



cold appetizers

buffalo mozzarella, heirloom tomatoes, arugula, basil pesto, 25 year aged balsamic vinegar	14
gorgonzola tart fonduta, candied pecans, red wine pear	11
“vitello tonnato” thin sliced veal carpaccio, creamy tuna sauce, crispy capers	14
maryland blue crab & avocado salad	16
tuna taco, truffled local yellowfin tuna tartare, avocado, togarashi aioli, wakame	15
local crudo of the day, prawns, trout caviar, dill and radish	17

hot appetizers

p.e.i. mussels, fresh tomato, parsley, white wine garlic broth	16
crispy lobster bites, sautéed spinach, roasted cherry tomatoes, thermidor sauce	16
charred artichokes with lemon garlic herb aioli	11
tomato & thyme soup with shaved parmesan	7

salads

“spinach salad” tomatoes, grapefruit, avocado, crispy prosciutto, parmesan, flax seeds and raisins, citrus vinaigrette	11
“mixed green salad” cucumbers, cherry tomatoes, garbanzo beans, celery, black olives, honey mustard dressing	11
“arugula-beet salad” hazelnut nut crusted goat cheese, orange segments, raspberry vinaigrette	11
add grilled chicken 7 / mahi 12 / snapper 12 / tuna 15 / lobster tail	15

big salads

“asian” local greens, spinach leaves, cucumber, tomatoes, mango, teriyaki shrimps, sesame seeds, hazelnuts, peanut ginger dressing	15
“cobb” chopped romaine lettuce, eggs, avocado, tomatoes, carrots, scallions, chicken breast, bacon, blue cheese, citrus vinaigrette	15

pasta (made fresh in house)

“spaghetti alle vongole”, little neck clams, garlic, diced tomatoes, parsley, white wine sauce	19
fettuccine with lobster, shrimps, basil oil and spicy tomato sauce	21
lobster ravioli, creamy lobster bisque, arugula, cherry tomatoes	21
linguine with lobster, scallops, mussels, clams, tiger shrimps, in a light cherry tomato sauce	21
pappardelle with braised beef short ribs and porcini ragout	18

gnocchi, chicken thigh ragout, pancetta, porcini, marsala, parmesan, truffle oil 16

spaghetti with white veal bolognese, asparagus, truffle oil 16

seafood & meats

pan seared local yellow fin tuna, chili garlic broccolini, sicilian sauce, (olives, capers, cherry tomatoes, oregano) 26

herb crusted mahi, saffron asparagus risotto 25

baked local snapper filet florentine, forest mushrooms, new potato, creamy spinach, cherry tomato confit 26

“fregola ai frutti di mare”, lobster tail, jumbo shrimps, clams, fresh basil, cherry tomato, garlic crostini 29

lamb chops, roasted potatoes, wilted spinach, rosemary demi 29

8oz beef tenderloin, roasted potatoes, bacon green beans, peppercorn demi 36

sandwiches

8 oz black angus burger, cheddar, mushrooms, caramelized onions, fries 17

chicken or shrimp quesadilla, peppers, monterey jack & cheddar cheese, onions, pico de gallo, guacamole, sour cream 14/16

parma ham wrap: arugula, buffalo mozzarella, truffle mayo 14

prices are in c.i. dollars, conversion rate is us\$ 1.00 = ci\$.80c or ci\$ 1.00 = us\$ 1.25