

RAW BAR

- Jumbo Shrimp Cocktail** GF
Lemon, Cocktail Sauce 15
- Local Oysters*** GF
Lemon, Cocktail Sauce, Mignonette 3.75 ea
- Tuna Tartare** GFO
Tamari-Ginger Soy Sauce, Spicy Mayo, Soy Caramel, Cucumber, Scallion, Wonton Crisps 20

SOUPS & SALADS

- Add: Chicken 12, Shrimp 12, Salmon* 16, Steak* 20, Cold Lobster Salad or Garlic Butter Poached Lobster 23
- Cucumber Salad** GF, V
Heirloom Tomatoes, Arugula, Pickled Onions, Goat Cheese, Green Goddess Dressing 16
- Caesar Salad** GF, V
Little Gem Romaine, Gluten-Free Garlic & Brown Butter Breadcrumbs, Pecorino 16
- Beets, Butternut, Burrata** GFO, V
Pickled Beets, Roasted Butternut Squash, Local Maplebrook Farms Burrata, Fig Jam, Arugula, EVOO, Candied Pistachio, Balsamic Glaze, Crostini 22
- Waldorf Salad** GF, V
Baby Gem Romaine, Pickled Golden Raisins, Granny Smith Apple, Candied Pistachio, Crumbled Feta, Maple Mustard Vinaigrette 18
- Tomato Basil Soup** GF, V
Creamy House-Made Tomato Basil Soup, Fresh Basil, EVOO Cup 10 | Bowl 15

PIZZA

- Margherita Pizza** V
Hand-Crushed Tomatoes, Ciliegine, Fresh Basil 17
- Roni Pizza**
Pomodoro, Shredded Mozzarella, Ricotta, Cup & Char Pepperoni 20
- Fig & Goat Pizza** V
Fig Jam, Aji Amarillo & Honey, Goat Cheese, Scallion 20
- Pickle Pizza** V
Citrus Dill Ricotta, House Pickles, Pickled Fennel & Fresnos, Mozzarella, Parmesan 20
- Butternut & Spicy Sausage Pizza**
Sage Pesto, Roasted Butternut Squash, Spicy Italian Sausage, Mozzarella 22
- SMALL PLATES**
- Tempura Cauliflower** GF, V
Toriyaki Sauce 16
- Rhode Island Calamari** GF
Pickled Fresno Peppers, Calabrian Aioli Drizzle, 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
- Shore Fries** 12 GFO, V
(Truffle-Parmesan +6)

ENTRÉES

- Rooftop Double Smash Burger*** GFO
Two Brisket, Chuck & Short Rib Patties, New School American Cheese, Griddled Onions, Dill Pickle, Shredded Lettuce, Garlic Aioli, Shore Fries 24 Add Bacon +2 | Gluten-Free Roll +3
- Kafta Burger*** GFO
House Seasoned Ground Lamb Burger, Whipped Feta Tzatziki, Roasted Garlic Hummus, House Pickles, Lettuce, Tomatoes, Red Onion, Shore Fries 26
- Vodka Burrata Penne** V
Creamy Spicy Vodka Pomodoro, Blistered Tomatoes, Local Maplebrook Farms Burrata, EVOO, Fresh Basil 24
- Filet Mignon** GF
8oz Pan Seared Filet, Baby Heirloom Potatoes, Broccolini, Caramelized Onions, Garlic Butter, Ginger Brandy Demi 55
- Steak Frites** GF
12oz Seared Ribeye, Caramelized Onion & Garlic Butter, Truffle Fries, Arugula Salad, Smoked Tomato Vinaigrette 65
- Lobster Mac & Cheese**
4oz Lobster, Fontina, Sharp & Smoked Cheddar, American, Herbed Breadcrumbs 40
- Short Rib Melt**
Sourdough, Chopped Short Rib, American & Cheddar Cheese, Calabrian Aioli, House Pickles. Served with a Cup of Tomato Soup 28
- Lobster Roll** GFO
House Tarragon Aioli, Celery, Lettuce, Buttered Brioche Roll, Shore Fries 42
- Chicken Milanese** GF
Thinly Pounded, Breaded Airline Chicken, Arugula, Tomato, Apple, Mozzarella, Candied Pistachio, Grated Parmesan, Cider Vinaigrette 26
- Blackened Salmon*** GF
Sweet Potato Wedges, Maple-Mustard Glazed Brussels Sprouts, Garlic, Shallots, Golden Raisins 36
- Braised Short Rib** GF
Smoked Cheddar Polenta Cake, Baby Carrots, Crispy Oyster Mushrooms, Red Wine Demi-Glace 37

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