

Meatballs

Blend of beef, pork and veal simmered in house made marinara sauce served with fresh basil, shaved Parmesan & Asiago cheese -8

Cheese Bites

Bite sized herbed puffs filled with fig, caramelized shallots & bleu cheese -8

Crab cakes

Seared lump crab cakes served with citrus caper remoulade & baby arugula -12

Mussels

steamed with chorizo, onion & cherry tomatoes in garlic white wine butter broth served with crostini -12

Duck Flatbread

Hand pulled Duck confit, goat cheese & cherries on our house flatbread -12

Margarita flatbread

Extra virgin olive oil, garlic, tomatoes, fresh mozzarella & basil on our house flatbread -10

Lobster mac n cheese

Tender Lobster meat & cavatappi pasta tossed in a five-cheese blend topped with toasted garlic & herb panko crumbs -16

Caprese salad

Burrata cheese, heirloom tomatoes, basil pesto drizzled with balsamic reduction -8

Stuffed mushrooms

Scallop & pancetta stuffed mushrooms served with a lite sage cream sauce -8

Bruschetta

Marinated tomatoes & mozzarella on a basil pesto brushed crostini- 7

Lobster Crostini

Tender lobster salad served on toasted garlic crostini -14

Menu by Executive Chef Brent Clark

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.