

APPETIZERS

SOUP 5/7 - SEAFOOD SOUP 6/8 - FRENCH ONION 8

HOT SEAFOOD ANTIPASTO

SHRIMP, SCALLOPS, CLAMS, MUSSELS, MUSHROOMS, ROASTED RED PEPPERS AND ARTICHOKE HEARTS IN A SHERRY MARINARA SAUCE. FINISHED WITH MELTED MOZZARELLA CHEESE AND FRIED EGGPLANT GARNISH 28

LIGHTHOUSE CRAB CAKES

HAND-PACKED FRESH CRAB CAKES SERVED OVER MANGO SALSA. FINISHED WITH A SPICY TARRAGON AIOLI 16

HOT LOBSTER DIP

FRESH LOBSTER MEAT IN A THREE CHEESE SAUCE WITH FRESH LEMON, RED ONION AND SCALLION WITH GARLIC CROSTINI AND ARUGULA GARNISH 20

FRIED OR THAI CALAMARI

CLASSIC FRIED CALAMARI WITH HOMEMADE MARINARA OR TOSSED IN THAI CHILI SAUCE WITH BANANA PEPPERS AND FRESH ARUGULA 16

STEAMED CLAMS OR MUSSELS

A DOZEN LITTLE NECK CLAMS OR BLUE MUSSELS SERVED WITH MELTED BUTTER AND LEMON 14
BIANCO - FRA DIAVOLO - MARINARA 1

JUMBO SHRIMP COCKTAIL

SERVED WITH COCKTAIL SAUCE AND FRESH LEMON 12

HEIRLOOM BRUSCHETTA

HALVED HEIRLOOM CHERRY TOMATOES, MINCED GARLIC, RED ONION AND FRESH BASIL. FINISHED WITH BALSAMIC REDUCTION AND ROMANO CHEESE. SERVED WITH TOASTED FRESH HERB FOCACCIA CROSTINI 14

MOZZARELLA STUFFED MEATBALLS

HAND-PACKED MEATBALLS STUFFED WITH FRESH MOZZARELLA FINISHED WITH HOMEMADE MARINARA, ROMANO CHEESE AND BALSAMIC REDUCTION 15

FRIED BURRATA WITH PROSCIUTTO

LIGHTLY BREADED AND FLASH FRIED BURRATA IN RED SAUCE WITH A PESTO AND BALSAMIC FINISH, SERVED WITH GARLIC CROSTINI AND IMPORTED PROSCIUTTO 16

CRISPY EGGPLANT WITH WHIPPED RICOTTA

CRISPY EGGPLANT CHIPS WITH A SEASONED WHIPPED RICOTTA, MARINATED HEIRLOOMS, ROASTED RED PEPPERS, ROSEMARY GARLIC OIL, AND FRESH BASIL 15

BONELESS/BONE-IN WINGS

BONELESS CHICKEN THIGHS OR BONE-IN WINGS TOSSED IN YOUR CHOICE OF SAUCE AND SERVED WITH HOMEMADE BLUE CHEESE DRESSING 14
SEITAN WINGS ALSO AVAILABLE
HOT - MEDIUM - MILD - BBQ - HONEY BOURBON BBQ
SESAME GINGER - THAI CHILI - GARLIC PARMESAN

SALADS

CHICKEN 4 - SHRIMP 6 - SCALLOPS 8 - SALMON 12 - SWORDFISH 12 - AHI TUNA 6

SEITAN 6 - BEYOND BURGER 8 - TOFU 5

GARDEN SALAD 6/12 - CAESAR SALAD 8/14

MIXED BERRY SALAD

MIXED GREENS TOPPED WITH CANDIED WALNUTS, CRUMBLED GOAT CHEESE, FRESH STRAWBERRIES, BLUEBERRIES, RASPBERRIES, BLACKBERRIES AND HOMEMADE CHAMPAGNE VINAIGRETTE 16

AHI TUNA STRAWBERRY SALAD

MIXED GREENS WITH SLICED SEARED SESAME AHI TUNA, FRESH STRAWBERRIES, FETA AND TOASTED ALMONDS WITH HOMEMADE LEMON POPPY VINAIGRETTE 18

WALDORF SALAD

MIXED GREENS WITH RED GRAPES, GRANNY SMITH APPLES, HEIRLOOM TOMATOES, RED ONION, CANDIED WALNUTS AND CRUMBLED GORGONZOLA CHEESE 16

