












## Starters

- FRIED BURRATA with CRISPY PROSCIUTTO**  — 20  
Marinara sauce, basil pesto
- FRIED CALAMARI** — 20
- TUNA TARTARE** — 22  
Mango salsa, seaweed salad, tortilla chips
- BAKED CLAMS OREGANATA** — 18  
Lemon caper sauce
- MEDITERRANEAN SAMPLER**  — 18  
Eggplant in tomato sauce, hummus, lebni, served with toasted pita
- VEGETABLE RATATOUILLE**   — 18  
Eggplant, zucchini, tomato, peppers, onion, garlic
- SIZZLING SHRIMP** — 23  
Sautéed with garlic and butter
- P.E.I. MUSSELS** — 20  
Arrabbiata or white wine garlic sauce
- STUFFED PORTOBELLO MUSHROOM WITH CRABMEAT** — 22

## Salads

Add grilled chicken 12  
shrimp 14 • tuna 14 • salmon 20

- CLASSIC CAESAR**  — 18  
Romaine, classic Caesar dressing, croutons, shaved Parmesan cheese
- ARUGULA**  — 20  
Baby arugula, red onion, grape tomatoes, burrata cheese, lemon vinaigrette, aged balsamic glaze
- SHEPHERD (ÇOBAN)**   — 18  
Plum tomatoes, cucumbers, red onion, parsley, peppers, kalamata olives, extra virgin olive oil & lemon juice
- ROASTED BEET**  — 18  
Roasted beets, arugula, goat cheese, extra virgin olive oil, aged balsamic glaze
-  Vegetarian   Vegan
-  Can be adjusted to vegan  
Vegan and vegetarian-friendly options available.  
Please ask your server

## Raw Bar

**BLUE POINT OYSTERS** — 18 **JUMBO SHRIMP COCKTAIL** — 22

## Seafood

- BRAZILIAN LOBSTER TAIL** — 49  
10–12 oz lobster tail, mashed potatoes, seasonal vegetables
- ATLANTIC SALMON** — 44  
Pan-seared, lemon caper sauce, mashed potatoes, seasonal vegetables
- CHILEAN SEA BASS** — 49  
Herb-panko crusted, Italian sauce, butter-sautéed baby spinach, fingerling potatoes
- MARYLAND CRAB CAKES** — 44  
Roasted fingerling potatoes, seasonal vegetables, chipotle sauce
- GRILLED SHRIMP & SCALLOPS** — 44
- RED SNAPPER FRANCAISE** — 44  
Lightly egg-battered, lemon white wine sauce, mashed potatoes, seasonal vegetables
- GRILLED BARRAMUNDI** — 46  
Sweet artichoke–lime sauce over soft polenta
- ANGRY LOBSTER** — 46





## Poultry

- CHICKEN MILANESE** — 34  
Panko-crusted chicken breast, baby arugula, grape tomatoes, shaved romano cheese, olive oil, lemon juice, balsamic reduction
- CHICKEN PARMIGIANA** — 34  
Chicken cutlet, Italian tomato sauce, mozzarella and Parmesan cheese
- CHICKEN SALTIMBOCCA** — 34  
Chicken breast with sage prosciutto and fontina cheese, mashed potatoes, seasonal vegetables
- CHICKEN FRANCAISE** — 34

## Butcher's Block

- COWBOY STEAK** — 68  
16 oz Black Angus steak, roasted fingerling potatoes, seasonal vegetables
- FILET MIGNON** — 59  
10 oz filet mignon, roasted fingerling potatoes, seasonal vegetables, peppercorn sauce
- HALF RACK OF LAMB** — 45  
Mashed potatoes, seasonal vegetables, chimichurri sauce
- PORK CHOP** (Grilled or Milanese) — 39  
Grilled pork chop topped with Jack Daniel's honey-glazed apples
- BRAISED LAMB SHANK** — 49  
Mashed potatoes, seasonal vegetables
- RED WINE BRAISED SHORT RIB** — 45

## Pasta

- PAN-SEARED SHRIMP & SCALLOPS** — 49  
Oyster mushroom, white truffle cream sauce over fettuccine
- PENNE ALLA VODKA**  — 32  
Pink vodka sauce, tomato, basil, shaved Parmesan cheese
- LINGUINE & CLAM SAUCE** — 34  
Dozen clams, choice of red clam sauce or white wine garlic sauce
- LOBSTER RAVIOLI** — 38  
Lobster-stuffed ravioli, shrimp, scallops, seafood Newburg sauce
- WILD MUSHROOM RAVIOLI**  — 36  
Wild mushroom-stuffed ravioli, braised short ribs, oyster mushrooms, red wine vegetable gravy
- RIGATONI BOLOGNESE** — 34
- GNOCCHI**   — 28  
Sun-dried Tomato, Spinach, and Oyster Mushroom

## Signature

**ALASKAN KING CRAB LEGS** — 120