

# CHEF'S FEATURES

## APPETIZERS

LOBSTER ESCARGOT 21  
grilled crostini, herb butter

CLAMS & TOAST 17  
middleneck clams, lemony butter broth

## ENTREES

CLAMS LINGUINE 36  
shallot, garlic, mushrooms, spinach, parmesan reggiano,  
white wine butter sauce

CIDER GLAZED MAHI 39  
caribbean mahi mahi, roasted parsnip bacon hash,  
apple cider glaze, granny smith apple slaw

WAGYU TENDERLOIN OSCAR 6oz 52  
sliced tenderloin, asparagus, lump crab, bearnaise

CARIBBEAN MAHI MAHI 39      ICELANDIC ARCTIC CHAR 32  
simply seared, seasonal vegetables,