

RAW BAR

Jumbo Shrimp Cocktail*	3 pcs \$21
Homemade cocktail sauce, mache salad and lemon wedges	5 pcs \$35
Kumamoto Oysters*	6 pcs \$25
Served with mignonette, lemon and mini tabasco	12 pcs \$35
Russian Sevruga Caviar*	1 oz \$230
Served on ice with crème fraîche, egg white, egg yolk, chives, and blinis	
Whole Maine Lobster*	1 pcs \$32
Drawn butter/Basil aioli	
Crab Platter*	\$65
1 # king crab/8 snow crab claws, on ice with mustard sauce, cocktail, drawn better and lemon	

*Consumer Information
If you have chronic illness of the liver, stomach or blood or have immune disorders, you are in a greater risk of serious illness from raw oysters, and should eat oyster fully cooked.
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

HOMEMADE RICE & PASTA

Black Truffle Risotto	55
Topped with summer Black Truffle shavings	
Parpadelle Ai Funghi	27
A mix of button mushrooms Portobello and Porcini served with a light sauce	
Whole wheat spaghetti pomodoro	22
Whole wheat spaghetti, tossed with fresh tomatoes and basil and a light pomodoro sauce and drizzle of olive oil.	
Fettuccini di marre al nero di sepiá	31
Served in marinere broth with scallops, shrimp, mussels, calamari and clams	
Bucatini and filet mignon meat ball	29
Served with pomodoro sauce, fresh basil, tomatoes and shave parmesan	
Seafood Risotto	32
With lobster, shrimp and scallops calamari, mussels, clams	
Ricotta & spinach ravioli	26
Homemade ravioli filled with spinach and ricotta in fresh pomodoro sauce topped with arugula and parmesan shavings	
Lobster Cavatelli	34
Homemade Ricotta Cavatelli, fresh Main Lobster with shaved Parmesan and Parsley	

FROM THE SEA

Dover Sole	59
Pan seared served with a lemon caper sauce and prepared tableside with veggies	
Wild Scottish Salmon Darne	33
Darne of Scottish salmon grilled served with asparagus, cannellini bean salad, grilled shrimp over lemon caper sauce	
Diver Sea Scallops	35
Main scallops with leek and Pomme paillasson with champagne sauce and truffle sauce	
Chilean Sea Bass	38
Seared, then steamed served with edamame puree, orange segments and orange miso sauce	
Mediterranean Branzino	34
Pan seared filet of branzino from the Mediterranean served with sautéed spinach and lemon vierge sauce	
Whole Fish of the Day	46
Served with veggies, lemon and champagne sauce	