

RAW BAR

Jumbo Shrimp Cocktail

Lemon, Cocktail Sauce 15 **GF**

Local Oysters*

Lemon, Cocktail Sauce, Passionfruit Mignonette
3.75 ea **GF**

Tuna Tartare

Tamari Ginger, Spicy Mayo, Soy Caramel,
Cucumber, Scallion, Wonton Crisps 20 **GFO**

SALADS & SOUP

Add: Chicken 12, Shrimp 12, Salmon* 16, Steak* 20

Caesar Salad

Romaine, Herb Croutons, Parmigiano Reggiano 16
GFO

Cucumber Salad

Heirloom Tomatoes, Arugula, Pickled Onions, Goat
Cheese, Green Goddess Dressing, Herbs De
Provence 16 **GFO V**

Chicken & Dumpling Soup

Roasted Chicken Breast, Mirepoix, Gnocchi 13

SMALL PLATES

Tempura Cauliflower **GF V**

Teriyaki, Cabbage Slaw, Toasted Sesame 16

Rhode Island Calamari **GF**

Pickled Fresno Peppers, Grilled Lemon, Garlic
Butter 18

Chicken Wings **GF**

House Cured, Brick Oven Roasted Wings, Tossed
in Chipotle BBQ, Cilantro Ranch Dipping Sauce 18

Rangoon Dip **GFO**

Cream Cheese, Chive, Crab, Lemon, Scallion,
Crispy Wonton 18

ENTRÉES

Lobster Roll **GFO**

Roasted Scallion and Ginger Mayonnaise, Celery,
Lettuce, Buttered Brioche Roll, Shore Fries 34

Acorn Squash **GF, V**

Whole Roasted Acorn Squash, Wild Rice
Pilaf, Salad of Pine Nut, Basil, Pepita, Olive,
Fried Shallot, Lemon Honey 29

Roasted Chicken **GF**

Roasted Airline Chicken Breast, Grilled
Broccolini, Poached & Crispy Sunchoke,
Mushrooms, Miso Cream, Mint 32

Spice Crusted Pork Chop **GF**

Celery Root Puree, Shaved Brussel Sprouts,
Granny Smith Apple, Golden Raisins, Maple-
Cider Agrodolce 32

Whole Roasted Fish **GF**

Served with Crispy fried Fingerling Potato,
Calabrian Chile Aioli, Kale, Seaweed, and
Heirloom Tomato salad, Goat Cheese Stuffed
Piquillo Pepper 38

PIZZA

Margherita Pizza

Hand-Crushed Tomatoes, Fior De Latte, Fresh
Basil 17 **V**

Roni Pizza

Pomodoro, Shredded Mozzarella, Ricotta, Cup &
Char Pepperoni 20

Fig & Goat Pizza

Red Wine Macerated Fig, Aji Amarillo & Honey,
Goat Cheese, Scallion 20

Burrata

Sicilian Eggplant Capanata, Arugula, Fig
Balsamic Glaze, EVOO, Crostini 19 **GFO V**

French Onion Soup

Caramelized Onion, Red Wine, Beef Jus,
Crouton & Gruyere Cheese 13

4 Cheese Pasta

Fontina, Sharp & Smoked Cheddar, American,
Herbed Bread Crumb 16

Za'atar Roasted Carrots **GF, V**

Baby Carrots, Honey Whipped Goat Cheese,
Toasted Pistachio, Herb Oil, Saba 17

Mussels Fra Diavolo **GFO**

PEI Mussels, Toasted Chili Flake, Pomodoro,
Grilled Bread 17

Shore Fries 12 **GFO**

Truffle-Parmesan +6

Rooftop Double Smash Burger* **GFO**

Two Brisket, Chuck, & Short Rib Patties, New
School American Cheese, Griddled Onions,
House Dill Pickle, Shredded Lettuce, Garlic
Aioli, Shore Fries 21
add Bacon +2 Gluten-Free Roll +3

Seared Yellowfin Tuna* **GF**

6 oz, Fennel & Jicama Salad, Basil Oil, Blood
Orange Reduction 32

Butcher Shop **GF**

8 oz Filet, Chimichurri Fingerling Potatoes,
Broccolini, Chili-maple Butter 50

Honey Glazed Salmon*

Autumn Grain Pilaf, Apples, Roasted Winter
Squash, Braised Kale, Pistachio, Hot Honey
Glaze 34

Braised Short Rib **GF**

Smoked Cheddar Grits, Baby Carrots, Crispy
Oyster Mushrooms, Red Wine Demi Glace 34

V Vegetarian **GF** Made without gluten **GFO** Can be made without gluten

20% gratuity added to parties of 6 or more.

*Eating raw or undercooked meats, poultry, seafood, shellfish or unpasteurized eggs may increase your risk of food borne illness.

Please inform your server or bartender of any allergies or dietary restrictions, before placing your order.