

TRADITIONS ON THE BEACH

STARTERS

Baked Spinach Oysters 9

Smoked bacon, oyster fume, shrimp, pure Spanish saffron-cream

Colossal Lump Crab Cake 10

Creole spice, pan seared, red bell pepper remoulade, mango relish

Sizzling Escargot Mushrooms 9

Cremini mushrooms, white wine provincial herbs, garlic, oven baked

Fragrant Steamed Mariscos 12

Shrimp, calamari, clams, mussels, Sopressata, chilies, tomato broth

Polpettine E rapini In Brodo 9

Pork meatballs, rapini, garlic, shaved parmigiana, pomodorini

Wild Gulf Shrimp Ajillo 9

Infiltered olive oil, garlic chips, garlic crosini, and a touch of harissa

Crusty Hawaiian Ahi Tuna 13

Chef's sushi grade, seared rare, citrus-kissed miso vinaigrette

Salumeria Mediterraneo 12

Imported parma prosciutto, salami dolce gorgonzola, sopressata, melon

Citrus Absolut Gravlox 9

Vodka cured, mustard, red onion, dill sour cream, citrus insalata

Prime Beef Carpaccio 12

Hearts of palm shavings, rugula, reggiano, lemon EVOO drizzles

SOUPS AND SALADS

Minestrone Au Pistou 7

Cannellini beans, market vegetables, garlic, basil, in a vegetable broth

Julius Caesar Salad 8

Romaine, Tuscan ciabatta croutons, parmigiana shavings, Caesar dressing

Mozzarella, Tomato And Asparagus 9

Sliced tomato, red onion, asparagus, mozzarella, olive oil, aged balsamic

Fresh Soup of the Day 8

Fresh chef's daily creation

Melange of Organic Greens 7

Artichoke, shallots-balsamic vinegar, With maytag bleu cheese, additional 2

Warm Young Spinach Salad 10

Farm goat cheese, Belgium endive, crisp bacon, pecan-jerez vinaigrette

SIGNATURE SIDE DISHES 6

*Asparagus - Broccoli Rapini - Dauphin Potato
Steak Fries - Lemon Spinach - Raisin Couscous - Pasta*

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PASTA

Oven Baked Maccheroni 20

Grilled chicken, milk burrata,
San Marsano roma tomato sauce

Portobello Mushrooms Pansoti 20

Ravioli, mozzarella, almond pistou, smooth
sage-fresh cream sauce

Fettucine Funghi Emiliane 18

Sausage bolognese, basil chiffonade, forest
mushrooms, parmesan cream

Angry Lobster Tail Arrabiata 33

Spaghettoni, diavolicchio, garlic
fiery Campari tomato, torn basil

Chicken Bagna Cotta 19

Marinated, grilled, broccoli rabe,
porcini, basil-pesto fettucine

Ragu of Fennel Sausage 18

Penne pasta, loose sweet sausage
bolognese, funghetto, pecorino

Maine Lobster Ravioli 23

Fresh ricotta, steamed lobster, in
a creamy brandied lobster bisque

Tagliatelle Alla Scampi 24

Tossed with sauteed tiger shrimp, garlic chips, olive oil,

SEAFOOD, MEATS AND CHOPS

Hazelnut Crusted Tuna Steak 25

Seared, medium-rare, grilled zucchini
olive-salmoriglio, basil espuma

Wild Black Grouper Livorno 26

Baked, taggia olives, wild oregano,
Mediterranean bouillabaisse, couscous

Free Range Chicken Involtini 21

Prosciutto ham, fontina, spinach
sundried tomato-marsala sauce

Naturel Veal Artichoke 25

Fresh lemon, giants capers, parsley
artichokes, parsley, dauphinoise

Entrecote Au Poivre "A Classic" 32

Sauteed New York Strip Steak, X.O. Peppercorn crust,
pomme gratin

Moroccan Spiced Lamb Chops 32

Charmoula, almond mint-pesto,
spinach, shiraz-nicoise olive lamb jus

Crisp Skin Scottish Salmon 24

Grilled, asparagus, roasted shallots,
vino cotto white wine fusion

Oven Crisp Duck "Au Figs" 25

Corn pepper-cassis liquor sauce
braised black mission figs, potato

Chicken Milanese Pomodoro 20

Romano cheese, garlicky spinach,
fresh mozzarella, pomodoro

Escalopes De Veau Chantrelles 27

Sauteed, chanterelle mushrooms
brandied-creamy veal pan demi

Flame Grilled Veal Chop 32

14 oz thick cut, grilled, porcini,
veal bordelaise, Idaho gratin potato

Center Cut Mignon of Beef 33

Grilled eggplant, roquefort fonduta,
barolo, shallots reduction, potato