



STARTERS

Daily Oysters on the Half Shell Selection	16 / 30
Classic Cocktail Sauce Vidalia Onion Mignonette Citrus Sorbet	
Beefsteak Tomato Salad	15
Local Farm Tomatoes Cucumber Watermelon Mozzarella Green Goddess Dressing	
The Lobster Wedge Salad	19
Iceberg Lettuce Crispy Bacon Cherry Tomatoes Challah Crumb Blue Cheese Dressing	
Burrata*	15
Creamy Mozzarella Baby Arugula Crispy Eggplant Apple Pickled Green Tomato Beet Jam Chili Salt	
Pan Seared Hudson Valley Foie Gras	19
Pearl Onion Confit Spiced Foie Gras Bread Pudding Huckleberry Sauce Golden Raisin Gel	
Classic Maine Lobster Bisque	14
Maine Lobster Candied Fennel Compote Micro Deep South Mix	
Grilled Spanish Octopus	15
Cheshire Pork Belly Tomato Relish Eggplant Caviar Sorghum Lacquer	
Gnocchi*	16
Pan Seared Ricotta Gnocchi English Peas Apricot White Asparagus Cream Parmigiano	
Caesar Salad "Our Way"	13
Hearts of Romaine Savoy Kale Parsley Chives Anchovy-Focaccia Croutons Shaved Parmigiano Cheese Creamy Lemon & Fennel Pollen Dressing	
Jumbo Lump Crab Cake	Market Price
Pickled Ramp Slaw Mustard Seeds Smoked Sherry Aioli	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially, if you have certain health conditions or allergies.

20% Gratuity will be added to parties of 6 and more.

**Denotes Vegetarian*



ENTRÉES

Porter Braised Beef Short Rib	36
Baby Beet Farrotto Crispy Shallots Red Wine Demi-Glace	
Pan Seared Dry Aged Duck Breast	38
Duck Confit Roulade Anson Mills Blue Corn Grit Cake Pickled Broccolini Grapefruit Gastrique	
Grilled 8oz Filet Mignon	48
Roasted Carrot Purée Crispy Kalettes Porcini Béarnaise Bone Marrow Ash	
Pan Seared Cape Cod Sea Scallops	36
Green Thai Curry Purée Hearts of Palm Sumac Vinaigrette Toasted Hazelnuts	
Herb Roasted Amish Chicken Roulade	34
Roasted Peaches Red Pearl Onion Confit Roman Style Gnocchi Minus 8 Chicken Jus	
Pan Roasted Rockfish	36
Baby Mixed Squash Pickled Strawberries Super Sweet Corn Romesco Sauce	
Tamarind Glazed Nova Scotia Salmon	34
Black Quinoa Salad Shaved Fennel Cranberry Beans Yuzu Vinaigrette Chili Jam	
Grilled 14oz Ribeye Steak	49
Parmigiano Crusted Twice Baked Potato Roasted Chanterelle Mushrooms Truffle Butter	
Tortellini*	25
Fava Bean & Ricotta Filling Charred Feta Cheese Black Truffle Fonduta	

Whole Stuffed Mediterranean Seabass for Two
Jumbo Lump Crabmeat & Gulf Shrimp Stuffing, Salsa Verde
\$78

SIDES

Please ask your Server for our Daily Selections