



summer


small plates

burrata peaches / basil / greek olive oil / sea salt / balsamic reduction	gf	13
meatballs house ground beef+veal / tomato / toasted fresh mozzarella	gf	12
crispy shrimp sriracha / lemon garlic aioli / cilantro		17
octopus "under the broiler" / pickled peppers / our hummus / arugula	gf	13
tuna tower yellowfin/ sesame / avocado / habanero aioli / chives / wonton chips		18
brussels bacon-cocoa..now famous	v/gf	13
dumplings spicy pork / sweet hoisin		10
mussels pinot grigio-thyme-dijon-creme fraiche		14
cauliflower hot love/ shaved celery/ wasabi-gorgonzola whipped cream	v/gf	13

salad

beet carpaccio whipped goat cheese / lemon / baby greens / sunflower	v/gf	12
original caesar romaine / arugula / parmesan wafer / our authentic dressing	v	11
tomato-watermelon cucumber / feta / olive oil / white balsamic / basil / pickled shallots	v/gf	15

fresh pasta

pappardelle spicy sausage / tomato cream / hot oil / torn basil		28
gnocchi little potato pillows / tomato / butter/ parmesan	v	27
fettuccine  mare mussels / octopus / shrimp / lemon-thyme-creme fraiche		MP

entrees

tuna heirloom tomato/ watermelon / summer herbs / crispy risotto cake / chive oil		34
lamb chops blue cheese scalloped potato / bordelaise	gf	38
steakhouse chefs cut + preparation		MP
haddock focaccia crumbs / whipped potato / arugula / lemon pan jus		31
chicken milanese young greens / lemon / burrata / tomato / balsamic glaze		32
dayboat chef's rendition of a local fish		MP
eggplant thin sheets layered with pomodoro + pecorino béchamel		29
duck garlic + summer vegetable rice noodles/ hoisin / green onion		31

sweets

frozen berries with hot white chocolate	v	11
creme brûlée	v/gf	9
affogato (vanilla gelato and espresso)	v/gf	8
chefs chocolate whim		10

PLEASE INFORM US OF ANY FOOD ALLERGY. THERE ARE NO NUTS OR NUT OILS OF ANY KIND USED IN ANY OF OUR COOKING.

menu and hours subject to change