



SEAFOOD + STEAK

## DINNER

### starters

- stuffies | baked stuffed clam, shrimp bacon, red bell pepper celery, herbs, panko 16
- calamari | marinara, fried cherry peppers 16
- crab cake | apple fennel slaw, lemon coriander aioli 16
- lobster roll | claw & knuckle meat, celery peppers, seasonal mayo fries 35
- mac & cheese | creamy cheese sauce, bread crumb dust 11 lobster 25
- bacon shrimp | sweet & spicy glaze, red pepper, grilled scallions 17
- octopus | grilled octopus, nicoise potato, haricot vert, grilled onion, olives 18
- charcuterie | artisan meats & cheeses, fig jam, grapes, toasted nuts, apple, honey 24
- flatbread | arugula, fig, prosciutto, rosemary, gorgonzola cheese 16  
or  
shredded chicken, jack cheese, hot sauce, boursin cheese 16

### on ice

- oysters | lemon, cocktail, mignonette sauce 15 | the tower |  
for two 75 | for four 135
- clams | lemon, cocktail sauce 13
- shrimp cktl | lemon, cocktail sauce 18
- oysters, clams, shrimp cocktail lobster tail,  
lemon, cocktail, mignonette sauce

### leaves

- caesar | parmigiano reggiano, brioche croutons 14
- brussels | arugula, sliced almonds, dried cherries, feta, blue cheese mousse 16
- harvest | baby kale, butternut squash, goat cheese, pecans balsamic vinaigrette 18  
chicken 10, shrimp 18, salmon 18, steak 18

### sea

- salmon | celery root puree, sauteed chard, cauliflower, olives, aged balsamic 34
- swordfish | jasmine rice, eggplant, raisins, capers, tomato, garlic, basil 35
- prawns | lemon thyme risotto, asparagus 34
- tuna\* | crispy fried noodle cake, baby bok choy, wasabi aioli 37
- lobster | 1 1/4lb split, seared, truffle mac & cheese, scallions MP
- cioppino | clams, mussels, shrimp, swordfish, scallops, onions, peppers, saffron fish  
broth, fried yuca 35

### land

- chicken | brioche apple stuffing, honey glazed carrots 28
- filet\* | 8oz, house made steak sauce, fried onions 52
- ny strip\* | 16oz, house made steak sauce, fried onions 42
- veal chop | fried polenta, seasonal vegetables, pomegranate gastrique 42
- short rib | sweet potato puree, roasted brussels sprouts, pan jus 36
- cauliflower | seared, pesto, pine nuts, mashed potato 25
- pasta | shrimp & scallop rigatoni, tomato cream sauce, spinach, basil 28

### sides

- seasonal veg | garlic, shallots, oil 7
- spinach | sauteed 7
- brussels | crispy sprouts, shallots, bacon 7
- mashed potato | roasted garlic butter 7
- jasmine rice | carrots, celery, onion 7

\*this item can be cooked to your liking, consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food borne illness especially if you have certain medical conditions. Before placing your order please inform server if someone in your party has a food allergy



# SEAFOOD + STEAK LUNCH

## starters

- stuffies | baked stuffed clam, shrimp bacon, red bell pepper celery, herbs, panko 16
- calamari | marinara, fried cherry peppers 16
- crab cake | apple fennel slaw, lemon coriander aioli 16
- mac & cheese | creamy cheese sauce, bread crumb dust 11 with lobster 25
- bacon shrimp | sweet & spicy glaze, red pepper, grilled scallion 17
- octopus | grilled octopus, nicoise, potato, haricot vert, grilled onion, olives 18
- charcuterie | artisan meats & cheeses, fig jam, grapes, toasted nuts, apple, honey 24
- flatbread | arugula, fig, prosciutto, rosemary, gorgonzola cheese 16  
or  
shredded chicken, jack cheese, hot sauce, boursin cheese 16

## on ice

- oysters | lemon, cocktail, mignonette sauce 15 | the tower |  
for two 75| for four 135
- clams | lemon, cocktail sauce 13
- shrimp cktl | lemon, cocktail sauce 18
- oysters, clams, shrimp cocktail lobster tail,  
lemon, cocktail, mignonette sauce

## leaves

- caesar | parmigiano reggiano, brioche croutons 14
- brussels | arugula, sliced almonds, dried cherries, gorgonzola crumbles 16
- harvest | baby kale, butternut squash, goat cheese, pecans, balsamic vinaigrette 18  
chicken 10, shrimp 18, salmon 18, steak 18

## sea & land

- salmon | celery root puree, sauteed chard, cauliflower, olives, aged balsamic 34
- swordfish | jasmine rice, eggplant, raisins, capers, tomato, garlic, basil 35
- chicken| brioche apple stuffing, honey glazed carrots 28
- lobster| 1 1/4lb split, seared, truffle mac & cheese, scallions MP
- filet\* | 8oz., housemade steak sauce, fried onions 52
- ny strip\* | 16oz., housemade steak sauce, fried onions 42

## sandwiches

- lobster roll | claw & knuckle meat, celery peppers, seasonal mayo fries 35
- steak burger\* | lettuce, tomato, onion, shoestring fries 18 cheese 1.50, bacon/avocado 2
- salmon burger | housemade burger, herbs, shiitake mushroom, shallots, onion,  
avocado, dragon aioli, fries 18
- beyond burger | balsamic shallot ketchup, alfalfa sprouts, lettuce, tomato, pickles, fries 18
- warm lobster roll | butter poached lobster, herbs, warm butter, fries 35

## sides

- seasonal veg | garlic, shallots, oil 7
- spinach | sautéed, garlic, oil 7
- brussels | crispy sprouts, shallots, bacon 7
- mashed potato | roasted garlic, butter 7
- jasmine rice | carrots, celery, onion 7