



STARTERS

Artisanal Charcuterie Board

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

Artisanal Cheese Board

Hand Selected Cheeses by Our Friends at
Wasik's Cheese Shop & Baguette 25

Crab Cakes

Remoulade Sauce 20

Prime Sirloin Steak Tartare

Cognac Mustard, Quail Egg & Toasted Baguette 18

Prime Beef Carpaccio

Shaved Pecorino, Arugula,
Capers & Extra Virgin Olive Oil 18

Oysters Rockefeller

Six Oysters Baked with Spinach,
Parmesan Cheese & Pernod 24

Grilled Shrimp Skewers

Brushed Scampi Sauce 16

Escargot

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

Clams Casino

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

Calamari Fritto

Cherry Peppers & Pomodoro Sauce 16

RAW BAR

Select East Coast Oysters (6)

Cocktail Sauce & Champagne Mignonette 21

Shrimp Cocktail (6)

Cocktail Sauce & Lemon 24

Tuna Tartare

Cucumber, Avocado, Seaweed Salad & Citrus Vinaigrette 19

Crabmeat Cocktail

Jumbo Lump Crabmeat & English Mustard Sauce 29

Chilled Lobster Tail

Cocktail Sauce & Lemon MKT

Shellfish Tower

Shrimp Cocktail, Lobster Tail, Oysters,
Jumbo Lump Crabmeat & Littleneck Clams 110

SOUPS & SALADS

Onion Soup Gratinée 11

Classic Chopped Caesar

White Anchovies, Garlic Croutons
& Parmesan Cheese 12

Beet & Fried Goat Cheese

Beets, Fried Goat Cheese, Crumbled Pistachios,
Arugula, Dried Cranberries & Saba 14

Federal Clam Chowder 11

Iceberg Wedge

Bacon, Cherry Tomatoes
& Blue Cheese 13

Prosciutto & Burrata

Sliced Prosciutto, Red Wine Poached Pear,
Arugula & Drizzled Saba 21

Mixed Greens

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

PASTA

Spaghetti alle Vongole

Littleneck Clams, Garlic & White Wine 25

Bolognese

Veal & Wild Boar Ragu, Rigatoni & Parmigiano Reggiano 25

Orecchiette, Sausage & Broccoli

Orecchiette Pasta, Sausage Crumble, Broccoli & Chili Flakes 27

SEAFOOD ENTREES

Panko Crusted Haddock

Olive Oil Crushed Potatoes,
Asparagus & Herb Lemon Butter 36

Grilled Atlantic Salmon

Mashed Potatoes, Broccoli
& Pinot Noir Sauce 29

Baked Stuffed Shrimp

Five Crab Stuffed Shrimp, Drawn Butter,
Lemon & Asparagus 38

Sesame Crusted Ahi Tuna Steak

Sweet Potato Puree,
Ginger Bok Choy & Wasabi 40

Grilled Swordfish

Shrimp, Baby Spinach, Cherry Tomatoes
& Scampi Sauce 36

Halibut La Meunière

Pan Sautéed in Fresh Parsley Lemon Butter
with Cherry Tomatoes 44

ENTREES

Surf & Turf

Filet Mignon, Baked Stuffed Shrimp & Drawn Butter 65

Chicken Under A Brick

Roasted Fingerling Potatoes, Asparagus & Arneis Beurre Blanc 28

Kurobuta Pork Chop

Soft Polenta, Red Wine Poached Pear & Pork Jus 38

Roasted Portobello

Portobello Mushroom, Caponata with Cannelli Beans, Asparagus, Broccolini & Blistered Cherry Tomatoes 25

Prime Skirt Steak Frites

Garlic Butter & Parmesan Fries 38

CHOPS

Filet Mignon 8 oz. 48

Prime NY Sirloin 16 oz. 55

Prime NY Sirloin Au Poivre 57

Dry Aged Bone-In NY Sirloin 16 oz. 58

Delmonico Steak 16 oz. 55

Cowboy Steak 18 oz. 58

ADD ON:

Blue Cheese 4

Roasted Bone Marrow 6

Grilled Shrimp Scampi Skewer 8

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

**Sautéed Zucchini
& Summer Squash 9**

Roasted Fingerling Potatoes 9

Sautéed Broccoli

Garlic Butter, Chili Flakes & Sea Salt 10

Sautéed Wild Mushrooms

Roasted Cipollini Onions
& Herb Oil 13

Grilled Asparagus

Sea Salt & Olive Oil 12

Parmesan Polenta 10

Creamed Spinach

Parmesan Croutons 12

Yukon Gold Mashed Potatoes

Garlic Confit & Chives 9

Kennebec French Fries 7

Add Truffle & Parmesan 9

CHEF'S DAILY SPECIALS

TUESDAY

Pork Milanese

Bone-In Pork Cutlet, Arugula
& Shaved Regianno 38

WEDNESDAY

Frutti di Mare

Calamari, Littleneck Clams, Scallops, Shrimp,
Pomodoro Sauce & Spaghetti 42

THURSDAY

Veal Saltimbocca alla Romana

Pan Sautéed Scallopini, Fontina Cheese,
Prosciutto, Sage & Tagliatelle 38

FRIDAY

Catch of the Day MKT

FRIDAY & SATURDAY

Beef Wellington

Classic Wellington baked in Puff Pastry
with Liver & Mushroom Duxelle 55



★ 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.