

COLD APPETIZERS

Fresh Oysters on Half Shell	12 / 22
(Half a Dozen / Dozen)	
Little Neck Clams on Half Shell	12 / 22
(Half a Dozen / Dozen)	
Shrimp Cocktail	15
Lobster Cocktail	21

HOT APPETIZER

Mussels Luciano	13
Marinated artichokes, roasted tomatoes, gorgonzola & sweet shallots in white wine lemon sauce.	
Calamari Fritti	13
Golden fried & served with San Marzano sauce.	
Baked Clams	12
Topped with roasted red pepper, spinach, breadcrumbs & beurre blanc sauce.	
Lump Crab Cake.	14
Pan seared & garnished with seaweed salad	
Coconut Shrimp	14
Served with chili lime aioli	
Crispy Tuna	13
Wrapped in nori, delicately breaded served medium rare with wasabi, hoisin & miso	
Marinated Steak Tips	14
Broiled steak tips topped with fresh mozzarella, chili flakes & mushroom au jus	
Short Ribs	12
Slowly braised short ribs with wasabi mash & onion rings	
Baby Lamb Chops	12
With fennel salad & mint chimichurri	
Spicy Wings	9
Tossed in scallions, pepper & ginger.	
Chicken & Vegetable Pockets	12
roasted vegetables, chicken in a pie dough with roasted pepper & caper relish	
Crispy Cauliflower.	11
Cauliflower florets in a tangy garlic sauce.	
Keftedes	11
Zucchini pancakes, feta cheese with a capers & sour cream sauce.	
Jalapeno - Cheese Pizzetta	9
(aged.) Sampler.	26.

SOUPS

- New England Clam Chowder.** 6.
French Onion 6.

SALADS

- House.** 8
Organic baby greens, heirloom tomatoes, red bell peppers, seedless cucumber, red onion, white beans & carrots tossed in shallots vinaigrette.
- Caesar.** 9
Romaine lettuce with classic caesar dressing, croutons & shaved parmesan garnished with adriatic white anchovies and marinated cherry tomatoes
- Caprese.** 9
Sliced beefsteak tomatoes, mozzarella & fresh basil. Topped with (aged.) balsamic
- Wedge.** 9
Iceberg lettuce with blue cheese dressing garnished with marinated cherry tomatoes, smoked bacon bits & sliced red onions.
- Spinach** 9
Baby spinach with apple, raspberries, candied walnuts & goat cheese in raspberry vinaigrette.
- Greek** 9
Beefsteak tomatoes, red onions, green bell peppers, black olives & feta cheese in (aged.) champagne vinaigrette.

*Add Chicken \$ 6, Shrimp \$ 8 or Steak \$ 8

STEAKS & CHOPS

Hanger Steak	19
Served with garlic mashed potatoes, haricot vert & baby carrots	
16 oz. Marinated Skirt Steak	25
Served with garlic mashed potatoes, haricot vert & baby carrots	
10 oz. Petit Filet Mignon	27
14 oz. Filet Mignon	33
16 oz. NY Strip Steak dry (aged.) 28 days	34
22 oz. Rib-Eye Steak	36
42 oz. Porterhouse for Two	69
Double Cut Lamb Chops	29
With garlic mashed potatoes and broccoli	
Kobe Burger	18
American Kobe topped with mushrooms & blue cheese.	

SAUCES

(aged.) Steak Sauce.
Au Poivre.
Hollandaise.
Béarnaise.
Creamy Gorgonzola
Mushroom Demi
Chimichurri

SIDES

Hash Browns
Baked Potato
Steak Frites
Garlic Mashed Potatoes
Sautéed Mushrooms
Cream of Spinach
Sautéed or Steamed
Asparagus OR Spinach OR Broccoli

6.

ENTREES

Herb Crusted Chicken Breast	19
Stuffed with mushroom duxelle over lentil ragout, julienned vegetables & a charred sage, lemongrass cream sauce.	
Jambalaya	22
Chicken, Shrimp, Sausage sautéed with onions & peppers in Cajun sauce.	
Fettuccine Alfredo	18
Grilled chicken over pasta in shallots, white wine & cream sauce.	
Atlantic Salmon	25
Pan roasted with grilled asparagus salad & whipped goat cheese.	
Tilapia Livornese	24
Pan seared in a sauce consisting artichokes, black olives, capers, roasted tomatoes, red peppers & shallots	
Maple Chili Glazed Sea Bass	26
Over sweet potato puree, mushroom ragout & caramelized apples	
Shrimp Scampi	19
Tossed with linguini in a white wine lemon butter sauce.	
Fra Diavolo	21
Clams, mussels, shrimp & calamari in a spicy San Marzano sauce.	
Eggplant Parmigiana	17
Baked eggplant topped with mozzarella & San Marzano sauce.	
Mushroom Ravioli	17
In alfredo sauce with artichokes & sundried tomatoes	
Roasted Vegetable Strudel	17
In a phyllo pocket over a rustic marinara sauce.	
Maine Lobster	MKT
Broiled, Steamed or Stuffed with crab meat	

BAR MENU

Marinated Steak Tips	14
Broiled steak tips topped with fresh mozzarella, chili flakes & mushroom au jus	
Coconut Shrimp	14
Served with chili lime aioli	
Short Ribs	12
Slowly braised short ribs with wasabi mash & onion rings	
Jalapeno - Cheese Pizzetta	9
Mediterranean Steak Wrap	12
Shredded steak, artichokes, sundried tomatoes, black olives, red peppers, mushrooms & swiss cheese rolled in a spinach tortilla.	
Spicy Wings	9
Tossed in scallions, peppers & ginger.	
Flamed Chicken Salad	12
Herb marinated chicken breast served on a bed of organic baby greens	
Fish & Chips	13

(aged.)

STEAKHOUSE

DESSERTS

NY Style Cheesecake.	7.
Chocolate Cake.	7.
Warm Chocolate Lava Cake a la mode.	8
Warm Apple Tart a la mode.	8
Crème Brûlée.	8
Assortment of Sorbet	5
Choice of Ice Cream	6.