



## 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**

### **Jumbo Lump Crab Cakes**

Remoulade Sauce **18**

### **Prime Sirloin Steak Tartare**

Cognac Mustard, Quail Egg & Baguette **18**

### **Prime Beef Carpaccio**

Pecorino Romano, Arugula,  
& Black Truffle Aioli **18**

### **Oysters Rockefeller**

Six Oysters Baked with Spinach,  
Parmesan Cheese & Pernod Anise Liqueur **18**

### **Grilled Shrimp Skewers**

Brushed Scampi Sauce **14**

### **Fried Ipswich Clams**

Homemade Tartare Sauce & Lemon **21**

### **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 **16**

### **Jumbo Shrimp Cocktail**

Cocktail Sauce & Lemon **26**

### **Tuna Tartare**

Cucumber, Avocado, Seaweed Salad & Citrus Vinaigrette **18**

### **Crabmeat Cocktail**

Jumbo Lump Crabmeat & Mustard Sauce **24**

### **Chilled Lobster Tail**

Cocktail Sauce & Lemon **MKT**

### **Shellfish Tower**

Jumbo Shrimp Cocktail, Lobster Tail, Oysters,  
Jumbo Lump Crabmeat & Littleneck Clams **95**

# 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 &  
Bayley Hazen Blue Cheese 13

### **Prosciutto & Burrata**

Sliced Prosciutto, Red Wine Poached Pear,  
Arugula & Drizzled Saba 18

### **Mixed Greens**

Heirloom Tomatoes & Aged Balsamic 10

# PASTA

### **Spaghetti alle Vongole**

Littleneck Clams, Garlic & White Wine 25

### **Bolognese**

Veal & Wild Boar Ragù, Rigatoni & Parmigiano Reggiano 25

### **Spring Vegetable Tortellini**

Fava Beans, Parmesan & Butter 24

# SEAFOOD ENTREES

### **Panko Crusted Haddock**

Lemon Risotto, Asparagus  
& Gold Leaf Vinaigrette 34

### **Grilled Atlantic Salmon**

Spring Garlic Mashed Potatoes,  
Asparagus & Provencal Sauce 29

### **Sesame Crusted Ahi Tuna Steak**

Sweet Potato Puree,  
Ginger Bok Choy & Wasabi 38

### **Grilled Swordfish**

Shrimp, Baby Spinach, Cherry Tomatoes  
& Scampi Sauce 36

### **Halibut La Meunière**

Pan Sautéed in Fresh Herb Lemon Butter Sauce with  
Fava Beans & Roasted Roma Tomatoes 42

# ENTREES

## Chicken Under a Brick

Roasted Fingerling Potatoes, Asparagus & Arneis Beurre Blanc 28

## Pork Chop

Soft Polenta, Red Wine Poached Pear & Pork Jus 36

## Portobello Steak

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

## Prime Skirt Steak Frites

Garlic Butter & Parmesan Fries 35

# CHOPS

**Filet Mignon 8 oz. 42**

**Prime NY Sirloin 16 oz. 48**

**Prime NY Sirloin Au Poivre 48**

**Prime Ribeye 16 oz. 48**

**Prime Bone-in Ribeye 18 oz. 52**

### ADD ON:

**Bayley Hazen Blue Cheese 4 • Hot Buttered Lobster Tail MKT**

**Roasted Bone Marrow 6 • Grilled Shrimp 7**

**Oscar Style 14**

# SAUCES & SALTS

**Au Poivre**  
**Béarnaise**  
**Horseradish Crema**

**Truffle Sea Salt**  
**Lemon Rosemary Sea Salt**

**House Steak**  
**Bordelaise**  
**Demi Glace**

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

# SIDES

**Zucchini Gremolata** 10

**Roasted Fingerling Potatoes** 9

**Sautéed Broccolini**

Garlic Butter, Chili Flakes & Sea Salt 10

**Sautéed Wild Mushrooms**

Roasted Cipollini Onions  
& Herb Oil 11

**Grilled Asparagus**

Sea Salt & Olive Oil 12

**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:**

**Chicken Parmesan**

Sautéed Chicken Cutlet, Bufala Mozzarella,  
Pomodoro & Spaghetti 25

**WEDNESDAY:**

**Frutti di Mare**

Calamari, Littleneck Clams, Scallops, Shrimp,  
Lobster, Pomodoro Sauce & Spaghetti MKT

**Thursday:**

**Veal Saltimboca alla Romana**

Pan Sautéed Scallopini, Prosciutto,  
Sage & Fontina Cheese 36

**FRIDAY:**

**Catch of the Day** MKT

**SATURDAY:**

**Prime Rib**

Slow Roasted, Horseradish  
Crema & Au Jus 39



★ 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.