

# VIEW DINNER MENU

## The Raw Bar

<b>East &amp; West Coast Oysters*</b> red wine mignonette	ea. 3	<b>Jumbo Shrimp Cocktail</b> traditional cocktail sauce	18
<b>Littleneck Clams*</b> fresh horseradish	ea. 1.75	<b>Crab Cocktail</b> jumbo lump crabmeat, cocktail sauce, lemon aioli	21
<b>View Seafood Tower* 75</b> oysters, clams, mussels, shrimp cocktail, chilled ½ maine lobster			

## Appetizers

<b>Yellowfin Tuna Tartare*</b> sesame-ginger vinaigrette, avocado purée	15	<b>Jumbo Lump Crab Cakes</b> mango salsa, avocado, meyer lemon aioli	18
<b>Stuffed Zucchini Blossoms</b> sheep's milk ricotta, speck, local honey	13	<b>Peking Duck Tacos</b> scallion, avocado, hoisin sauce	14
<b>Burrata Crostini</b> balsamic caviar, sweet eggplant caponata, micro basil	15	<b>Steamed PEI Mussels</b> pancetta, shallots, sweet anisette cream	12
<b>Crispy Thai Calamari 14</b> peanuts, cilantro, lime, sweet chili glaze			

## Soups & Salads

<b>Maine Lobster Bisque</b> lobster claw meat, sherry cream	11	<b>Manhattan Clam Chowder</b> littleneck clams, smoked bacon, yukon potatoes	10
<b>Shredded Iceberg Salad</b> gorgonzola, red onion, applewood smoked bacon, plum tomatoes, red wine vinaigrette	13	<b>Caesar Salad</b> hearts of romaine, garlic croutons, parmesan reggiano classic caesar dressing	13
<b>Kale Salad 13</b> strawberry, goat cheese, shaved red onion, california golden raisins, toasted pine nuts, sherry shallot vinaigrette			

## Entrées

<b>Pan Roasted Diver Sea Scallops</b> montauk lobster-white truffle risotto, edamame, citrus gastrique	36	<b>22 oz. Bone-In Rib-Eye Steak*</b> truffle-parmesan- rosemary steak fries, creamed spinach, garlic-herb butter	47
<b>Yellowfin Tuna A La Plancha</b> forbidden rice, garlic tatsoi, scallion, coconut-curry emulsion	34	<b>Chicken Mattone Cacciatore</b> roasted plum tomatoes, cremini mushrooms, caper berries, minnesota wild rice, aged balsamic de modena	27
<b>Cedar Roasted Scottish Salmon</b> romanesco, quinoa, spanish chorizo, toasted almonds, lemon-brown butter nage	30	<b>Pappardelle Bolognese</b> classic ragu of beef, veal & pork, sheep's milk ricotta, fresh basil	24
<b>Maine Lobster Pasta</b> roasted corn, smoked bacon, caramelized shallots, mushrooms, cherry tomatoes, garganelli pasta, cognac cream	29	<b>Root Beer Braised Short Rib of Beef</b> white chocolate-parsnip purée, vegetable medley, star anise-cabernet reduction	28
<b>Ultimate Seafood Cioppino</b> maine lobster tail, jumbo shrimp, taylor bay scallops, littleneck clams, pei mussels, cockles, tomato-blue claw crab brodo	48	<b>Filet Mignon*</b> roast beet-potato purée, cremini mushrooms, baby leaf spinach, brandy-peppercorn sauce	44
<b>Surf &amp; Turf* 59</b> filet mignon, 7 oz. lobster tail, garlic confit potato purée, asparagus, caramelized shallot demi glaze			

## Sides

<b>Garlic Confit Potato Purée</b>	8
<b>Truffle-Parmesan Steak Fries</b>	8
<b>Montauk Lobster-White Truffle Risotto</b>	12
<b>Roasted Asparagus</b>	7
<b>Creamed Spinach</b>	8
<b>Sautéed Spinach</b>	7

\*This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

**CHEF MUZIO'S**  
*Weekly Seasonal Menu*

Listed Separately

