

RAW BAR

Jumbo Shrimp Cocktail
Lemon, Cocktail Sauce 15 **GF**

Local Oysters*
Lemon, Cocktail Sauce, Mignonette 3.75 ea **GF**

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

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

SALADS & SOUP

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

Caesar Salad
Little Gem Romaine, Gluten Free Garlic & Brown
Butter Bread Crumbs, Pecorino, Ortiz Anchovy 16 **GF**

Cucumber Salad
Heirloom Tomatoes, Arugula, Pickled Onions, Goat
Cheese, Green Goddess Dressing 16 **GFO V**

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

Seasonal Soup
Ask Your Server For Details 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

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

ENTRÉES

Lobster Roll GFO
House Tarragon Aioli, 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

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

Steak Frites GF
Mongolian Style Steak Tips, Arugula & Scallion,
Shore Fries, Mama Lil's Peppers 35

Whole Roasted Fish GF
Chef's Daily Presentation 38

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 & Apple Salad, Basil Oil, Blood
Orange Reduction 32

Spice Crusted Pork Chop GF
Celery Root Puree, Shaved Brussel Sprouts,
Granny Smith Apple, Golden Raisins, Maple-
Cider Agrodolce 32

Honey Glazed Salmon*
Wild Rice 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.