



## APPETIZERS

BAKED SPINACH OYSTERS* <i>Crisp smoked bacon, oyster fumée, Shrimp, pernod, Saffron-cream</i>	12	MOZZARELLA & TOMATO <i>Sliced tomato, asparagus, fresh basil, Mozzarella, olive oil, aged balsamic</i>	10
COLOSSAL LUMP CRAB CAKE <i>Creole spiced jumbo crab meat, Sautéed, red bell pepper remoulade</i>	12	PRIME BEEF CARPACCIO* <i>Portobello mushroom, baby arugula, Reggiano, capers, lemon EVOO drizzle</i>	12
SIZZLING GARLIC ESCARGOT <i>Mushrooms, garlic, white wine, Herbs de Provence, oven baked</i>	11	WARM YOUNG SPINACH <i>Farm goat cheese, Belgium endives, Crisp bacon, pecan, pancetta vinaigrette</i>	11
WILD SCAMPI AL FORNO <i>Grilled crosini, vermouth, asiago &amp; gorgonzola cheese veloute</i>	12	JULIUS CAESAR SALAD* <i>Romaine, Tuscan ciabatta croutons, Parmigiano, anchovy Caesar dressing</i>	8
JUMBO CRAB CRESPELLE <i>Crabmeat, ricotta and parmesan, Funghi, with basil-béchamel sauce</i>	12	MELANGE OF MESCLUM <i>Artichoke hearts, shallots, Jerez Vinegar Maytag bleu cheese - additional</i>	8 (2)
MINISTRONE AU PISTOU <i>Cannellini beans, market vegetables, Garlic, basil, in a vegetable broth</i>	7	FRESH SOUP OF THE DAY <i>Fresh chef's daily inspiration</i>	8

## RAW

LUMP CRAB MARTINI <i>6 OZ. of fresh lump crabmeat, House remoulade and mango salsa</i>	14	POACHED GULF SHRIMP <i>Poached and chilled Gulf shrimp, Lemon and house cocktail sauce</i>	12
SASHIMI AHI TUNA* <i>Chef's sushi grade, pan seared rare, Wasabi, citrus-kissed balsamic Ponzu sauce</i>	14	AQUA PLATTER (FOR TWO)* <i>Oysters, shrimp, ahi tuna, crab meat, On ice with house cocktail sauce</i>	M.P.
STONE CRABS (SEASONAL) <i>Zesty Honey-Dijon mustard sauce, Lemon, artichoke pasta salad</i>	M.P.	6 SELECT FRESH OYSTERS* <i>Half a dozen oysters, freshly shucked, Cocktail sauce, lemon, tabasco, on ice</i>	11

## ADD A SIDE 5

Smashed Potato - Raisin Couscous - Spinach - Asparagus - Steak Fries - Gratin Potato - Side of Pasta

*\*Please inform your server of any food allergy or dietary need. The asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There are potential risks associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.*



## PASTA

Gluten-Free Pasta Available

SPAGHETTINI PRIMAVERA <i>Spaghettini, San Marzano tomato, Basil, garlic, seasonal vegetables</i>	18	FETTUCCINE EMILIANE <i>Fettuccine pasta, fennel sausage, Ragu, fresh cream, parmesan, basil</i>	19
RAVIOLI A LL'ARAGOSTA <i>Fresh ricotta, steamed Maine lobster, In a creamy brandied lobster bisque</i>	27	FETTUCCINE CHICKEN PESTO <i>Blackened, Alfredo basil-pesto, Exotic mushrooms, baby spinach</i>	26
ANGRY LOBSTER ARRABIATA <i>Sautéed in a spicy Tuscan Pomodoro Sauce, basil, tossed with spaghettini</i>	28	FENNEL SAUSAGE RAGU <i>Loose, sweet sausage Bolognese Spaghettini, pecoroni funghetto, basil</i>	20

## GRILL

To Maximize Flavor We Oak Grill All Of Our Fresh Seafood & Meats

GRILLED SCOTTISH SALMON <i>Grilled, aged balsamic, Chablis wine, Ciboulis, asparagus, gratin potato</i>	26	GRILLED DIVER SCALLOPS <i>Jumbo sea scallops, garlic, lemon, Fettuccine, basil-pesto, spinach</i>	27
GRILLED PAWN SCAMPI <i>Jumbo Gulf Shrimp, plump tomato, Basil, Diavolicchio, scampi sauce, angel hair</i>	26	GRILLED CHICKEN MARSALA <i>Grilled mushroom marsala, wine sauce Red bliss mashed potato, lemon spinach</i>	23
GRILLED MIGNON OF BEEF <i>Center cut, Roquefort fonduta, Cognac, Pepe verde, smashed potato</i>	34	SURF "N" TURF PIACERE <i>Grilled filet mignon, Bahamian lobster, or sea scallop, broccoli, MASH, beurre</i>	M.P.
14 OZ. GRILLED VEAL CHOP <i>Bone in, center cut, grilled, porcini, Veal bordelaise, red smashed potato</i>	36	COLORADO LAMB CHOPS <i>Grilled, almond mint-pesto, charmoula, Nicoise olive-lamb jus, smashed potato</i>	34

## SEA & LAND

HAZELNUT CRUSTED TUNA <i>Seared medium rare, basil espuma Citrus sauce, gratin and broccoli</i>	26	WILD BLACK GROUPER <i>Baked, Taggia olives, wild oregano, Mediterranean bouillabaisse, couscous</i>	28
MOROCCAN LAMB TAGINE <i>Ras-el-hanout, golden raisin compote, Slow braised, semolina couscous</i>	27	CRUSTED POLLO MILANESE <i>Romano crusted, sautéed, mozzarella, Tomato-marsala, spinach, mashed potato</i>	23
CRISP ROAST DUCKLING <i>Roast Long Island duck, corn pepper Cassis-liquor demi, potato gratin, Armagnac prunes</i>	27	PROVIMI VEAU CHANTERELLES <i>Sautéed, chanterelle mushrooms Brandied-creamy veal pan-demi, gratin</i>	28
14 OZ. ENTRECOTE AU POIVRE <i>"A classic" New York strip steak, X.O peppercorn crust, potato gratin</i>	33	NATURAL VEAL ARTICHOKE <i>Fresh lemon, white wine, giant capers, Artichokes, Italian parsley, dauphinoise</i>	27

Split entree charge 7.50