

APPETIZERS

RED SALAD 9.

mesclun, apple, pecan, cheddar tuile, apple dijon vinaigrette

FALL VEGETABLE SOUP 10.

butternut squash, swiss chard, pinto beans

LOBSTER & SHRIMP LETTUCE WRAP 12.

lobster, baby shrimp, avocado, mango and black beans, spicy lime vinaigrette

MAC-N-CHEESE-N-PORK 12.

orecchiette, pork confit, mascarpone, gruyere

WARM GOAT CHEESE SALAD 12.

arugula, pancetta, honey dijon dressing

CAESAR SALAD 10.

romaine, parmesan, garlic croutons

TUNA TARTARE 13.

tuna, tobiko, yuzu vinaigrette, crispy wontons

GRILLED PESTO SHRIMP 13.

roasted lemon cocktail sauce

CRAB CAKE 14.

jumbo lump crab, spicy remoulade, basil oil

LAMB & SWEET POTATO RAVIOLI 11.

sauteed mushrooms, sage cream sauce

SLICED FILET MIGNON 29.

shallot creamed spinach on garlic toasts (for two)

PRINCE EDWARD ISLAND MUSSELS 12.

roasted garlic cream, fennel, tomato, grilled baguette

BEER BATTERED OYSTERS 12.

chipotle creamed corn, bacon, sweet and sour shallots

WILD MUSHROOM & BEET TERRINE 10.

micro greens, sunflower seeds, cherry balsamic reduction, pumpkin seed oil

SANDWICHES

red BURGER 12.

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

CHICKEN CLUB PANINI 12.

chicken, tomato, bacon, gruyere, honey mustard aioli, french fries

A 20% gratuity will be added to parties of 6 or more guests.

ENTREES

SEARED TUNA 27.

star anise-cumin crusted, wilted mache, roasted golden beets, pomegranate sauce

SAUTEED COD 24.

littleneck clams, potatoes, leeks, bacon, roasted garlic cream sauce

PAN SEARED SEA SCALLOPS 27.

lemon-extra virgin olive oil whipped potatoes, haricot verts, parsley coulis

TILAPIA 22.

cornmeal spaetzle, sauteed spinach, creole shrimp butter sauce

ROASTED SALMON 22.

roasted brussel sprouts, prosciutto, apple-potato puree, vin cotto

DUCK BREAST & DUCK LEG CONFIT 26.

honey glaze, mashed sweet potatoes, swiss chard, port demi

BRAISED SHORT RIBS 24.

mushroom & barley risotto, baby carrots, red wine demi

ROASTED CHICKEN 22.

sourdough-leek stuffing, roasted butternut squash, brandy gravy

STEAK FRITES 20.

hanger steak, french fries, blue cheese shallot butter

FILET MIGNON 29.

potato galette, haricot verts, mushroom demi

SWEET ITALIAN SAUSAGE BOLOGNESE 24.

pappardelle pasta, sweet italian sausage and crushed tomato sauce, ricotta garnish

RACK OF LAMB 29.

ricotta polenta cake, shiitake mushrooms, scallion puree

NEW YORK STRIP STEAK 30.

roasted garlic fingerling potatoes, caramelized onions, raclette cheese, grilled treviso, red wine demi glace

VEGETABLE STRUDEL 20.

artichoke, zucchini, carrots, spinach, leek-herb sauce

SIDES

6.

grilled asparagus
shallot creamed spinach
mushroom & barley risotto

buttered haricot verts
macaroni & cheese
lemon - olive oil whipped potatoes

Executive Chef Darryl Feeney

SUSHI

APPETIZERS

SPICY TUNA TEMPURA
spicy tuna tartare, tempura rice roll, spicy soy sauce 12.

JALAPENO YELLOWTAIL
yellowtail tuna, jalapeno ponzu sauce, crispy ginger chips 12.

SUSHI/SASHIMI PLATTER
chef's selection of sushi or sashimi 14.

CALIFORNIA ROLL
lump crab, avocado, cucumber, inside out 6.

EDAMAME
steamed soy beans 5.

WAKAME SEAWEED SALAD
seasoned seaweed, sesame seeds 5.

SPECIAL ROLLS

BROAD STREET ROLL
cucumber roll, fresh lobster, mango, tuna, avocado, tobiko, spicy mango sauce 15.

FRONT STREET ROLL
tuna trio inside, tempura flakes, tobiko, cucumber, spicy aioli, wasabi aioli, basil oil 14.

MONMOUTH STREET ROLL
king crab, salmon, sesame, "form roll", creamy sirachi sauce, yuzu aioli 13.

GOLD STREET ROLL
spicy tuna, tempura flakes, avocado, pepper tuna, wasabi aioli, yuzu aioli 13.

RECKLESS PLACE ROLL
tempura shrimp, spicy tuna, sesame, kabayaki sauce 12.

PEARL STREET ROLL
lobster salad, tempura shrimp inside out, mango, spicy mayo sauce 13.

SOUTH STREET ROLL
crispy tempura soft shell crab, avocado, scallion, spicy soy, ponzu sauce 12.

A'LA CARTE SUSHI

The following are available as sushi, sashimi or hand rolls 6.
Add avocado, cucumber, spicy or crunch 50¢

TUNA
YELLOWTAIL
UNAGI (EEL)

PEPPER TUNA
SALMON
SHRIMP



DESSERTS

CHOCOLATE FONDUE (for two) 14.

fresh berries, cashew covered bananas & brownies

MERLOT SOAKED BERRIES 7.

over house made pound cake

TOFFEE CRUNCH ICE CREAM SUNDAE 7.

caramel sauce, chocolate sauce & house made whipped cream

CHOCOLATE CHIP COOKIES 7.

with ice cold milk

SEASONAL GELATO AND SORBETS 7.

choose three of our wonderful flavors

HOMEMADE APPLE TART 7.

creamy caramel sauce & vanilla gelato

CHOCOLATE BREAD PUDDING 7.

creamy caramel sauce, vanilla gelato & house made whipped cream

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