

**A P P E T I Z E R S**

<b>MEATBALLS</b> <i>3 meatballs, basil tomato sauce, parmesan cheese, garlic bread</i>	18
<b>51FIFTEEN CEVICHE</b> <i>red snapper, shrimp, crab, pico de gallo, avocado, lime juice</i>	25
<b>CALAMARI ZEN-CHINO</b> <i>hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce</i>	23
<b>WAGYU BEEF CARPACCIO R</b> <i>arugula, artichoke, capers, Creole mustard aioli, crostini</i>	24
<b>MARYLAND CRAB CAKE</b> <i>jumbo lump crab with lemon Cajun lobster sauce</i>	26
<b>TUNA POKE R</b> <i>ahi tuna, avocado, ginger vinaigrette, jasmine rice, fresno pepper, furikake, micro cilantro</i>	23
<b>BEEF EMPANADAS</b> <i>3 beef empanadas, stuffed with ground beef served with creamy cilantro jalapeño sauce</i>	17
<b>BUFFALO SHRIMP</b> <i>5 shrimp mellow blue cheese crumbles, blue cheese dressing, arugula and daikon</i>	24
<b>SMOKED BURRATA</b> <i>pears, prosciutto, arugula, balsamic glazed</i>	15
<b>CHARCUTERIE BOARD</b> <i>assortment of artisan cheeses, cured meat, crunchy nuts, fresh berries, local honey</i>	24

**S O U P S & S A L A D S**

<b>SEASONAL SOUP</b>	9
<b>POBLANO SOUP GF</b>	9
<b>LOBSTER BISQUE</b>	10
<b>CAESAR SALAD GF</b> <i>croutons, romano parmesan</i>	10
<b>AVOCADO &amp; CUCUMBER SALAD GF</b> <i>sliced avocado, julienne of English cucumber and arugula, shaved ricotta, sweet Pedro Ximénez sherry</i>	15
<b>SEAFOOD SALAD GF</b> <i>lobster, shrimp, crab, avocado, cucumber and mixed greens, cherry tomatoes, light cilantro basil citrus vinaigrette</i>	46
<b>LACINATO KALE &amp; ENDIVE SALAD</b> <i>caramelized red onions, candied walnuts, feta cheese, berries, sumac Calamanasi Vinaigrette</i>	12

GF - Gluten Free    R - Raw Product

Split Plate Charge \$5 | 20% Gratuity added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## PASTA & FRESH SEAFOOD

## DINNER MENU

<b>SEAFOOD FRIED RICE</b>	39
<i>lobster meat, shrimp, egg, peas, carrots, bean sprout, green onion, red pepper</i>	
<b>SEAFOOD LINGUINE</b>	34
<i>shrimp, scallop, red snapper, fresh basil, brandy lobster cream sauce</i>	
<b>SHORT RIB RAVIOLI</b>	33
<i>short rib, wild mushroom parmesan cheese stuffed ravioli, brussel sprout, spinach, with citrus au jus</i>	
<b>FISH A LA PLANCHA GF</b>	33
<i>seared salmon, green pea mousse, seasonal risotto</i>	
<b>DIVER SEA SCALLOPS</b>	38
<i>pan-seared with maldon sea salt and butter, served with caramelized sprouts and pancetta, beurre blanc sauce</i>	
<b>FRESH RED SNAPPER FILET GF</b>	37
<i>pan seared red snapper, sweet corn and edamame risotto, truffle tarragon oil</i>	
<b>SMOKED CHILEAN SEA BASS</b>	45
<i>celeriac puree, sautéed vegetables, red wine reduction</i>	
<b>BLACKENED AHI TUNA STEAK R</b>	37
<i>Peruvian red quinoa, cucumbers, cherry tomatoes, beets, mint with wasabi butter sauce</i>	
<b>FRESH WHOLE BRANZINO GF</b>	MARKET PRICE

### SURF & TURF

*filet mignon, grilled lobster tail and herb butter, served with mashed potatoes and asparagus*

85

## STEAKS & CHOPS

<b>ANGUS FILET MIGNON GF herb butter</b>	48
<b>ANGUS RIBEYE STEAK GF herb butter</b>	48
<b>BASTED BROWN BUTTER ANGUS RIBEYE STEAK</b>	48
<b>NEW ZEALAND LAMB CHOP GF pearl onions, balsamic honey reduction sauce</b>	48
<b>CHICKEN TIKKA MASALA</b>	30
<i>char-grilled chicken with a rich and aromatic tomato-based curry sauce, white rice</i>	
<b>VEAL OSSOBUCCO GF</b>	45
<i>slow braised veal shank, asparagus, mascarpone cheese polenta</i>	
<b>BRICK CHICKEN</b>	35
<i>cast iron skillet half chicken, spinach mashed potatoes, lemon thyme au jus</i>	

## SIDES

<b>ASPARAGUS GF</b>	11
<b>GRILLED ZUCCHINI, CARROTS, AND YELLOW SQUASH GF</b>	11
<b>GARLIC MASHED POTATOES</b>	13
<b>SWEET CARAMELIZED BRUSSELS SPROUTS, GARLIC, AGAVE</b>	13
<b>CHIPOTLE MAC &amp; CHEESE</b>	11
<b>CREAM CORN</b>	11
<b>FRIED RICE GF</b>	13