



APPETIZERS

RED SALAD

mesclun, cucumbers, carrots, grape tomatoes, pine nuts, basil vinaigrette 9.

“CONCH CHOWDER”

spicy tomato gazpacho, conch fritters 10.

BLUE MOON CLAMS

steamed littlenecks, tasso ham, corn, roasted peppers, blue moon broth 12.

BURRATA CHEESE & ROASTED GRAPE TOMATOES

basil oil, balsamic reduction 11.

WARM GOAT CHEESE SALAD

arugula, pancetta, honey dijon dressing 12.

COBB SALAD

with chicken or shrimp, avocado, bacon, lemon-herb vinaigrette 12.

TUNA TARTARE

tuna, tobiko, yuzu vinaigrette, crispy wontons 13.

SHRIMP COCKTAIL

jumbo tiger shrimp, cocktail, mignonette, lemon aioli 13.

CRAB CAKE

jumbo lump crab, spicy remoulade, basil oil 14.

GRILLED MERGUEZ SAUSAGE

chick-pea salad, grilled scallions, romesco sauce 11.

SLICED FILET MIGNON

shallot creamed spinach on garlic toasts (for two) 29.

POMEGRANATE GLAZED QUAIL

watercress, golden raisins, pine nuts, ham, pomegranate reduction 12.

BEER BATTERED OYSTERS

chipotle creamed corn, bacon, sweet and sour shallots 12.

GOAT CHEESE & RATATOUILLE BRUSCHETTA

eggplant, zucchini, red peppers, tomato, chive oil 11.

SANDWICHES

red BURGER

10 oz. chopped sirloin, french fries, your choice of cheese 12.

CHICKEN CLUB PANINI

chicken, tomato, bacon, gruyere, honey mustard aioli 12.

ENTREES

CHILI SPICED TUNA

avocado mousse, corn & roasted pepper salsa, shoestring sweet potatoes, lime-agave vinaigrette 26.

AUSTRALIAN SEA BASS

jasmine rice cake, baby bok choy, five spice broth 23.

SEARED SEA SCALLOPS

sunchokes, red peppers, roasted lemon coulis 24.

TILAPIA

hazelnuts, haricot verts, fingerling potatoes, brown butter 21.

PAN ROASTED SALMON

black eyed pea salad, hot & sour peaches, peach vinaigrette 22.

FRIED PORK TURCHON

white bean puree, grilled radicchio, rosemary demi 25.

BRAISED SHORT RIBS

mushroom & barley risotto, baby carrots, red wine demi 24.

GRILLED CORNISH HEN

asparagus & fingerling potato hash, prosciutto crisp, sage demi 22.

STEAK FRITES

hangar steak, french fries, blue cheese shallot butter 19.

FILET MIGNON

potato galette, haricot verts, mushroom demi 29.

CAPELLINI PAELLA

shrimp, clams, calamari, chorizo, red peppers, saffron 24.

RACK OF LAMB

cumin & coriander crust, eggplant puree, sautéed spinach, dried apricots, mint demi 26.

NEW YORK STRIP STEAK

swiss chard, five cheese potato gratin 30.

ORECCHIETTE

pesto, grape tomato, spinach, fresh ricotta 18.

SIDES

6.

grilled asparagus
shallot creamed spinach
five cheese potato gratin

mushroom & barley risotto
macaroni & cheese
creamy whipped potatoes

Executive Chef Darryl Feeney