ROMAN CHEF SALAD

CREAMY BURRATA CHEESE AND JULIENNED ITALIAN CURED MEATS OVER A MIXED GREEN SALAD WITH HEIRLOOM TOMATOES, RED ONION, AND MARINATED ITALIAN VEGETABLES DRESSED WITH BALSAMIC GLAZE, ROASTED GARLIC OIL AND FRESH HERB FOCACCIA CROSTINI 18

SOUTHWEST COBB SALAD

MIXED GREENS LIGHTLY DRESSED WITH SRIRACHA RANCH TOPPED WITH SLICED RED ONION, HEIRLOOM CHERRY TOMATOES, CRUMBLED HARD BOILED EGG, CHOPPED CRISP BACON, ROASTED CORN AND SLICED AVOCADO 16

PANZANELLA SALAD

MIXED GREENS, HOMEMADE FOCACCIA CROUTONS, ARUGULA, MARINATED ANTIPASTO VEGETABLES, RED ONION AND ROASTED TOMATOES. FINISHED WITH GARLIC OIL, BALSAMIC, ROMANO AND AGED PROVOLONE 16

ENTRÉES

ADD ALASKAN KING CRAB LEGS OR A LOBSTER TAIL TO ANY MEAL - MARKET PRICE
ADD A SIDE OF PASTA WITH YOUR CHOICE OF SAUCE - 8

SEAFOOD RISOTTO

SHRIMP, SCALLOPS AND LOBSTER IN A CREAMY ALFREDO CORN RISOTTO 30

CIOPPINO

SAN FRANCISCO STYLE SEAFOOD STEW. 8 oz. LOBSTER TAIL, SHRIMP, SCALLOPS, CLAMS AND MUSSELS IN OUR CRUSHED POMODORO SAUCE, GARNISHED WITH AGED PROVOLONE CHEESE AND GARLIC CROSTINI 38
ADD PASTA 2

SCALLOP & LOBSTER CAPRESE PASTA

PAN SEARED SEA SCALLOPS AND LOBSTER IN A LIGHT LEMON PESTO SAUCE WITH CILIEGINE MOZZARELLA AND GRAPE TOMATOES TOSSED WITH PAPPARDELLE PASTA. FINISHED WITH ITALIAN BREADCRUMBS AND BALSAMIC REDUCTION 34

SEAFOOD STUFFED SMOKED SALMON

8 oz. WILD CAUGHT, HAND CUT SALMON PACKED WITH A HOMEMADE SEAFOOD STUFFING, SEASONED WITH LEMON PEPPER AND BAKED ON A CEDAR PLANK. SERVED WITH WILD RICE AND VEGETABLE DU JOUR 30

GRILLED SWORDFISH

8 oz. WILD CAUGHT, HAND CUT SWORDFISH SEARED ON CAST IRON AND SERVED OVER A GRILLED PINEAPPLE CHUTNEY WITH WILD RICE AND VEGETABLE DU JOUR 28

CHILEAN SEA BASS OREGANATA

8 oz. WILD CAUGHT CHILEAN SEA BASS WITH A FRESH OREGANO BREADCRUMB CRUST RESTED OVER A BABY SHRIMP, GRAPE TOMATO, FRESH BASIL AND LEMON BUTTER SCAMPI WITH CAPELLINI PASTA 38

FISH & CHIPS

HAND BREADED HADDOCK WITH FRENCH FRIES, HOMEMADE COLESLAW AND VEGETABLE DU JOUR. SERVED WITH YOUR CHOICE OF COCKTAIL OR TARTAR 24

ALASKAN KING CRAB LEGS

1 lb. WILD CAUGHT ALASKAN KING CRAB LEGS WITH POTATO AND VEGETABLE DU JOUR. SERVED WITH MELTED BUTTER AND A FRESH LEMON WEDGE - MP

TWIN LOBSTER TAILS

TWO 8 oz. NORTH ATLANTIC LOBSTER TAILS WITH POTATO AND VEGETABLE DU JOUR. SERVED WITH MELTED BUTTER AND A FRESH LEMON WEDGE - MP

SEAFOOD STUFFED LOBSTER TAILS ALSO AVAILABLE

HALF POUND DUO

A HALF POUND OF ALASKAN KING CRAB LEGS PAIRED WITH AN 8 oz. NORTH ATLANTIC LOBSTER TAIL. SERVED WITH POTATO AND VEGETABLE DU JOUR - MP

