



STARTERS

MEDITERRANEAN HUMMUS	15
<i>House made hummus, tomato, cucumber, red onions, kalamata olives, arugula, ricotta salata, crispy chickpeas</i>	
WAGYU WONTONS	18
<i>Ponzu slaw, thai sweet chili - DF</i>	
BLUE FIN TUNA CEVICHE *	22
<i>Bluefin tuna, soy-lime marinade, tomato, onions, avocado, crispy amaranth, wonton crisps, cilantro, pecans - DF</i>	
TWICE FRIED WINGS	17
<i>Organic chicken wings, garlic-sweet chili, scallions - DF</i>	
CALAMARI	16
<i>Town dock calamari, marinara sauce, lemon wedges</i>	
NEUSKE'S THICK CUT BACON	18
<i>Neuske's bacon, bourbon maple miso glaze GF DF</i>	
FIRE ROASTED ITALIAN SAUSAGE	14
<i>Apple butter, pickled sweet cherry peppers, apple slaw, sherry jus, fennel dust - GF DF</i>	
CRISPY BRUSSELS SPROUTS	16
<i>Crispy Brussels sprouts, greek yogurt, pomegranate, orange segments, orange juice reduction, crispy amaranth</i>	
GRILLED SHRIMP	21
<i>Chipotle mango aioli, mango pico de gallo GF DF</i>	
SHORT RIB FLATBREAD	18
<i>Braised short rib, cheddar, fontina, horseradish aioli, pickled onions</i>	
MUSHROOM CONFIT FLATBREAD	18
<i>Wild mushroom confit, roasted garlic, fontina, caramelized onion, balsamic glaze</i>	
CRAB CAKE	24
<i>Lump blue crab cake, spicy mango aioli, pickled fresno peppers, micro salad - DF</i>	
CRISPY EGGPLANT	14
<i>Beer battered eggplant, rosemary honey, sea salt, micro greens - DF</i>	
MAINE LOBSTER ROLLS	31
<i>Maine lobster, clarified butter, warm sweet roll</i>	

RAW BAR GF | DF

OYSTERS [6] *	21
<i>Daily selection</i>	
SHRIMP COCKTAIL [4]	18
<i>Jumbo shrimp, cocktail sauce, fresh lemon</i>	
CHILLED LOBSTER	32
<i>Avocado aioli, chives</i>	
SEAFOOD PLATTER	50
<i>(4) oysters, (2) shrimp cocktail, (4oz) chilled lobster</i>	

SOUPS

LOBSTER BISQUE	16
SOUP OF THE DAY	8

SALADS

BEETS & RIBIOLA SALAD	17
<i>Red and golden baby beets, whipped ribiola, orange segments, pickled shallots, pistachio dust, lemon-herb vinaigrette, orange agrodolce - GF</i>	
POACHED PEAR SALAD	17
<i>Seasonal greens, ricotta salata, quince dressing, port poached pears, caramelized walnuts - GF</i>	
LOCAL BURRATA	16
<i>Arugula, roasted tomato, cracked pepper, jamon serrano. rosemary honey, grilled foccacia</i>	
CAESAR SALAD	16
<i>Romaine lettuce, house made croutons, shaved parmesan cheese, house caesar dressing</i>	
HOUSE SALAD	14
<i>Mixed greens, tomato, pickled onions, cucumber, honey goat cheese, sherry vinaigrette - GF</i>	

ADD-ONS GF | DF

<i>NY STRIP 16</i>
<i>HERBED CHICKEN BREAST 12</i>
<i>SALMON 14</i>
<i>JUMBO SHRIMP [3 PCS] 16</i>

MENU CURATED AND EXECUTED BY
CHEF JOSEPH FERRAIOLI

* "GF" AND "DF" LABELS REPRESENT ITEMS THAT ARE EITHER GLUTEN FREE (GF) OR DAIRY FREE (DF)

* CONSUMING RAW OR UNDERCOOKED FOOD INCREASES YOUR RISK OF FOOD BORNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS



MAINS

<p>SESAME CRUSTED TUNA * 34 <i>Bluefin tuna, ginger-carrot puree, jasmine rice, cabbage slaw, pickled fresno peppers, grilled lime - DF</i></p> <p>FAROE ISLAND SALMON * 32 <i>Grilled salmon, crispy Brussels sprouts, greek yogurt, pomegranate, orange segments, orange juice reduction</i></p> <p>BERKSHIRE PORK CHOP * 36 <i>Grilled pork chop, parmesan-polenta, seasonal vegetable hash, apple butter - GF</i></p> <p>ATLANTIC SWORDFISH 34 <i>Blackened swordfish, corn pudding, cherry tomato succotash, broccolini, rustic chimichurri - DF</i></p>	<p>PERUVIAN 1/2 CHICKEN 29 <i>French fries, aji amarillo sauce</i></p> <p>STONE WATER BURGER * 23 <i>8 oz. special blend, Neuske's bacon, cheddar cheese, lettuce, tomato, aioli, French fries</i></p>
<p>CHARCOAL FIRED <small>ALL ITEMS FINISHED WITH GARLIC & HERB BUTTER, SERVED WITH PARMESAN CRUSTED SMASHED POTATO</small></p>	
<p>16 OZ. NY STRIP * 64 <i>GF</i></p> <p>16 OZ. RIBEYE * 61 <i>GF</i></p> <p>8 OZ. FILET * 61 <i>GF</i></p> <p>36 OZ. TOMAHAWK [FOR TWO] * 129 <i>GF</i></p> <p>10 OZ. HANGER STEAK * 39 <i>GF</i></p> <p>8 OZ. LOBSTER TAIL 44 <i>GF</i></p>	<p>PASTA</p> <hr/> <p>PEAR SACCHETTONI 29 <i>Valdeón cream sauce, walnut pesto, jamon serrano, grilled bosc pears</i></p> <p>SHORT RIB BOLOGNESE 38 <i>Pappardelle, fresh parmesan</i></p> <p>LOBSTER BUCATINI 45 <i>Champagne pink sauce, fresh parmesan</i></p>
<p>SAUCES</p> <hr/> <p>RED WINE DEMI-GLACE 2 <i>GF DF</i></p> <p>CHIMICHURRI 2 <i>GF DF</i></p> <p>AJI AMARILLO 2 <i>GF</i></p> <p>AU POIVRE 2 <i>GF</i></p> <p>CHIPOTLE MANGO 2 <i>GF DF</i></p>	

ADD-ONS

JUMBO SHRIMP [3 PCS] | 18
GF | DF

LOBSTER TAIL [8 OZ.] | 36
GF

CRAB CAKE [4 OZ.] | 20
DF

SIDES

<p>ROASTED SWEET POTATO 11 <i>Horseradish aioli, ricotta salata, scallions - GF</i></p> <p>ROASTED POTATOES 11 <i>Mixed herbs - GF DF</i></p> <p>ROASTED GARLIC MASHED POTATOES 11 <i>GF</i></p> <p>TRUFFLE FRIES 13 <i>Roasted confit garlic oil, parmesan, herbed black truffle</i></p> <p>BABY CARROTS 11 <i>Miso bourbon maple glaze - GF DF</i></p>	<p>WILD MUSHROOMS 11 <i>Wild mushrooms, bechamel sauce, parmesan cheese</i></p> <p>BRUSSELS SPROUTS 13 <i>Greek yogurt, orange segments, pomegranate, orange juice reduction</i></p> <p>GRILLED ASPARAGUS 13 <i>Fresh parmesan - GF</i></p> <p>LOBSTER MAC & CHEESE 28 <i>Red dragon cheddar cheese sauce</i></p>
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