

martinis \$10 - 11

we serve a dean martin style double martini ("splashes" and "whispers" available upon request)

ginger jack
jack daniels,
ginger syrup, bitters,
spiked cherries

monarch
hendrick's gin,
basil-cucumber puree
triple sec

au pear
grey goose la poire,
amaretto di saronno,
fresh sweetened lemon

mojitini
cruzan estate rum,
fresh mint and lime,
splash soda

mandrin margarita
absolut mandrin vodka,
grand marnier,
cointreau,
splash of sour

lychee blossom
leblon cachaca,
lychee liqueur,
fresh lime,

black martini
ketel one vodka,
kahlua,
shot of espresso

indochine
charbay green tea vodka,
triple sec,
fresh squeezed lemon

lemon drop
skyy citrus vodka,
cointreau,
fresh lemon juice,
sugar rimmed glass

dutch treat
effen black cherry vodka,
stoli vanil,
chambord

morotini
charbay blood orange vodka,
lillet blanc, triple sec,
blood orange juice

edmund burke
general manager

jonathan hale
executive chef

oyster bar \$10 - market price

sashimi of fresh ahi tuna
edamame and seaweed salad

chef's seafood tower
for parties of two or more

osetra caviar
fine domestic caviar, traditional service

assorted fresh oysters
on the half shell
with three mignonettes

traditional shrimp cocktail
housemade cocktail sauce

smoked salmon plate
vodka crème fraiche, red onion,
capers, brioche toast points



soup & greens \$7 - 12

soup of the day

new england clam chowder

our famous lobster bisque with port and rosemary

mixed baby greens with goat cheese and beets mixed berry vinaigrette

caesar salad baby romaine, garlic crostini and shaved parmigiano-reggiano

warm spinach salad radicchio, shaft blue cheese, candied pecans and bacon balsamic vinaigrette

pressed arugula, seasonal fruit and dried fig salad lemon vinaigrette and pine nut emulsion

hook \$9 - 17

blue point stack 'for two' lobster claws, blue crab ginger salad, spicy cilantro shrimp

selection of artisan cheeses and handcrafted salamis marinated olives, tomato confit

shrimp and lobster potstickers hot & sour cucumbers, lemongrass ponzu glaze

beef bresaola baby arugula, shaved parmesan, lemon vinaigrette

jumbo lump crab cake lemon remoulade, walnut apple salad

pan seared mussels tomato saffron broth and herb butter

steamed clams champagne and whole grain mustard

spicy mediterranean calamari roasted red bell pepper aioli

line \$25 - 65

crab and pancetta stuffed whole trout

lemon brown butter vinaigrette, cider reduction, fingerling potatoes, toasted almonds

pan seared dayboat scallops

goat cheese and portobello ravioli, caramelized shallot herb sauce

fresh cioppino

crab leg, oyster, mussels, clams, shrimp, and fish in saffron tomato fumet

citrus marinated swordfish

grilled with black thai rice, citrus emulsion, shiitake mushrooms

dill crusted salmon

lobster and corn potato cake, dijon mustard butter sauce

lobster crusted pacific seabass

baby "marble mix" potatoes, wild mushrooms, black truffle vinaigrette

linguini with clams

asparagus, pancetta, wild mushrooms, white wine, shaved parmesan reggiano

ahi duo

pan seared yellowfin stuffed with local asparagus, ginger port butter sauce

paired with a basil and nori wrapped yellowfin spring roll

u.s.d.a. prime aged beef

10 oz prime filet mignon

potato galette, asparagus, cabernet reduction

14 oz prime ribeye

garlic mashed potatoes, sautéed spinach, red wine reduction

14 oz prime new york strip

steak frites, sautéed spinach, green peppercorn sauce

oven roasted jidori farm chicken

stuffed with fontina, prosciutto, spinach and mushrooms

marinated grilled pork chops

white cheddar au gratin potatoes, apple balsamic reduction

roasted rack of lamb

cassoulet of white beans, mergueze sausage, braised field greens, and oven dried local tomatoes

12 oz butter poached australian spiny lobster tail

marscapone enriched orzo, julienned parmesan snow peas, farragon infused lobster sauce

sinker

selection of housemade desserts