

Easter Menu

brunch

Lobster & Ricotta Stuffed Crêpes | 16

Lightly Baked with Tomato-Tarragon Brown Butter

Thick-Cut Candied Bacon & Eggs | 14

Two Fried Eggs, Maple-Molasses Glazed Bacon, Breakfast Potatoes

Crab Cake Benedict | 16

Prosciutto, Poached Eggs, Spinach & Baby Kale Salad, Hollandaise

Bone Marrow Scramble | 14

Bone Marrow, Scrambled Eggs, Boursin Cheese, Bacon, Breakfast Potatoes

Steak & Eggs | 18

6 oz. Hanger Steak, Fried Eggs, Grilled Asparagus, Breakfast Potatoes, Chimichurri

small plates

Calamari | 12

Cherry Peppers, White Balsamic Agrodolce, Chipotle Aioli

P.E.I. Mussels | 13

White Wine, Tomato, Garlic Butter

Mushroom Bruschetta | 13

Fried Egg, Ciabatta, Stonington Mushroom Sauté, Pecorino, Truffle Oil

Seared Tuna Tataki | 14

Wasabi-Yuzu Sauce, Tobiko, Chipotle Aioli

soups & salads

New England Clam Chowder | 8

Garnished with Thyme Butter

Lobster Bisque | 9

Dill Crème Fraîche

Grilled Romaine Hearts | 9

Grilled Onion, Pancetta, Pecorino, Roasted Tomato, Avocado-Dill Dressing

Market Salad | 9

Baby Greens, Crumbled Goat Cheese, Spiced Pecans, Dried Cranberries, Balsamic Vinaigrette

pasta & risotto

Roman Style Carbonara | 18

Cavatelli Pasta, Peas, House Bacon, Pecorino

Seafood Risotto | 28

Scallops, Shrimp, Mussels, Spicy Tomato Sauce, Risotto, Pecorino, Herbs

Lobster Bolognese | 28

Lobster, Sherry-Tarragon Cream, Pappardelle

main course

Seared Salmon | 27

Lobster & Bacon Fried Rice, Shredded Vegetables, Sweet Soy Sauce

Whole Roasted Branzino | 28

Panzanella Salad, Lemon Vinaigrette

Roasted NY Strip | 32

Chive Potato Purée, Asparagus, Veal Jus

Harissa-Rubbed Half Chicken | 24

Fingerling Potatoes, Spinach, Chicken Jus

Rack of Lamb | 34

Ratatouille, Mashed Purple Potatoes, Smoked Tomato Sauce

Executive Chef **THOMAS PRUE**

For parties of 6 or more, 20% gratuity will be added. Thoroughly cooking eggs, shellfish, meats and poultry may reduce the risk of food-borne illness.