



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 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>	
GRILLED OCTOPUS	16
<i>Calabrian chili aioli, chorizo, smashed potatoes 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 - GFA</i>	
BUTTERNUT SQUASH FLATBREAD	16
<i>Whipped ricotta & goat cheese, jamon serrano, rosemary honey, herbs - GFA</i>	
PORK BELLY & BRIE FLATBREAD	18
<i>Cherry gastrique, fontina & brie cheeses, arugula, sherry vinaigrette</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, 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

SOUP OF THE DAY	8
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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>	
APPLE & MANCHEGO SALAD	16
<i>Mixed greens, spiced cider dressing, manchego cheese, local apples, dehydrated mixed fruits, pickled shallots, toasted almonds - GF</i>	
LOCAL BURRATA	16
<i>Arugula, roasted tomato, cracked pepper, jamon serrano, rosemary honey, grilled foccacia - GFA</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 * <i>Bluefin tuna, ginger-carrot puree, jasmine rice, cabbage slaw, pickled fresno peppers, grilled lime</i> - <i>DF</i>	34	BERKSHIRE PORK CHOP * <i>Grilled pork chop, creamy polenta, stewed cannellini beans, balsamico roseoro sauce, parmesan</i> - <i>GF</i>	42
FAROE ISLAND SALMON * <i>Grilled salmon, crispy Brussels sprouts, Greek yogurt, pomegranate, orange segments, orange juice reduction</i>	32	STONE WATER BURGER * <i>8 oz. special blend, Neuske's bacon, cheddar cheese, lettuce, tomato, aioli, French fries</i>	23
PERUVIAN 1/2 CHICKEN <i>French fries, aji amarillo sauce</i> - <i>GF</i>	29		
BONE-IN SHORTRIB <i>Slow braised shortrib, warm potato salad, beef tallow vinaigrette, red wine demi-glace, roasted heirloom carrots</i> - <i>GF DF</i>	52		

CHARCOAL FIRED

ALL STEAKS ARE FINISHED WITH GARLIC BUTTER & SERVED A LA CARTE

16 OZ. NY STRIP * <i>GF</i>	64
16 OZ. RIBEYE * <i>GF</i>	61
8 OZ. FILET * <i>GF</i>	61
36 OZ. TOMAHAWK [FOR TWO] * <i>GF</i>	139
10 OZ. HANGER STEAK * <i>GF</i>	39

PASTA

BRISKET RAVIOLI <i>Sherry au jus, roasted wild mushrooms, crème fraîche, porcini dust</i>	32
LOBSTER BUCATINI <i>Champagne pink sauce, fresh parmesan</i>	45

SAUCES

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

ADD-ONS

JUMBO SHRIMP [3 PCS] | 16
GF | DF

CRAB CAKE [4 OZ.] | 20
DF

SIDES

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

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