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
Teriyaki 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 Brandt Ribeye, Caramelized Onion & Garlic Butter, Truffle Fries, Arugula Salad, Smoked Tomato Vinaigrette 75

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.