CHICKEN OR EGGPLANT PARMESAN

HAND BREADED CHICKEN BREAST OR EGGPLANT WITH MELTED MOZZARELLA AND ROMANO, HOMEMADE MARINARA AND SERVED OVER CAPPELLINI 24/20
MAKE IT A SORRENTO 4

SUPERFOOD BOWL

ANCIENT GRAINS WITH OVEN ROASTED BRUSSEL SPROUTS AND CAULIFLOWER, DICED SWEET POTATOES, FRESH ARUGULA, AND A SLICED AVOCADO GARNISH. FINISHED WITH A CAJUN THAI REMOULADE 22
CHICKEN 4 - SHRIMP 6 - SCALLOPS 7 - STEAK 7 - SEITAN 5 - TOFU 5

CHICKEN PEPE

A UNIQUE BLEND OF GRILLED CHICKEN, BANANA PEPPERS, ROASTED RED PEPPERS, ARTICHOKE HEARTS AND BLACK OLIVES IN A WHITE WINE LEMON CAPER SAUCE. SERVED OVER WILD RICE AND SAUTEED SPINACH 26
SUBSTITUTE SEITAN 2

PROSCIUTTO AND CHICKEN ROLLATINI

THIN SHAVED PROSCIUTTO WRAPPED AROUND A WHIPPED RICOTTA, ROASTED RED PEPPER, RED ONION AND PESTO STUFFED CHICKEN BREAST. FINISHED WITH BALSAMIC REDUCTION AND ROMANO CHEESE. SERVED WITH ANCIENT GRAINS AND VEGETABLE DU JOUR 26

PORK OSSO BUCCO POMODORO

BRAISED PORK SHANK DIPPED INTO OUR HOMEMADE RED SAUCE AND NESTED IN BUCATINI PASTA. FINISHED WITH BALSAMIC REDUCTION, PESTO AND ROMANO 28

FILET BEARNAISE

8 oz. CENTER CUT FILET MIGNON FINISHED WITH A FRESH CHOPPED TARRAGON AND BLACK PEPPER HOLLANDAISE. SERVED WITH POTATO AND VEGETABLE DU JOUR 36
LOBSTER MEAT MP CRAB CAKE 8

NY STRIP

12 oz. PRIME NY STRIP STEAK FINISHED WITH A ROASTED GARLIC AND ROSEMARY AU JUS REDUCTION. SERVED WITH POTATO AND VEGETABLE DU JOUR 34

GRILLED DELMONICO

16oz. RIBEYE STEAK WITH A FRESH HERB AND GORGONZOLA COMPOUND BUTTER MELTED OVER THE TOP. SERVED WITH POTATO AND VEGETABLE DU JOUR 34

SLOW ROASTED PRIME RIB

SERVED WITH AU JUS, POTATO AND VEGETABLE DU JOUR
KING CUT (16 oz.) 30 QUEEN CUT (12 oz.) 28

ADD ONS

MUSHROOMS 2 ONIONS 2
LOBSTER TAIL MP CRAB LEGS MP
CRAB CAKE 8 SOFT SHELL CRAB 12

PASTABILITIES

CHOOSE ONE OF OUR PASTAS ALONG WITH ONE OF OUR HOMEMADE SAUCES

18

PASTAS

CAPELLINI
BUCATINI
CAVATAPPI
PAPPARDELLE
RISOTTO
LOBSTER RAVIOLI 4
CHEESE TORTELLINI 2
GLUTEN FREE PASTA 2

SAUCES

MARINARA
ALFREDO
ALA VODKA
AGLIO E OLIO
SEAFOOD POMODORO
SCAMPI
FRA DIAVOLO
BOLOGNESE 4

ACCOMPANIMENTS

ADD AS MANY ACCOMPANIMENTS AS YOU DESIRE TO PUT YOUR SIGNATURE ON THE DISH

CHICKEN 4	BROCCOLI 1	ARTICHOKE HEARTS 2	LOBSTER MP
STEAK TIPS 8	ASPARAGUS 2	FEATHERED ONIONS 1	SCALLOPS 8
SAUSAGE 4	KALAMATA OLIVES 1	ROASTED RED PEPPERS 2	SHRIMP 6
BACON 4	MUSHROOMS 2	CHERRY TOMATOES 1	SALMON 12
MEATBALLS 4	BANANA PEPPERS 2	ANCHOVIES 2	SWORDFISH 12
STUFFED MEATBALLS 5	TOFU 5	BEYOND BURGER 8	CLAMS 6
SEITAN 6			MUSSELS 6

