

## SMALL DISHES

<i>Crispy Fried Calamari</i>	9	<i>Chicken and Gorgonzola Sausage</i>	9
Soy ginger aioli and spicy pickled pepper coulis		House made sausage with black mission fig compote, crushed walnuts, micro arugula	
<i>Sesame Crusted Tuna Roll</i>	13	<i>Pan Seared Crab Cakes</i>	12
Avocado, shredded carrot, cucumber, lemon vinaigrette and tamari		Artichoke-caper relish, yellow pepper coulis	
<i>Steamed Littleneck Clams</i>	11	<i>Crispy Lobster Spring Roll</i>	10
Bacon, tomatoes, roasted garlic, green onions and white wine		Wakame, mushroom, curried corn aioli	

## SALADS & SOUPS

<i>Mixed Field Greens</i>	6	<i>Hearts of Romaine</i>	8
Cherry tomatoes, Manchego cheese, toasted sunflower seeds, Provencal vinaigrette		Shaved radish, crispy onions, fried capers, creamy red pepper vinaigrette	
<i>Jersey Tomato Salad</i>	9	<i>New England Clam Chowder</i>	9
Avocado, charred corn & jalapeño relish, queso fresco, lime vinaigrette		Fresh chives, extra virgin olive oil, bacon	

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## ENTRÉES

<i>Pan Seared Yellow Fin Tuna</i>		26
Eggplant & summer squash pisto, roasted fingerling potatoes, herb essence		
<i>Grilled Pork Tenderloin</i>		22
Creamy polenta, wilted arugula, grilled peach chutney		
<i>Crab Ravioli</i>		21
Sweet corn, scallions, wild mushrooms, lobster sauce		
<i>Grilled Black Grouper</i>		25
Warm salad of chickpeas, zucchini, tomatoes and olives, toasted garlic-lemon oil		
<i>Pan Seared Sea Scallops</i>		26
Red beans and rice, fried okra, spicy gumbo sauce		
<i>Grilled NY Strip Steak</i>		33
Cheddar and chive whipped potatoes, grilled asparagus, truffled mushroom vinaigrette		
Add: Diver Scallops (2) \$9- Sautéed Jumbo Lump Crab Meat \$9-		
<i>Grilled Salmon</i>		24
Brown sugar glaze, marinated Yukon gold potatoes, haricot vert, lemon vinaigrette		

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## SIDES

<i>Roasted Fingerlings</i>	5	<i>Creamy Polenta</i>	6
<i>Cheddar and Chive Whipped Potatoes</i>	6	<i>Haricot Vert</i>	6
<i>Grilled Asparagus</i>	6	<i>Red Beans and Rice</i>	5