



STARTERS

Crab Cakes

Remoulade Sauce 18

Oysters Rockefeller

Six Oysters baked with Spinach,
Parmesan Cheese & Pernod 21

Artisanal Charcuterie Board

Imported Italian Meats, Olives, Cornichons
& Garlic Oil Baguette 25

Escargot

Baked in Garlic-Parsley Butter,
Seared Olive Oil Baguette & Pernod 19

Grilled Shrimp Skewers

Brushed Scampi Sauce 14

Clams Casino

Eight Littleneck Clams Baked with Bacon,
Garlic & Parmesan Breadcrumbs 18

Calamari Fritto

Cherry Peppers, Garlic Aioli
& Pomodoro Sauce 15

RAW BAR

Select East Coast Oysters

Cocktail Sauce & Champagne Mignonette 18

Jumbo Shrimp Cocktail

Cocktail Sauce & Lemon 26

Tuna Tartare

Cucumber, Avocado, Seaweed Salad & Citrus Vinaigrette 18

Shellfish Tower

Jumbo Shrimp Cocktail, Lobster Tail, Oysters,
Jumbo Lump Crabmeat & Littleneck Clams 105

SOUPS & SALADS

Onion Soup Gratinée 11

Classic Chopped Caesar

White Anchovies, Garlic Croutons
& Parmesan Cheese 12

Federal Clam Chowder 11

Iceberg Wedge

Bacon, Cherry Tomatoes
& Blue Cheese 13

Mixed Greens

Cherry Tomatoes, Aged Balsamic, Red Onion
& Garlic Parmesan Crouton 10

ENTREES

Thanksgiving Dinner

Roasted Sliced Turkey, Mashed Potatoes,
Butternut Squash, Stuffing, Cranberry Sauce & Gravy 38

Panko Crusted Haddock

Herb Roasted Fingerling Potatoes,
Asparagus & Lemon Olive Oil 34

Grilled Atlantic Salmon

Squash Pureé, Crispy Brussel Sprouts
& Provencal Sauce 29

Butternut Squash Ravioli

Sauteéd in Sage Brown Butter
topped with Candied Walnuts 25

Pressed Duck

Braised Leg, Seared Breast & Syrah Reduction 38

CHOPS

Filet Mignon 8 oz. 44

Prime NY Sirloin 16 oz. 48

Dry Aged Bone-In NY Sirloin 16 oz. 52

Delmonico Steak 16 oz. 48

ADD ON:

Blue Cheese 4

Roasted Bone Marrow 6

Grilled Shrimp Scampi Skewer 7

Hot Buttered Lobster Tail MKT

Oscar Style 29

SAUCES & SALTS

Au Poivre
Béarnaise
Horseradish Crema

Truffle Sea Salt
Lemon Rosemary Sea Salt

House Steak
Demi Glace
Maitre d'Hotel Butter

All steaks come with choice of one sauce or salt. Additional **2** each

SIDES

Roasted Butternut Squash
Sage Brown Butter **9**

Grilled Asparagus
Sea Salt & Olive Oil **12**

Roasted Fingerling Potatoes 9

Creamed Spinach
Parmesan Croutons **12**

Yukon Gold Mashed Potatoes
Garlic Confit & Chives **9**

Kennebec French Fries 7
Add Truffle & Parmesan **9**

Crispy Brussel Sprouts 9
Add Bacon **2**



★ Please ask your server about gluten free menu items.

* Cooked to order, consuming raw or undercooked shellfish, seafood, poultry, egg or meat may increase risk of food-borne illness.

Before placing your order, please inform your server if a person in your party has food allergy.