

DINNER

RAW BAR

CERTAIN SPECIES OF OYSTERS ARE SEASONAL AND SUBJECT TO AVAILABILITY

OYSTERS

(MINIMUM SIX OF EACH)

ATLANTIC <i>crassostrea virginica.....lean, briny</i>	2.25ea.
PACIFIC <i>crassostrea gigas.....crisp, sweet</i>	2.50ea.
KUMAMOTO <i>crassostrea sikamea.....buttery, delicate</i>	3.00ea.
AROUND THE WORLD OYSTER TASTING <i>4 atlantic, 4 pacific, 4 kumamoto</i>	29

(MINIMUM SIX OF EACH)

LITTLENECK CLAMS	1.75 ea.
NEW ZEALAND MUSSELS	1.25 ea.
CHILLED 11/4 LB MAINE LOBSTER	half 14 whole 29

PLATEAUX

THE MAGNUM 55 (2-3 PERS.) <i>6 atlantic oysters 6 pacific oysters 6 littleneck clams 6 new zealand mussels 6 steamed jumbo gulf shrimp chilled half 11/4 lb maine lobster</i>	THE IMPERIAL 102 (4-5 PERS.) <i>12 atlantic oysters 12 pacific oysters 12 littleneck clams 12 new zealand mussels 12 steamed jumbo gulf shrimp chilled 11/4 lb maine lobster</i>
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WE STRIVE TO SUPPORT OUR LOCAL FARMERS AND USE ALL NATURAL, HEALTHFUL, WHOLESOME AND SUSTAINABLE INGREDIENTS PER MARKET AVAILABILITY

APPETIZERS

LOBSTER AND CRAB BISQUE 14 <i>mildly spicy, aged sherry</i>	FRITTO MISTO 13 <i>crispy calamari, sea bass, clam strips</i>
CREAMY TOMATO - BASIL SOUP 12 <i>goat cheese grilled cheese</i>	MINI FILET MIGNON TASTING TRIO 14 <i>three sauces: truffled mushroom, creamy spinach, lobster bearnaise, brioche toast</i>
SUSHI GRADE TUNA TARTARE 14 <i>sliced avocado, sriracha aioli, cilantro-lime cream</i>	CRISPY SANTA FE SPRING ROLLS 12 <i>seasoned chicken, black beans, roasted corn, cheddar, avocado cream</i>
CRISPY ROCK SHRIMP LO MEIN 13 <i>wok fried vegetables, sweet thai chili sauce</i>	WARM BRIE AND BACON BRUSCHETTA 12 <i>frangelico infused grapes, toasted almonds</i>
CRAB AND SHRIMP NACHOS 14 <i>lump crabmeat, shrimp, monterey jack, pico de gallo</i>	MOZZARELLA "POUCH" 12 <i>vine ripe tomatoes, red onions, basil, grilled focaccia, balsamic reduction</i>
CREAMY LOBSTER MAC N' CHEESE 16 <i>truffle creme fraiche</i>	

SALADS

GRILLED SUSHI GRADE TUNA 14 <i>baby green beans, yukon potatoes, eggs, nicoise olives, tat soi, creamy lemon dressing</i>
SLOW ROASTED BEET AND CRISPY WARM GOAT CHEESE 12 <i>frisee, candied walnuts, caramelized apples, aged sherry vinaigrette</i>
BELGIAN ENDIVE AND MACHE 13 <i>diced avocado, green apples, toasted pignoli nuts, michigan dried cherries, vine ripe tomatoes, shaved 20 day aged truffle pecorino, champagne - black truffle vinaigrette</i>
SEVEN LEAF 7 <i>english cucumber, grape tomatoes, bermuda onions, 12 year old balsamic vinaigrette</i>

ROSEMARY GRILLED CHICKEN 18 <i>baby arugula, grilled peaches, crumbled feta cheese, candied walnuts, grape tomatoes, dried cranberries, hard cooked eggs, shaved red onions, cucumbers, creamy lemon poppy dressing</i>

