



FRUITS DE MER

LE PLATEAU

	HAMACHI CRUDO 18 CHILI OIL, GINGER OIL, PICKLED ONIONS, MV SUMAC SALT	U10 SHRIMP COCKTAIL 18
LE GRAND BOUQUET 58	1/2 DOZ KATAMA BAY OYSTERS 18	COLOSSAL CRAB COCKTAIL 18
LE MAJESTIQUE BOUQUET 96	DOZEN LOCAL LITTLENECK CLAMS 17	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

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

STREET STYLE SHAWARMA TACOS 18
ROTISSERIE LAMB & VEAL, CILANTRO TAHINI
& AMBA SAUCE, FRENCH FETA, MINI PITA BREAD

HORIAS 17
PITA BREAD STUFFED WITH KUFTA MIX,
FRISÉE SALAD, TAHINI SAUCE

LAMB KUFTA 16
ROASTED EGGPLANT, AMBA SAUCE,
TAHINI SAUCE & FRISÉE SALAD

INDIVIDUAL PIZZAS

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

NEAPOLITAN PESTO PIZZA 15
BURRATA, MOZZARELLA, GARLIC OIL,
ROASTED RED PEPPERS,
PEPPER FLAKES, ARUGULA

SOUPS

ATLANTIC CLAM CHOWDER 10

OLD FASHIONED TOMATO BISQUE 11

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

BEET 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 CRUMBLES

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

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

BURGERS AND SANDWICHES

ATLANTIC BURGER 17

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

TUNA STEAK SANDWICH 19

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

LOBSTER CROISSANT 19

AVOCADO PURÉE, TOMATO, SIDE SALAD

CLASSIC BURGER 16

10 OZ PRIME BURGER,
CHOICE OF TOPPINGS, FRENCH FRIES

IMPOSSIBLE BURGER 18

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

STUFFED LAMB BURGER 19

10 OZ GOAT CHEESE-STUFFED LAMB BURGER,
SHAVED CUCUMBER, ROASTED RED BELL PEPPERS,
ARUGULA, FRENCH FRIES

ROME STREET-FAIR PORCHETTA SANDWICH 19

FOCACCIA BREAD, SAFFRON AIOLI, PRESERVED LEMONS,
FRIED ZUCCHINI, OREGANO, ARUGULA, SUMAC, LEMON OIL

FRESH FISH



PAN SEARED FAROE ISLANDS SALMON 30

ENGLISH PEA RAVIOLI, PEA & CARROT MASH

SWORDFISH STEAK 30

GRILLED SWORDFISH, SEARED CALAMARI
STEAK, SQUID INK HOLLANDAISE,
GREEN ONIONS, MV SALT

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, FRIES

HOUSE SPECIALTIES

HERB-ROASTED AMISH CHICKEN 24

SAUTÉED SPINACH,
ROASTED TOMATOES, ARTICHOKE HEARTS

BLACK TRUFFLE LOBSTER MAC & CHEESE 29

ORECCHIETTE PASTA, LOBSTER,
SUMMER TRUFFLES, SAUCE AU FROMAGE

ASADO & FRITES 25

PRIME SHORT RIB KOREAN CUT,
CHIMICHURRI SAUCE, MICRO CILANTRO, SKINNY FRIES

LOBSTER RAVIOLI 41

BEURRE BLANC, CHILI FLAKES,
CHIVES, BOTTARGA BREAD CRUMBS

STEAK AND CHOPS



ALL OF OUR STEAKS ARE PRIME DRY-AGED



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

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