

VIEW DINNER MENU



The Raw Bar

Oysters selection of America's finest	ea. 2.25	Littleneck Clams	ea. 1.75
Chilled Maine Lobster	MP	Jumbo Shrimp Cocktail traditional cocktail sauce	16
Blue Claw Crab Cocktail	16	View Seafood Tower oysters, chilled lobster, littleneck clams, lump crab shrimp cocktail	50

Small Plates

Thai Calamari peanuts, cilantro, lime, sweet chili glaze	13	Prince Edward Island Mussels pancetta, shallots, sweet fennel broth	12
Peking Duck Tacos hoisin barbecue sauce, guacamole	12	Yellowfin Tuna Tartare sesame ginger vinaigrette, avocado puree	14
Jumbo Lump Crab Cakes meyer lemon aioli, mango salsa, avocado	16	Long Island Stuffed Clams topped with applewood smoked bacon	11

Soup & Salad

Maine Lobster Bisque	8	New England Clam Chowder	8
Harvest Salad granny smith apples, walnuts, goat cheese, cranberries, beets, baby mixed greens, fig vinaigrette	12	Arugula Salad strawberries, candied pistachios, goat cheese, hearts of palm, balsamic honey vinaigrette	11
Shredded Iceberg Salad gorgonzola, applewood smoked bacon, plum tomatoes, red onion, red wine vinaigrette	11	Caesar Salad hearts of romaine, toasted garlic herb croutons, classic caesar dressing, parmesan reggiano	9

Off the Coast

Pan Roasted Sea Scallops lobster-white truffle risotto, citrus beurre blanc	26	Cedar Roasted Atlantic Salmon maitake mushrooms, bok choy, snow pea shoots, shiitake-ginger broth	25
Pepper Seared Yellowfin Tuna bok choy, sesame sushi rice cake, mandarin soy glaze	26	Catalan Style Swordfish cous cous, chorizo, tomato soffrito, zucchini, romesco sauce	25
Lobster Pasta cavatelli pasta, Maine lobster, pancetta, vidalia onions, spring peas, plum tomatoes, lobster cream	26	Seafood Fra Diavolo lobster, shrimp, mussels, clams, scallops, spicy tomato broth, bucatini pasta	36

On the Island

NY Strip Steak Au Poivre yukon potato gratin, roasted brussel sprouts, pancetta, au poivre sauce	36	Filet Mignon bacon gorgonzola crusted, garlic confit potato puree, asparagus, brandy-peppercorn sauce	38
Slow Braised Short Rib of Beef sweet parsnip puree, arrowleaf spinach, red wine reduction	24	Surf & Turf filet mignon, lobster tail, garlic confit potato puree, asparagus, caramelized shallot demi glaze	52
Roasted Organic Chicken Breast sweet potato gnocchi, pancetta, pearl onions, spring peas, mushrooms, baby carrots, rosemary chicken jus	23	Pappardelle Bolognese pappardelle pasta, classic Italian ragu of beef, veal and pork, sheep's milk ricotta	22

Sides

Roasted Garlic Whipped Potatoes	7	Roasted Asparagus	7
Lobster-White Truffle Risotto	10	Sautéed Mushrooms	6
Crispy French Fries	6	Sautéed Spinach	7
Catalan Style Cous Cous	7	Brussel Sprouts With Pancetta	7

Lobster Tank

LIVE LOBSTERS
1½LB • 2LB • 5LB

\$10 SHARE PLATE CHARGE

*18% GRATUITY ADDED TO PARTIES OF 8 OR MORE.