

## TO SHARE

### AVOCADO TOAST \$10

**V VEG** Multi-grain, shaved apple, chia, olive oil, sea salt

### GRILLED OCTOPUS \$17

Teardrop chili, crushed tomatoes, olives, garlic, grilled ciabatta

### SPICY PROSCIUTTO BRUSCHETTA \$15

N'duja, burrata, fig jam

### GRILLED CHICKEN SKEWERS \$13

Lemongrass, ginger, soy sauce, grilled scallion

### TUNA TARTARE TACOS \$16

Sesame, avocado, cilantro, cucumber

### SKIRT STEAK SKEWERS \$15

**GF** Charred lemon chimichurri, pickled peppers, grilled spanish onion

### BAKED BRIE \$12

**VEG** Rosemary honey, blistered grapes, pistachio, basil

### CRAB CAKE \$18

Malt vinegar remoulade, giardiniera

## BOWLS

### BABY KALE \$13

Candied pecans, d'anjou pear, goat cheese, apple cider vinaigrette, crispy prosciutto

### TUNA POKE \$18

Brown rice, mango chili sauce, avocado, radish sprouts, cucumber, ginger, sesame, nori

### QUINOA TABBOULEH \$12

**VEG GF** Blueberries, feta cheese, mint, parsley, cilantro, spiced peanuts, sunflower seeds, lemon, olive oil

ADD GRILLED: STEAK \$7 / CHICKEN BREAST \$5 / SHRIMP \$7 / TOFU \$4 / TUNA \$7

## BYO SEAFOOD TOWER

**GF** \$18 (6pc) Shrimp cocktail / \$18 Scallop crudo / \$18 (1 lb) Marinated mussels  
\$18 (6pc) / \$30 (12pc) East & West coast oysters / \$30 Whole lobster / \$30 (½ lb) King crab

## THE OCEAN

\$140 Whole seafood tower

## MAIN ENTREES

### SEA BASS \$28

**GF** Cannellini bean puree, crab fondue, heirloom tomato, gremolata

### OLD WORLD GRAIN BURGER \$15

**VEG** Steel cut oats, quinoa, farro, roasted poblano, porcini mushrooms, gruyère, wheat bun

### CONNECTICUT-STYLE LOBSTER ROLL \$19

Warm butter, chives, parsley, dill, lemon zest

### CURRIED LAMB BURGER \$17

Roasted tomatoes, tamarind, feta, parsley, lemon aioli

### 8-OZ FILET MIGNON \$38

**GF** Black trumpet mushroom, asparagus, lobster mashed potato, foie gras butter

### PAPARDELLE \$16

Sauce bolognese, grated parmesan, fresh basil, evoo

### CLUTCH BURGER \$16

Double burger, red rock cheddar, onion jam, applewood smoked bacon, fried egg, dill pickle remoulade

### BRAISED CAULIFLOWER \$14

**VEG GF** Green lentils, harissa spice, spinach, roasted garlic, greek yogurt

### SAFFRON TAGLIATELLE \$24

Tiger shrimp, white wine, shallots, caper berries

### SCALLOPS \$26

Crispy bacon, fuji apples, avocado, fennel, arugula, pearl pasta

### AMISH CHICKEN \$21

**GF** Rosemary-lemon vinaigrette, fingerling potato, baby sweet peppers

## SNACKS

### KALE CHIPS \$4 **V VEG GF**

### BEER NUTS \$5 **VEG GF**

### LOADED POTATO CROQUETTES \$6

### CRAB DIP \$9

### PARMESAN KNOTS \$5 **VEG**

## COMPLIMENTS \$7

### GRILLED ASPARAGUS

**VEG GF** Parmesan dressing, lemon zest

### CHARRED SHISHITO PEPPERS

Bonito flake, soy sauce

### MAC & CHEESE

**VEG** Cavatappi, three cheese blend

ADD: TRUFFLE \$10 / LOBSTER \$10

### MASHED POTATOES

**VEG GF** Yukon gold, chives

ADD: TRUFFLE \$10 / LOBSTER \$10

### PETITE SALAD

**V VEG GF** Mixed greens, cucumber, tomato, red onion, radish, creamy balsamic

### GRILLED OYSTER MUSHROOMS

**V VEG GF** Roasted shallots, fine herbs

### FRENCH FRIES OR SWEET POTATO FRIES

**V VEG GF** Sauce flight, garlic mayo, smoked chili aioli, malt vinegar remoulade

ADD: TRUFFLE \$10

## DESSERTS

### CHAMPAGNE FLOAT \$13

Coconut sorbet, fresh berries, mint

### FLOURLESS CHOCOLATE CAKE \$13

**GF** Chocolate mousse, vanilla creme, raspberry

### MINI WAFFLE CONES \$9 (3PC)

Vanilla bean, chocolate or strawberry

### FRESH CINNAMON DONUTS \$12

Ganache, creme anglaise, strawberry jam