

**SAMPLE MENU**  
*Items Subject to Change*

**MARKET FRESH FISH & SEAFOOD\***

**APPETIZERS**

**FLASH FRIED SHRIMP\***

Thai chili sauce, napa slaw, peanuts  
\$13

*Pairs perfectly with*

*Riesling, Dr. Hermann, Mosel, Germany, 2017 \$10 glass / \$40 bottle*

**CLAMS**

Clam broth, grilled focaccia toast  
\$16

*Pairs perfectly with*

*Rosé, Miraval, Provence, France, 2017 \$13.25 glass / \$53 bottle*

**ENTREES**

**NEW ENGLAND STYLE STEW**

Clams, mussels, white fish  
\$28

*Pairs perfectly with*

*Chardonnay, Sonoma-Cutrer, Russian River Valley, California, 2016 \$14.50 glass / \$58 bottle*

**BRONZINI**

Simply seared; with E.V.O.O., lemon.

Choice of miso vinaigrette, lime soy butter, lemon caper vinaigrette, chef's vegetables  
\$31

*Pairs perfectly with*

*Champagne, Duval Leroy, France, NV \$100 bottle*

**GRILL FEATURE**

**CROWN JEWEL 8oz\***

The Ribeye Cap (Spinalis), known for its superior marbling, flavor and tenderness  
\$40

*Pairs perfectly with*

*Cabernet Sauvignon, Caymus, Napa, California, 2015 \$42 glass / \$165 bottle*

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. We use ingredients that contain all major FDA allergens. Please inform your server if a person in your party has a food allergy or special dietary need.