



FRUITS DE MER

LE PLATEAU

LE GRAND BOUQUET

LE MAJESTIQUE BOUQUET

HAMACHI CRUDO

CHILI OIL, GINGER OIL,
PICKLED ONIONS, MV SUMAC SALT

1/2 DOZ KATAMA BAY OYSTERS

DOZEN LOCAL LITTLENECK CLAMS

U10 SHRIMP COCKTAIL

COLOSSAL CRAB COCKTAIL

ISLAND LOBSTER COCKTAIL

STARTERS

TUNA TARTARE

AVOCADO PURÉE,
BLACK TEA GELATIN,
CUCUMBER, BLACK TOBIKO

AHI TUNA SASHIMI

GRILLED ASPARAGUS, HEARTS
OF PALM, SEA BEANS,
ROASTED TOMATOES,
TOBIKO, CRISPY LOTUS ROOT,
MISO GINGER VINAIGRETTE

GRILLED SUGARCANE JUMBO SHRIMP

SPICY SHRIMP, PICKLED SERRANO
& DUTCH PEPPERS, MISO GLAZE

JUMBO LUMP CRAB CAKE

GIGANTES BEANS, ROASTED RED PEPPERS,
DILL, GREEN ONIONS, OLD BAY AIOLI

CALAMARI FRIES

FLASH FRIED,
BLOOD ORANGE AIOLI

SNOW CRAB GUACAMOLE

FRESH AVOCADO, SNOW CRAB,
OVER SALVADORAN PICKLED CABBAGE,
TOPPED WITH POMEGRANATE SEEDS

GRILLED BACON

PETER LUGER'S STYLE,
WHOLE GRAIN MUSTARD

SAUTÉED PEI MUSSELS

FENNEL & SAFFRON BROTH,
TOASTED SOURDOUGH BREAD

CHAR-BROILED OYSTERS

PERUVIAN PANCA BUTTER,
LEMON & HERBS

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

HORIAS PITA POCKET

PITA POCKET STUFFED WITH LAMB KEBAB,
FRISÉE SALAD, TAHINI SAUCE

LAMB KUFTA

ROASTED EGGPLANT, AMBA SAUCE,
TAHINI SAUCE & FRISÉE SALAD

INDIVIDUAL PIZZAS

MARGHERITA

TOMATO SAUCE, MOZZARELLA,
TOPPED WITH ZA'ATAR HERBS

NEAPOLITAN PESTO PIZZA

BURRATA, MOZZARELLA, GARLIC OIL,
ROASTED RED PEPPERS,
PEPPER FLAKES, ARUGULA

SOUPS

ATLANTIC CLAM CHOWDER

OLD FASHIONED TOMATO BISQUE

SALADS

SALAD CAPRESE

ITALIAN BURRATA, HEIRLOOM
TOMATOES, ROASTED PEPPERS,
HOUSE MADE PESTO SAUCE

LOBSTER ARUGULA SALAD

FRESH LOBSTER, BABY ARUGULA
& ROMAINE, WALNUTS, CRANBERRIES,
STRAWBERRY VINAIGRETTE

GRILLED PEACH SALAD

FRISÉE, RADDICCHIO & BABY KALE,
BLUE CHEESE, POMEGRANATE SEEDS,
LEMON-THYME VINAIGRETTE

WATERMELON AND FETA SALAD

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

BEET SALAD

ROASTED RED, YELLOW & CANDY BEETS,
SPICY PECANS, ARUGULA, BABY PEARS,
RED ONIONS, GOAT CHEESE CREAM

TRADITIONAL CAESAR SALAD

CHOPPED ROMAINE,
CLASSIC CAESAR DRESSING,
PARMESAN, HERBED CROUTONS

HOUSE MIXED GREENS

CUCUMBER, CHERRY TOMATO
CHOICE OF DRESSING

WEDGE SALAD

ICEBERG WEDGE, TOMATO,
BLUE CHEESE DRESSING,
BACON CRUMBLES

ENTRÉE STYLE SALADS

BLUE CRAB SALAD

JUMBO LUMP CRAB, WATERCRESS,
SERRANO PEPPERS, CILANTRO,
MANGO, WATERMELON, CITRUS OIL

BARBECUE SALMON

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

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

TUNA STEAK SANDWICH

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

LOBSTER CROISSANT

AVOCADO PURÉE, TOMATO, SIDE SALAD

CLASSIC BURGER

10 OZ PRIME BURGER,
CHOICE OF TOPPINGS, FRENCH FRIES

IMPOSSIBLE BURGER

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

STUFFED LAMB BURGER

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

ROME STREET-FAIR PORCHETTA SANDWICH

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

FRESH FISH



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

SWORDFISH STEAK

GRILLED SWORDFISH, SQUID INK
HOLLANDAISE, GREEN ONIONS, MV SALT

LOCAL COLD WATER LOBSTER
MKT PRICE

AHI TUNA

BULGAR WHEAT, KALAMATA OLIVES,
TOMATOES, CAPERS, LEMON & PARSLEY

MUSSELS ET FRITES

PEI MUSSELS, FENNEL
& SAFFRON BROTH, FRIES

HOUSE SPECIALTIES

HERB-ROASTED AMISH CHICKEN

SAUTÉED SPINACH,
ROASTED TOMATOES, ARTICHOKE HEARTS

BLACK TRUFFLE LOBSTER MAC & CHEESE

ORECCHIETTE PASTA, LOBSTER,
SUMMER TRUFFLES, SAUCE AU FROMAGE

ASADO & FRITES

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

LOBSTER RAVIOLI

BEURRE BLANC, CHILI FLAKES,
CHIVES, BOTTARGA BREAD CRUMBS

STEAK AND CHOPS



ALL OF OUR STEAKS ARE PRIME DRY-AGED



FILET MIGNON 10 OZ

SKIRT STEAK 14 OZ

CHARRED ONION PURÉE,
CILANTRO CITRUS SAUCE

*INQUIRE WITH YOUR SERVER ABOUT ADDITIONAL PRIME CUTS

ON THE SIDE

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.