



## STARTERS

<b>MEDITERRANEAN HUMMUS</b>	15
<i>House made hummus, tomato, cucumber, red onions, kalamata olives, arugula, ricotta salata, crispy chickpeas</i>	
<b>WAGYU WONTONS</b>	18
<i>Ponzu slaw, thai sweet chili - DF</i>	
<b>BLUE FIN TUNA CEVICHE *</b>	22
<i>Bluefin tuna, soy-lime marinade, tomato, onions, avocado, crispy amranth, wonton crisps, cilantro, pecans - DF</i>	
<b>TWICE FRIED WINGS</b>	17
<i>Organic chicken wings, garlic-sweet chili, scallions - DF</i>	
<b>CALAMARI</b>	16
<i>Town dock calamari, marinara sauce, lemon wedges</i>	
<b>NEUSKE'S THICK CUT BACON</b>	18
<i>Neuske's bacon, bourbon maple miso glaze GF   DF</i>	
<b>GARLIC MUSSELS</b>	18
<i>Salmorreta sauce, árbol chili, garlic, white wine - GF   DF</i>	
<b>CRISPY BRUSSELS SPROUTS</b>	16
<i>Crispy Brussels sprouts, greek yogurt, pomegranate, orange segments, orange juice reduction, crispy amaranth</i>	
<b>GRILLED SHRIMP</b>	21
<i>Chipotle mango aioli, mango pico de gallo GF   DF</i>	
<b>SHORT RIB FLATBREAD</b>	18
<i>Braised short rib, cheddar, fontina, horseradish aioli, pickled onions</i>	
<b>ELOTE LOCO FLATBREAD</b>	18
<i>Chihuahua cheese, grilled corn, jalapeño, queso fresco, aioli, chile piquin, cilantro</i>	
<b>SPRING ONION PESTO FLATBREAD</b>	16
<i>Fontina, sundried tomatoes, hot honey</i>	
<b>CRAB CAKE</b>	24
<i>Lump blue crab cake, spicy mango aioli, pickled fresno peppers, micro salad - DF</i>	
<b>CRISPY EGGPLANT</b>	14
<i>Beer battered eggplant, rosemary honey, sea salt, micro greens - DF</i>	
<b>MAINE LOBSTER ROLLS</b>	31
<i>Maine lobster, clarified butter, warm sweet roll</i>	

## RAW BAR GF | DF

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

## SOUPS

<b>LOBSTER BISQUE</b>	16
<b>SOUP OF THE DAY</b>	8

## SALADS

<b>BEETS &amp; ROBIOLA SALAD</b>	17
<i>Red and golden baby beets, whipped robiola, orange segments, pickled shallots, pistachio dust, lemon-herb vinaigrette, orange agrodolce - GF</i>	
<b>SUMMER SQUASH SALAD</b>	15
<i>Shaved zucchini, summer squash, herbed feta-yogurt, cherry tomatoes, toasted almonds, poppy seeds, lemon-herb vinaigrette, shaved Parmesan - GF</i>	
<b>LOCAL BURRATA</b>	16
<i>Arugula, roasted tomato, cracked pepper, jamon serrano, rosemary honey, grilled foccacia</i>	
<b>CAESAR SALAD</b>	16
<i>Romaine lettuce, house made croutons, shaved parmesan cheese, house caesar dressing</i>	
<b>HOUSE SALAD</b>	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

**SESAME CRUSTED TUNA \*** 34 **BERKSHIRE PORK CHOP \*** 42  
*Bluefin tuna, ginger-carrot puree, jasmine rice, cabbage slaw, pickled fresno peppers, grilled lime - DF*  
*Grilled pork chop, charred salsa verde, peach gastrique, roasted peewee potatoes, charred heirloom carrots - GF*

**FAROE ISLAND SALMON \*** 32 **STONE WATER BURGER \*** 23  
*Grilled salmon, crispy Brussels sprouts, Greek yogurt, pomegranate, orange segments, orange juice reduction*  
*8 oz. special blend, Neuske's bacon, cheddar cheese, lettuce, tomato, aioli, French fries*

**PERUVIAN 1/2 CHICKEN** 29  
*French fries, aji amarillo sauce*

**ATLANTIC SWORDFISH** 34  
*Blackened swordfish, corn pudding, cherry tomato succotash, broccolini, rustic chimichurri - DF*

### CHARCOAL FIRED ALL ITEMS FINISHED WITH GARLIC & HERB BUTTER, SERVED WITH PARMESAN CRUSTED SMASHED POTATO

**16 OZ. NY STRIP \*** 64  
*GF*

**16 OZ. RIBEYE \*** 61  
*GF*

**8 OZ. FILET \*** 61  
*GF*

**36 OZ. TOMAHAWK [FOR TWO] \*** 139  
*GF*

**10 OZ. HANGER STEAK \*** 39  
*GF*

## PASTA

**SPRING PESTO GNOCCHI** 34  
*Whipped robiola cheese, spring onion pesto, English peas, tomato confit, cracked pepper*

**LOBSTER BUCATINI** 45  
*Champagne pink sauce, fresh parmesan*

## SAUCES

**RED WINE DEMI-GLACE** 2  
*GF | DF*

**CHIMICHURRI** 2  
*GF | DF*

**AJI AMARILLO** 2  
*GF*

**AU POIVRE** 2  
*GF*

**CHIPOTLE MANGO** 2  
*GF | DF*

## ADD-ONS

**JUMBO SHRIMP [3 PCS] | 16**  
*GF | DF*

**CRAB CAKE [4 OZ.] | 20**  
*DF*

## SIDES

**ROASTED SWEET POTATO** 11  
*Horseradish aioli, ricotta salata, scallions - GF*

**ROASTED POTATOES** 11  
*Mixed herbs - GF | DF*

**ROASTED GARLIC MASHED POTATOES** 11  
*GF*

**TRUFFLE FRIES** 13  
*Roasted confit garlic oil, parmesan, herbed black truffle*

**BABY CARROTS** 11  
*Miso bourbon maple glaze - GF | DF*

**WILD MUSHROOMS** 11  
*Wild mushrooms, bechamel sauce, parmesan cheese*

**BRUSSELS SPROUTS** 13  
*Greek yogurt, orange segments, pomegranate, orange juice reduction*

**GRILLED ASPARAGUS** 13  
*Fresh parmesan - GF*

**LOBSTER MAC & CHEESE** 28  
*Red dragon cheddar cheese sauce*

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