TRI PEPPER CRUSTED HANGER STEAK 21 <i>roasted shiitake mushrooms, avocado, oven roasted tomatoes, baby corn, nicoise olives, shredded cheddar and monterey jack, toasted hazelnuts, creamy buttermilk blue cheese dressing</i>
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CARIBBEAN SHRIMP 19 <i>jerk spiced jumbo shrimp, baby spinach, avocado, peppadew peppers, jicama, mango, crispy plantains, tamarind - citrus emulsion</i>

ENTREES

PAN SEARED CIDER GLAZED CHILEAN SEA BASS 36
sweet potato puree, brussels sprout - bacon - carrot saute,
thyme beurre blanc

FRESH HERB GRILLED SCOTTISH SALMON FILLET 29
melted leek and shiitake risotto, sauteed baby bok choy,
glazed baby carrots, creamy roasted garlic sauce

CRISPY PANKO "FISH AND CHIPS" 32
north atlantic line - caught cod fillet,
parmigiano - truffle frites, honey mustard slaw,
grilled asparagus, lemon - sweet pickle - caper remoulade

SESAME SEARED SUSHI GRADE TUNA 31
fresh lo mein noodles, wasabi dumplings,
gingered stir fried vegetables, sweet and spicy soy glaze

SAUTEED JUMBO LUMP CRAB CAKES 31
locally smoked pancetta - herb risotto, petite mache salad,
old bay - lemon aioli

LOBSTER, SHRIMP AND SCALLOP RISOTTO 33
sweet corn, mascarpone, asparagus

GARLIC - PARMIGIANO CRUSTED 10 OZ. FILET MIGNON 36
lobster mac n' cheese, sweat pea - carrot - roasted shallot ragout,
vintage port wine demi glaze

CHIPOTLE - HONEY BARBECUE GLAZED ANGUS HANGER STEAK 28
home - made beer battered fries, baby vegetable saute,
braised cippolini onion sauce

TWENTY - EIGHT DAY DRY AGED RIBEYE STEAK 36
fingerling potato and caramelized onion hash,
garden vegetable gratin, "steak sauce" butter

STEAK FRITES 35
char grilled 10 oz filet mignon, home - made russet fries,
buttermilk red onions, red wine - herb butter

SLOW BRAISED BLACK ANGUS SHORT RIB 27
wild mushroom - parmigiano risotto, lemon - rosemary spinach,
creamy caramelized garlic - truffle demi glaze

PARMIGIANO - HERB CRUSTED CHICKEN MEDALLIONS 26
roasted garlic whipped potatoes, sauteed broccoli rabe,
creamy porcini mushroom sauce

SANDWICHES

all served with a choice of house made potato salad,
hand - made russet fries or baby greens salad

3 FORTY BURGER 14
seasoned black angus beef, aged provolone,
shredded lettuce, tomato, pickles,
"steak sauce" aioli, millennium roll

JUMBO LUMP CRABCAKE SLIDERS 16
cucumber, sweet thai chili aioli

BEER BATTERED NORTH ATLANTIC COD 16
lemony tartar sauce, sliced vine ripe tomato,
malt vinegar, brioche roll

SOUTHERN FRIED CHICKEN 15
peacanwood smoked bacon, avocado,
monterey jack and cheddar cheeses,
lettuce, sliced tomato, chipotle mayonnaise,
toasted hoagie

HERB GRILLED CHICKEN 15
melted fresh mozzarella, tomato bruschetta,
broccoli rabe, roasted garlic - basil mayonnaise,
toasted focaccia

10 OZ ANGUS HANGER STEAK 18
aged vermont cheddar, crispy onions, tomatoes,
red onion jam, toasted baguette

GRILLED VEGETABLE PITA 14
melted mozzarella, eggplant, portabella mushrooms,
balsamic red onions, yellow squash, spinach,
plum tomatoes, roasted pepper aioli

GRILLED CHICKEN "CORDON BLUE" 15
black forest ham, melted gruyere, boston lettuce,
sauteed red onions, vine ripe tomatoes,
honey dijon dressing, toasted garlic sourdough

WE VALIDATE PARKING (SEE SERVER)

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE