Christmas Eve Menu

Appetizers

Maryland Style Jumbo Lump Crab Cake
Mango Salsa, Meyer Lemon Aioli ~15

Thai Calamari
Peanuts, Lime, Cilantro, Honey Chili Glaze ~13

Long Island Baked Stuffed Clams ~11

Jumbo Shrimp Cocktail
Traditional Cocktail Sauce ~14

Fresh Mozzarella and Tomato Tower
Vine Ripened Tomatoes, Aged Balsamic ~11

Yellow Fin Tuna Tartare
Sesame-Ginger Vinaigrette, Avocado Purée ~12

Peking Duck Tacos
Hoisin BBQ, Avocado Purée ~12

Prince Edward Island Mussels
Pancetta, Shallots, Fennel Cream ~11

Chicken Cashew Spring Rolls
Sweet Chili Dipping Sauce ~11

Soups and Salads

Maine Lobster Bisque ~8

New England Clam Chowder ~8

Shredded Iceberg Salad
Gorgonzola, Applewood Smoked Bacon, Red Onion, Red Wine Vinaigrette ~8

Classic Caesar Salad ~6

Entrees

Pan Roasted Sea Scallops
Sweet Montauk Lobster Risotto, Citrus Beurre Blanc ~26

Roasted Atlantic Salmon
Snow Pea Shoots, Maiitake Mushrooms, Shiitake-Ginger Broth ~25

Lobster Pasta
Cavetelli Pasta, Maine Lobster, Pancetta, Vidalia Onions, Roasted Tomatoes, Spring Peas, Plum Tomatoes, Sweet Lobster Cream ~25

Surf & Turf
Filet Mignon, Maine Lobster Tail, Garlic Confit Potato Purée, Butter Poached Asparagus, Caramelized Shallot Demi-Glace ~45

Filet Mignon
Garlic Confit Potato Purée, Butter Poached Asparagus, Caramelized Shallot Demi-Glace ~35

Roasted Rack of Lamb
Wild Mushroom Risotto, Butter Poached Asparagus, Black Truffle Lamb Jus ~36

Roasted Murry Farms Chicken Breast
Potato Gnocchi, Pancetta, Pearl Onions, Spring Peas, Morels, Baby Carrots, Guanjale, Rosemary Chicken Jus ~26

Slow Braised Short Rib of Beef
Sweet Parsnip Purée, Arrowleaf Spinach, Barolo Reduction ~25

Pappardelle Bolognese
Homemade Pappardelle Pasta, Classic Italian Ragu of Beef, Veal and Pork, Sheeps Milk Ricotta ~23

Children's Menu

Chicken Fingers, Penne a la Vodka, Grilled Hamburger, Fried Chicken, Grilled Cheese

Full Sushi Menu Available