SURF & TURF

CREATE YOUR OWN COMBINATION FROM OUR SEAFOOD AND MEAT SELECTIONS

SERVED WITH POTATO AND VEGETABLE DU JOUR

ASK YOUR SERVER FOR CURRENT MARKET PRICE

ALASKAN KING CRAB LEGS
TWIN LOBSTER TAILS
CHILEAN SEA BASS
CEDAR PLANK SALMON
GRILLED SWORDFISH
PAN SEARED SCALLOPS

FILET MIGNON
NY STRIP
GRILLED DELMONICO
CHICKEN ROLLATINI
PORK OSSO BUCO
PRIME RIB

SANDWICHES

FRENCH FRIES 4 - SWEET POTATO FRIES 5 - EGGPLANT FRIES 5 - ONION RINGS 5

SOFT SHELL CRAB BLT

PANKO BREADED WILD CAUGHT BLUE CRAB WITH CRISPY BACON, LETTUCE, TOMATO AND RED ONION ON A TOASTED BRIOCHE BUN WITH A LEMON CAPER REMOULADE 16
CRAB CAKE ALSO AVAILABLE

GRILLED SWORDFISH SANDWICH

8 oz. WILD CAUGHT GRILLED SWORDFISH ON A TOASTED BRIOCHE BUN WITH FRESH ARUGULA AND RED ONION WITH CILANTRO LIME AIOLI 18

BOURBON BBQ CHICKEN SANDWICH

GRILLED CHICKEN BREAST ON A TOASTED PRETZEL BUN WITH MELTED CHEDDAR CHEESE, CRISP BACON, LETTUCE, TOMATO, RED ONION, FRIED ONION RING AND HOMEMADE HONEY BOURBON BBQ 16

PRIME RIB MELT

THINLY SHAVED SLOW ROASTED PRIME RIB, SAUTEED ONIONS AND MUSHROOMS, CHEDDAR CHEESE AND ROASTED GARLIC HORSERADISH AIOLI ON TOASTED WHITE BREAD WITH AU JUS 16

BEYOND BURGER

100% PLANT BASED BURGER SUBSTITUTE THAT LOOKS, COOKS AND TASTES JUST LIKE THE REAL THING. PREPARED ON A TOASTED PRETZEL BUN WITH FRESH ARUGULA, SLICED TOMATO AND RED ONION SERVED WITH SWEET POTATO FRIES 16
VEGAN CHEESE AVAILABLE 1
BACON 1 - AVOCADO 2 - CRAB CAKE 8
CHEESE 1 - ONIONS 1 - MUSHROOMS 1

BLACK ANGUS BURGER

8 oz. CERTIFIED ANGUS BEEF® ON A TOASTED BRIOCHE BUN WITH LETTUCE, SLICED TOMATO AND RED ONION 14
BACON 1 - AVOCADO 2 - CRAB CAKE 8
CHEESE 1 - ONIONS 1 - MUSHROOMS 1

NEW ENGLAND ROLLS

LOBSTER

CHILLED FRESH LOBSTER MEAT TOSSED IN A CITRUS AIOLI AND SERVED ON A TOASTED BRIOCHE ROLL WITH LETTUCE AND FRESH SCALLIONS - MP
ALSO AVAILABLE BUTTER POACHED

SCALLOP

PAN SEARED SCALLOPS ON A TOASTED BRIOCHE ROLL WITH ARUGULA, RED ONION, CAJUN THAI REMOULADE AND FRESH SCALLIONS. - MP

SHRIMP

SEARED JUMBO SHRIMP ON A TOASTED BRIOCHE ROLL WITH ARUGULA, RED ONION AND CILANTRO LIME AIOLI - MP

FLATBREAD PIZZA

THE ITALIANO

A BLEND OF JULIENNED PROSCIUTTO, SOPPRESSATA, CAPICOLA AND SALAMI FRESH MOZZARELLA AND ROMANO ON A RED SAUCE CRUST WITH BALSAMIC REDUCTION
18

CHICKEN CAPRESE

GRILLED CHICKEN, HEIRLOOM CHERRY TOMATOES, RED ONION AND ROASTED RED PEPPERS FRESH MOZZARELLA AND ROMANO ON A PESTO CRUST WITH ARUGULA AND ROASTED GARLIC OIL
18

SHRIMP SCAMPI

JUMBO SHRIMP, HEIRLOOM CHERRY TOMATOES, RED ONION AND FRESH BASIL FRESH MOZZARELLA AND ROMANO ON A LEMON WHITE WINE PESTO CRUST WITH BALSAMIC REDUCTION
20