUE CRAB SALAD 21 JUMBO LUMP CRAB, WATERCRESS, SERRANO PEPPERS, CILANTRO, MANGO, WATERMELON, CITRUS OIL	BARBECUE SALMON 32 GRILLED FAROE ISLANDS SALMON, HOUSE BBQ GLAZE, CUCUMBER RIBBONS AND BLUE CRAB SALAD
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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 PRIME C.A.B. BURGER,
CHOICE OF TOPPINGS, FRENCH FRIES

TUNA STEAK SANDWICH 19

NIÇOISE STYLE, HARD BOILED EGG, PICKLED ONION,
PEA SHOOTS, PARSLEY-VADOUVAN AIOLI,
OLIVE TAPENADE

ATLANTIC BURGER 15

10 OZ PRIME C.A.B. CAJUN BURGER,
FRENCH FETA CHEESE, TATZIKI SAUCE,
FENNEL ARUGULA SALAD, CITRUS OIL

IMPOSSIBLE BURGER 18

VEGETARIAN PLANT BASED "MEATY" BURGER,
CILANTRO SALAD, CHEDDAR CHEESE, FRENCH FRIES

LOBSTER CROISSANT 19

AVOCADO PURÉE, TOMATO, SIDE SALAD

ITALIAN STREET-FAIR PORCHETTA SANDWICH 19

CRACKLING ROASTED PORK BELLY "TUSCAN STYLE", SMOKED GOUDA, HARISSA AIOLI,
BUTTON MUSHROOMS, PICKLED ONIONS & WATERCRESS, FRENCH DEMI BAGUETTE

FRESH FISH



PAN SEARED FAROE ISLANDS SALMON 30
ENGLISH PEA RAVIOLI, PEA & CARROT MASH

SWORDFISH STEAK 30
CLASSICALLY GRILLED,
FINISHED WITH BEURRE BLANC

LOCAL COLD WATER LOBSTER
MKT PRICE

AHI TUNA 36
BULGAR WHEAT, KALAMATA OLIVES,
TOMATOES, CAPERS, LEMON & PARSLEY

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

HOUSE SPECIALTIES

HERB-ROASTED AMISH CHICKEN 21
SAUTÉED SPINACH,
ROASTED TOMATOES, ARTICHOKE HEARTS

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

HONEYSUCKLE OYSTERS & VEAL SACCHETTI 32
CHAMPAGNE BEURRE BLANC,
FENNEL CONFIT, CAVIAR, CHIVES

LOBSTER RAVIOLI 41
BEURRE BLANC, CHILI FLAKES, CHIVES,
BOTTARGA BREAD CRUMBS

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
CHARRED ONION PURÉE,
CILANTRO CITRUS SAUCE

*INQUIRE WITH YOUR SERVER ABOUT ADDITIONAL PRIME CUTS

ON THE SIDE 10

FRENCH FRIES
POTATOES AU GRATIN
CRISPY BRUSSELS SPROUTS

SHISHITO PEPPERS
SAUTÉED ITALIAN ARTICHOKE
SAUTÉED BUTTON MUSHROOMS
ROASTED FRESH ROMA TOMATOES

GRILLED ASPARAGUS
TRUFFLE FRENCH FRIES
FINGERLING POTATOES