

VIEW DINNER MENU

The Raw Bar

East & West Coast Oysters*

red wine mignonette

Littleneck Clams*

fresh horseradish

ea. 3

ea. 1.75

Jumbo Shrimp Cocktail

traditional cocktail sauce

Crab Cocktail

jumbo lump crabmeat, cocktail sauce, lemon aioli

18

21

View Seafood Tower* 75

oysters, clams, mussels, shrimp cocktail, chilled ½ maine lobster

Appetizers

Yellowfin Tuna Tartare*

sesame-ginger vinaigrette, avocado purée

15

Jumbo Lump Crab Cakes

mango salsa, avocado, meyer lemon aioli

18

Stuffed Zucchini Blossoms

sheep's milk ricotta, speck, local honey

13

Peking Duck Tacos

scallion, avocado, hoisin sauce

14

Burrata Crostini

balsamic caviar, sweet eggplant caponata, micro basil

15

Steamed PEI Mussels

pancetta, shallots, sweet anisette cream

12

Crispy Thai Calamari 14

peanuts, cilantro, lime, sweet chili glaze

Soups & Salads

Maine Lobster Bisque

lobster claw meat, sherry cream

11

Manhattan Clam Chowder

littleneck clams, smoked bacon, yukon potatoes

10

Shredded Iceberg Salad

gorgonzola, red onion, applewood smoked bacon, plum tomatoes, red wine vinaigrette

13

Caesar Salad

hearts of romaine, garlic croutons, parmesan reggiano classic caesar dressing

13

Kale Salad 13

strawberry, goat cheese, shaved red onion, california golden raisins, toasted pine nuts, sherry shallot vinaigrette

Entrées

Pan Roasted Diver Sea Scallops

montauk lobster-white truffle risotto, edamame, citrus gastrique

36

22 oz. Bone-In Rib-Eye Steak*

truffle-parmesan-rosemary steak fries, creamed spinach, garlic-herb butter

47

Yellowfin Tuna A La Plancha

forbidden rice, garlic tatsoi, scallion, coconut-curry emulsion

34

Free-Range Roasted Chicken

roasted plum tomatoes, cremini mushrooms, caper berries, minnesota wild rice, aged balsamic de modena

27

Cedar Roasted Scottish Salmon

romanesco, quinoa, spanish chorizo, toasted almonds, lemon-brown butter nage

30

Pappardelle Bolognese

classic ragu of beef, veal & pork, sheep's milk ricotta, fresh basil

24

Maine Lobster Pasta

roasted corn, smoked bacon, caramelized shallots, mushrooms, cherry tomatoes, garganelli pasta, cognac cream

29

Root Beer Braised Short Rib of Beef

white chocolate-parsnip purée, vegetable medley, star anise-cabernet reduction

28

Ultimate Seafood Cioppino

maine lobster tail, jumbo shrimp, taylor bay scallops, littleneck clams, pei mussels, cockles, tomato-blue claw crab brodo

48

Filet Mignon*

roast beet-potato purée, cremini mushrooms, baby leaf spinach, brandy-peppercorn sauce

44

Surf & Turf* 59

filet mignon, 7 oz. lobster tail, garlic confit potato purée, asparagus, caramelized shallot demi glaze

Sides

Garlic Confit Potato Purée

8

Truffle-Parmesan-Rosemary Steak Fries

8

Montauk Lobster-White Truffle Risotto

12

Roasted Asparagus

7

Creamed Spinach

8

Sautéed Spinach

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

