

EAST

Oceanfront Dining

SMALL PLATES

CRAB TOAST \$18
focaccia, candied tomato, basil coulis

BEEF CARPACCIO* \$16
olive oil, pickled mushroom, shallot,
truffle aioli, arugula GF

NC CLAMS \$16
white wine, garlic butter, grilled
baguette

CALAMARI FRIES \$15
tonnato, jalapeño gremolata

SOUP & SALAD

GRILLED CRAB & OYSTER STEW \$12
popcorn rice, sofrito

WEDGE \$11
cherry tomatoes, pancetta lardons,
moody blue, fried onion, pink
peppercorn-buttermilk vinaigrette GF

HARVEST SALAD \$12
endive, radicchio, arugula pine nuts,
pomegranate, candied garlic vinaigrette

KNIFE & FORK CAESAR \$10
heart of romaine, grana padano,
brown butter crouton, white anchovy

PASTA

FAZZOLETTI \$20
sun-dried tomato pesto, broccolini,
oyster mushroom, pickled freso,
pecorino v

LINGUINE \$24
NC clams, pancetta, garlic, tomato,
white wine, chilis

LAND

SEARED LONG ISLAND STEAK* \$39
confit potato, broccolini, truffle
bordelaise GF

PORK TENDERLOIN \$24
seared butternut squash polenta,
cider jus, green tomato mostarda GF

SEA

NEW BEDFORD SCALLOPS \$34
pork belly, king trumpet mushrooms,
burnt eggplant, blood orange aioli
GF

FRESH CATCH \$MP
pumpkin spice, celery root puree,
sweet potato spaetzle, brown butter,
hazelnuts

Please note that a 20% gratuity will automatically be added to parties of 8 or more.

** Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server to any allergies or intolerances.*