



Soups & Apps

GAZPACHO OR VICHYSOISE | 5

SOUP DU JOUR | 5

FRENCH ONION SOUP | 8

JUMBO LUMP CRAB CAKE | 24

with Spicy Slaw and Charred Lemon

BUFFALO STYLE CHICKEN WINGS | 18 GF

Tender Chicken Wings tossed in a Spicy Butter Sauce with Ranch and Blue Cheese Dressing

BANG BANG SHRIMP | 20 GF

Fried Shrimp tossed in our Sweet Thai Chili Sauce served with Spring Roll Chips

TUNA TARTARE | 21 GF

Mince Blend of Marble Sushi Grade Tuna, Fresh Chives, Shallot, and Creamy Wasabi Aioli with a Soy and Teriyaki Ginger Glaze

BEEF CARPACCIO | 22

Thin Sliced Filet Mignon, Hard Boiled Eggs, Gherkins and Shaved Parmesan topped with Arugula and drizzled with a Balsamic Vinaigrette

QUESADILLA | 12

Chicken, Beef or Vegetarian with Sour Cream, Guacamole and Salsa (Add Shrimp \$4)

FRIED OYSTER | 18

with House Remoulade

SPICY BUFFALO CAULIFLOWER | 12

Fresh Cauliflower Florets Buttermilk-Battered and Lightly Fried tossed in Housemade Sriracha Buffalo Sauce topped with a Salad of Celery, Scallions, and Gorgonzola

WHITE CORN GUACAMOLE & CHIPS | 10

Diced Avocado, Sweet White Corn, Black Beans, Jicama, Bell Peppers, Fresh Cilantro, and Serrano Peppers served with Housemade Blue & White Corn Tortilla Chips

Salads

TOMATOES AND BURRATA | 16 GF

Slow-Braised Heirloom Tomato, Basil Aioli, Balsamic 12 Year Reduction, Baby Arugula, Burrata, and a Toasted Sourdough

QUINOA BOWL | 16 GF

Tri-Colored Quinoa, Diced and Roasted Sweet Potato, Boston Lettuce, Baby Arugula, Dried Granny Smith Apples and Pears, Candied Cashews, and Feta Cheese Cilantro Lemon Vinaigrette

ZERO FOOT PRINT SALAD | 16

Crispy Kale, Red Cabbage, Vegan Feta, Hearty Wheat Berries, Garden Mint, Grape Tomatoes, Cucumbers, Avocado Pita Chips, and Yogurt Cucumber Dressing

PROTEIN SALAD | 17

Cauliflower Rice Drizzled with Creamy Lemon Herb Dressing topped with Warm Roasted Freebird Chicken, Roasted Brussel Sprouts and Sweet Potatoes, Marinated Kale, Toasted Pumpkin Seeds and Feta Crumble

AHI POKE BOWL | 22

4oz Sushi-Grade Diced Ahi and Avocado tossed with Ponzu, Green Onions and Sesame Seeds, on a blend of White Rice, Red Quinoa, and Seaweed seasoned with Togarashi topped with Pickled Cucumbers, Sliced Jalapenos and a Drizzle of Sriracha Mayo

THAI TUNA CRUNCH SALAD | 24

Super Greens Blend, Yellow Tuna, Julien Carrots, Roasted Squash, Edamame Slaw, Dice Mango, Broccoli, Roasted Almonds, Avocado, and Furikake Shake Miso Ginger Vinaigrette

SALADS YOU KNOW

MEDIUM 14 | LARGE 18

Shrimp Louis | Miso Grilled Salmon | Cobb | Caesar Martha's Vineyard | Southern Fried | Crab Avocado

The following salads are available in one size only:

Caprese 15 | Thai Chicken 16 | Wicked Tuna 20

Hand Helds

Burgers and sandwiches are served with chips, fries, sweet potato fries, onion rings, potato salad, coleslaw or fruit.

CHICKEN CLUB SANDWICH | 18

Grilled Chicken Breast with Fresh Avocado, Nueske's Applewood Smoked Bacon, Crispy Romaine, and Tomatoes on Garlic Ciabatta Bread

BLACK ANGUS BURGER | 17

Grilled to your liking with Lettuce, Tomato, Onions and a Pickle Spear (add Cheese .50¢)

FRESH CATCH FISH SANDWICH | 20

Fresh from the case, Grilled or Blackened on Ciabatta Bread

VEGAN BURGER | 16

Vegan Burger Blend of Organic Whole Grains, Black Beans, Corn, Onions, and Green Peppers with a Vegan Chipotle Aioli

PROSCIUTTO CRUDO

ON FRENCH BAGUETTE | 21

Prosciutto Crudo di Parma 18 months, Heirloom Tomatoes, Organic Fresh Mozzarella, and Extra Virgin Olive Oil

Flatbreads

MARGHERITA - SAN MARZANO | 15

Buffalo Mozzarella, Fresh Basil, Ruskin Tomatoes

MEAT LOVERS | 17

Pepperoni, Italian Sausage, Pancetta, Basil, Tomato Sauce and Mozzarella

SHRIMP SCAMPI | 20

Housemade Lemon-Garlic Shrimp with Caramelized Onions, Mozzarella, Parmesan, and Red Chili topped with Fresh Arugula and Wild Greek Oregano

GLUTEN FREE BREAD

Half Basket (4 pieces) | 3 Full Basket (8 pieces) | 6

Entrées

All entrees are served with your choice of Caesar, House Salad or Soup of the Day

SEARED DAY BOAT SCALLOPS | 40

topped with Tropical Salsa, Vermouth Beurre Blanc and Risotto

HALIBUT | 41

Beurre Blanc and Stone Fruit

CHILEAN SEA BASS | 44

Seared Golden Brown Sea Bass with Lemon Dijon Beurre Blanc, Roasted Vegetables and Potatoes of the Day

GREEN CIRCLE CHICKEN | 32

Roasted Leg and Thigh with Confit Garlic

CHIMICHURRI CHURRASCO | 38

12oz Angus Skirt Steak served with Chimichurri Sauce, French Fries and Vegetables of the Day

NIMAN RANCH BERKSHIRE PORK | 36

14oz Double Chop with Hanie Apple Cider Cream

BRAISED BEEF SHORT RIBS | 38

Thumbelina Carrots, Spring Onion and Risotto

FRUTI DI MARE | 40

The ultimate spaghetti Frutti di Mare recipe, made with baby clams, mussels, squid and shrimp in a thick red Arrabiata Sauce. Fra Diavolo style seafood, garlic bread and Parmigiana.

CHICKEN MARSALA | 28

Chicken Scaloppini Sauteed with Fresh Sliced Mushrooms in a Deep Rich Veal Stock and Marsala Wine Sauce on a bed of Linguini

Butcher Block

RIB EYE 14OZ | 42 GF

RACK OF LAMB (6 CHOPS) | 46 GF

FILET MIGNON 8OZ | 42 GF

PRIME NEW YORK STRIP 16OZ | 40 GF

HANGER STEAK | 36 GF

Sauces: Mushroom Demi or Traditional Demi

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.