

Appetizers

Buratta	18
<i>Organic Baby Greens, Marinated Tomato and Olive Salad, Pesto, Balsamic Glaze</i>	
Spicy Tuna Tartare	19
<i>Mixed Asian Greens, Avocado, Sesame Seeds, Crispy Noodles, Sriracha, Soy Ginger Vinaigrette</i>	
Lobster “Meatballs”	20
<i>Lobster and Shrimp Lightly Breaded and Fried, Lobster Aioli Drizzle</i>	
Mussels and Clams	16
<i>PEI Mussels, Littleneck Clams, Thai Red Curry Broth</i>	
Coconut Shrimp	16
<i>Coconut and Panko Crusted Jumbo Shrimp, Orange Mango Horseradish Sauce</i>	
Crab Cake	19
<i>Baby Greens, Sesame Seeds, Sweet Soy, Chipotle Aioli</i>	
Mini Lobster Rolls	20
<i>Microgreens, Chives, Pressed Brioche Rolls, Lobster Aioli</i>	
Fried Calamari	16
<i>Marinara Sauce, Lemon</i>	
Italian Chicken Soup	12
<i>Roasted Chicken, Vegetables and Herbs, Toasted Orzo</i>	
Chicken and Waffles	15
<i>Crispy Chicken Tenders, Belgian Waffle, Sriracha, Maple Horseradish Sauce</i>	
Beef Carpaccio	16
<i>Thinly Sliced Beef Tenderloin, Baby Arugula, Capers, Shaved Parmigiano-Reggiano, Balsamic Glaze</i>	
Short Rib Sliders	16
<i>Cole Slaw, Brioche Rolls, Tennessee Whiskey BBQ Sauce</i>	

Salads

Roasted Beet	16
<i>Organic Mixed Greens, Bosc Pears, Toasted Pecans, Goat Cheese, Raspberry Vinaigrette</i>	
Lobster BLT	29
<i>Chilled Lobster Salad, Romaine Lettuce, Heirloom Tomato, Red Onion, Applewood Smoked Bacon, Croutons, Lemon Vinaigrette</i>	
Classic Caesar	15
<i>Romaine Lettuce, Shaved Grana, White Anchovies, Croutons, Classic Caesar Dressing</i>	
Marinated Seafood Salad	20
<i>Poached Lobster, Shrimp, Calamari, Scallops, and Mussels, Organic Baby Greens, Lemon Vinaigrette</i>	
Arugula and Quinoa	16
<i>Baby Arugula, Quinoa, Figs, Prosciutto Bacon, Monchego, Pine Nuts, Strawberry Vinaigrette</i>	

Entrées

Cioppino	36
<i>Chef's Selection of Fresh Fish and Shellfish, Crostini, Saffron Tomato Broth</i>	
Pine Nut Crusted Sea Bass	45
<i>Pine Nut and Panko Crusted Chilean Sea Bass, Sauteed Kale, Potato Medallions, Tomato Confit</i>	
Salmon Athena	38
<i>Wild Caught Salmon, Pistachio Pesto, Potato and Cauliflower Puree, Julienned Vegetables, Roasted Tomatoes, Tzatziki Sauce</i>	
Wasabi Swordfish	40
<i>Block Island Day Boat Swordfish, Wasabi Brushed, Jasmine Rice, Baby Bok Choy, Citrus Soy Sauce and Sweet Soy Drizzle</i>	
Shrimp and Lobster Avocado Alfredo	42
<i>Shrimp and Lobster, Julienned Vegetables, Lemon Pepper Linguine, Avocado Alfredo Sauce</i>	
Pan Roasted Duck	36
<i>Pan Roasted Long Island Duck Breast, Wild Mushroom Farrow Risotto, Sautéed Kale, Fig and Port Wine Sauce</i>	
Chicken Angelica	36
<i>French Cut Organic Chicken Breast, Herb Quinoa, Pignoli Nuts, Olives, Peppers, Broccoli Rabe, Roasted Garlic Lemon Butter Sauce</i>	
Adobo Pork	39
<i>Duroc Pork Tenderloin, Charred Adobo Crust, Rice and Black Beans, Avocado, Tomato Salsa, Warm Tortillas</i>	
Porterhouse Lamb Durango	42
<i>Porterhouse Lamb Chops, Sunflower Seed Crust, Sweet Potato Gratin, Brussel Sprouts, Blackberry Cascabella Sauce</i>	
Short Ribs	39
<i>Slow Braised Boneless Short Ribs, Crispy Shallots, Mixed Vegetables, Wild Mushroom Farrow Risotto</i>	
Filet Mignon	45
<i>Prime Filet Mignon, Potato and Goat Cheese Rosti, Brussel Sprouts, Wild Mushroom Ragu</i>	
Rib Steak Florenza	55
<i>16oz Rib Steak, Creamed Spinach and Crab Crust, Cauliflower and Potato Puree, Grilled Asparagus</i>	
NY Steak	55
<i>16oz Angus Strip Steak, Potato Medallions, Broccoli and Cauliflower Puree, Red Wine Reduction</i>	
Bone in Filet	65
<i>12oz Prime Bone in Filet Mignon, Potato and Goat Cheese Rosti, Asparagus, Wild Mushroom Ragu, Gorgonzola Cream</i>	

Menu designed and prepared by Executive Chef, Frank Monahan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Allergy Disclaimer: Some menu items may contain dairy, eggs, wheat, soy, tree nuts, peanuts or peanut oil.