



STARTERS

MEDITERRANEAN HUMMUS	15
<i>House made hummus, tomato, cucumber, red onions, kalamata olives, arugula, ricotta salata, crispy chickpeas - GFA</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 amranth, 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>	
GARLIC MUSSELS	18
<i>Salmorreta sauce, árbol chili, garlic, white wine - GFA 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>	
ELOTE LOCO FLATBREAD	18
<i>Chihuahua cheese, grilled corn, jalapeño, queso fresco, aioli, chile piquin, cilantro</i>	
SPRING ONION PESTO FLATBREAD	16
<i>Fontina, sundried tomatoes, hot honey</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</i>	
MAINE LOBSTER ROLLS	31
<i>Maine lobster, clairified 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 & ROBIOLA SALAD	17
<i>Red and golden baby beets, whipped robiola, orange segments, pickled shallots, pistachio dust, lemon-herb vinaigrette, orange agrodolce - GF</i>	
SUMMER SQUASH SALAD	15
<i>Shaved zucchini, summer squash, herbed feta-yogurt, cherry tomatoes, toasted almonds, poppy seeds, lemon-herb vinaigrette, shaved Parmesan - 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*

NY STRIP 16
HERBED CHICKEN BREAST 12
SALMON 14
JUMBO SHRIMP [3 PCS] 16

MENU CURATED AND EXECUTED BY
CHEF JOSEPH FERRAIOLI

"GF" AND "DF" INDICATE ITEMS THAT ARE GLUTEN-FREE OR DAIRY-FREE AS SERVED
"GFA" INDICATES ITEMS THAT CAN BE PREPARED GLUTEN-FREE UPON REQUEST

* 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
<i>Bluefin tuna, ginger-carrot puree, jasmine rice, cabbage slaw, pickled fresno peppers, grilled lime - DF</i>		<i>Grilled pork chop, charred salsa verde, peach gastrique, roasted peewee potatoes, charred heirloom carrots - GF DF</i>	

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

PERUVIAN 1/2 CHICKEN	29
<i>French fries, aji amarillo sauce - GF</i>	

ATLANTIC SWORDFISH	34
<i>Blackened swordfish, corn pudding, cherry tomato succotash, broccolini, rustic chimichurri - GF DF</i>	

CHARCOAL FIRED	ALL ITEMS FINISHED WITH GARLIC & HERB BUTTER, SERVED WITH PARMESAN CRUSTED SMASHED POTATO
16 OZ. NY STRIP *	64
<i>GF</i>	
16 OZ. RIBEYE *	61
<i>GF</i>	
8 OZ. FILET *	61
<i>GF</i>	
36 OZ. TOMAHAWK [FOR TWO] *	139
<i>GF</i>	
10 OZ. HANGER STEAK *	39
<i>GF</i>	

PASTA

SPRING PESTO GNOCCHI	34
<i>Whipped robiola cheese, spring onion pesto, English peas, tomato confit, cracked pepper</i>	

LOBSTER BUCATINI	45
<i>Champagne pink sauce, fresh parmesan</i>	

SAUCES

RED WINE DEMI-GLACE	2
<i>GF DF</i>	
CHIMICHURRI	2
<i>GF DF</i>	
AJI AMARILLO	2
<i>GF</i>	
AU POIVRE	2
<i>GF</i>	
CHIPOTLE MANGO	2
<i>GF DF</i>	

ADD-ONS

JUMBO SHRIMP [3 PCS] | 16

GF | DF

CRAB CAKE [4 OZ.] | 20

DF

SIDES

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

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