
FIRST

FRENCH ONION

French Bread Crouton and Gruyère Cheese 10.

PESCATARIAN CHOWDER

Chopped Clams, Potatoes, Cream, and No Bacon 10.

CAESAR

Romaine Hearts, Caesar Dressing, Shaved Parmesan & Focaccia Breadcrumbs 12.

TEMPURA CAULIFLOWER

Crispy Battered Cauliflower Florets, Thai Chili Sauce, Fresh Lime & Scallions 12.

BURRATA CAPRESE

Hot House Vine Ripe Tomatoes, Green Goddess Dressing, Balsamic Reduction & Focaccia Bread Crumbs 16.

TUNA WONTON NACHOS

Ginger Soy Tuna Tartar on Crispy Wonton Chips, Pineapple, Avocado & Wasabi Greens 18.

LOBSTER ARANCINI

Fresh Lobster, Lemon, Parsley, Parmesan Cheese & Tomato Basil Sauce 16.

PUB CRISPS

Russet Potato Chips, Parmesan & Rosemary with Roasted Shallot Crème Fraiche 10.

WINGS

Half Dozen Wings with Choice of Buffalo, Szechuan or Old Bay 9.

PUB STEAK

8oz Flat Iron Steak, Mashed Potato, Baby Arugula & House Steak Sauce 28.

LEMON PEPPER SALMON

Grilled Salmon Filet, Orzo, Spinach & a Cucumber Feta Salad 30.

GRILLED CHICKEN PAILLARD

8oz Chicken Breast Cutlet with Spring Salad of Baby Spinach, Pea Shoots, Radish, Red Onion & Feta Cheese 26.

ROASTED HALIBUT

Pan Seared Halibut with Layonnaise Fingerling Potatoes & Broccoli Rabe 32.

SANDWICHES

ALL SERVED WITH HAND CUT FRIES AND A KOSHER SPEAR

BURGER

Char Grilled 8oz Pattie, LTO, Choice of American, Irish Cheddar or Gruyère Cheese 18.

FISH SANDWICH

Fried or Broiled Cod, LTO, Tartar Sauce & a Lemon Wedge 18.

FISH TACOS

Fried or Broiled Cod, Lime & Cilantro Slaw, Pickled Onion & Avocado Dressing 18.

CHICKEN BALT

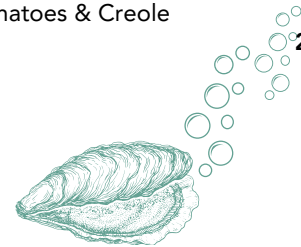
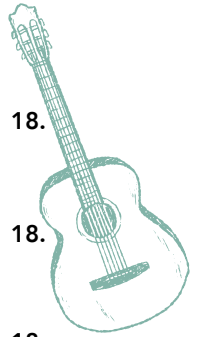
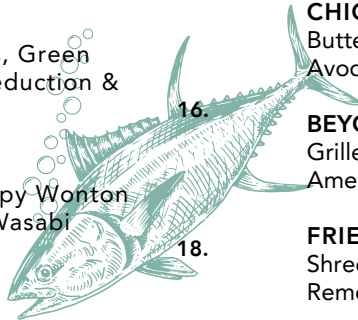
Buttermilk Fried or Grilled Chicken, Bacon, Avocado & Chipotle Mayo 18.

BEYOND BURGER

Grilled Plant-Based Patty with LTO, Choice of American, Irish Cheddar or Gruyère Cheese 17.

FRIED OYSTER PO BOY

Shredded Lettuce, Tomatoes & Creole Remoulade 20.



SUPPER

LAMB CHOPS

Pair of Grilled Chops, Roasted Eggplant Purée, Chic Peas, Mint & Red Onion Gremolata 34.

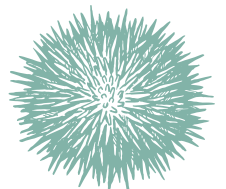
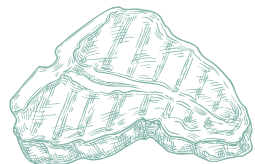
SHRIMP & MUSSEL FRA DIAVALO

Garlic, White Wine and Tomato Sauce served over Fresh Angel Hair Pasta 29.

MISO GLAZED YELLOWFIN TUNA

Pan Seared Tuna Steak, Served Rare, Miso Glaze, Toasted Sesame Seeds, Jasmine Rice & Baby Bok Choy 32.

Most dishes may be made gluten free upon request



A 20% gratuity will be added to parties of 6 or more. Checks may only be split up to 4 ways.
Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses