

APPETIZERS

“KFC” KOREAN FRIED CAULIFLOWER	crisp cauliflower florets / sweet gochujang dipping sauce	14
HOUSE MADE MEATBALLS	marinara / mozzarella / basil pesto / garlic toast	12
BOURSIN CRAB GRATINÉ	blue crab / house made boursin cheese / parmesan crust / grilled crostini	18
SEARED AHI TUNA* CRISPS	sesame seared ahi tuna / wonton crisps / avocado / sweet soy drizzle / wasabi mayo	16
GARLIC-CHILI SHRIMP AND CHORIZO	sautéed jumbo pink shrimp / spanish chorizo / spicy garlic-butter sauce GF	18
CLAMS AND SAUSAGE	sautéed middleneck clams / italian sausage / fennel / garlic wine butter GF	18
ROASTED BRUSSELS SPROUTS	balsamic glaze / pancetta / shaved parmesan GF	12
ROASTED STUFFED MUSHROOMS	italian sausage / fontina stuffed crimini mushrooms / arugula pesto GF	12
CRAB CAKES RANGOON STYLE	petite crab cakes / wonton crisp / chive cream cheese / sweet chili sauce	18

GF GLUTEN-FREE OPTION

a 20% service charge will be applied to all parties of 6 or more.

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOUPS/SALADS

Soup of the Day 9

CAESAR creamy house caesar dressing /
herbed focaccia croutons /
shaved parmesan / parmesan
crisp 12 / 6

CAPRESE vine ripe tomatoes / fresh
mozzarella / pesto drizzle /
evoo / sea salt GF 15 / 8

ROASTED BEETS baby arugula / candied
walnuts / goat cheese / citrus
vinaigrette GF 15 / 8

GREEK romaine / cucumbers /
tomatoes / red onion / feta
cheese / herbed vinaigrette GF 12 / 6

ENTRÉES

**SEAFOOD
CIOPPINO** fresh catch / shrimp / scallops /
clams / mussels / fennel-
tomato broth / grilled crostini 36

**BLACKENED
REDFISH** jasmine rice / cajun crawfish-
gumbo sauce 36

**MISO-GLAZED*
FAROE ISLAND
SALMON** edamame purée / roasted
honey-ginger carrots GF 36

**SHRIMP AND
GRITS** jumbo pink shrimp / garlic
bacon creole sauce / cheddar
grits 32

**LANGOSTINO
LOBSTER-STUFFED
JUMBO SHELLS** over a creamy lobster bisque /
basil pesto 36

**MUSHROOM-
TRUFFLE RAVIOLI** mushroom cream / roasted
asparagus / cherry tomatoes /
shaved parmesan 30

**ESPRESSO*
RUBBED 6OZ
FILET OF BEEF** roasted fingerling potatoes /
caramelized onion / goat
cheese / port wine demi glace GF 55

**ASADA*
MARINATED
PUB STEAK** corn fritters / street corn salsa /
avocado crema 33

**SOY-GLAZED BEEF
SHORTRIB** over a yakisoba-vegetable
stirfry / chili crisp 48

**SPINACH AND
FETA STUFFED
PORK TENDERLOIN** roasted root vegetables / fig
demi glace / pickled fennel
salad GF 30

**CILANTRO LIME
CHICKEN** grilled boneless chicken thighs /
roasted poblano-cheddar
pupusas / spicy black bean
sauce / pineapple curtido GF 29

DESSERT

VANILLA CREME BRÛLÉE	with fresh berries GF	11
MOLTEN CHOCOLATE LAVA CAKE	with vanilla bean ice cream	14
BURNT BASQUE CHEESECAKE	with a wildberry compote	11
KEY LIME PIE IN A JAR	key lime curd / graham cracker crumble / whipped cream	11
CHURROS CON CHOCOLATE	cinnamon and sugar tossed churros / warm chocolate dipping sauce	11

THE SWEETEST FINISH

ESPRESSO MARTINI	<i>the ultimate wake-up call – rich, complex, and intensely satisfying</i> robust espresso / decadent coffee liqueur / premium vodka	15
THE PEPPERMINT PATTY	baileys chocolate liqueur / vanilla vodka / kahlúa / white creme de menthe	15
STRAWBERRIES & CREAM	vanilla vodka / white creme de cocoa / strawberry purée / cream / served with a graham cracker rim	15
SALTED CARAMEL MARTINI	smirnoff caramel vodka / cinnamon spiced liqueur / caramel syrup / cream / pinch of salt	15

DIGESTIFS & DESSERT LIBATIONS

SANDEMAN PORTO FINE TAWNY	9
AMARETTO DISARONNO	13
LIMONCELLO	9
SAMBUCA TRE MOSCHE	12
VELVET & ROAST	baileys & coffee 11
THE NOCTURNE	kahlúa & titos vodka 12
THE DUBLIN RESERVE	jameson irish whiskey / pinch of sugar / topped with whipped cream 11