

LUNCH

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>
CREAMY TOMATO - BASIL SOUP 12 <i>goat cheese grilled cheese</i>
CRISPY ROCK SHRIMP LO MEIN 13 <i>wok fired vegetables, sweet thai chili sauce</i>
CREAMY LOBSTER MAC N' CHEESE 16 <i>truffle creme fraiche</i>
CRAB AND SHRIMP NACHOS 14 <i>lump crabmeat, shrimp, monterey jack, pico de gallo</i>
SUSHI GRADE TUNA TARTARE 14 <i>sliced avocado, sriracha aioli, cilantro-lime cream</i>
FRITTO MISTO 13 <i>crispy calamari, sea bass, clam strips</i>

MINI FILET MIGNON TASTING TRIO 14
three sauces: truffled mushroom - creamy spinach - lobster bearnaise, brioche toast

CRISPY SANTA FE SPRING ROLLS 12
seasoned chicken, black beans, roasted corn, cheddar, avocado cream

WARM BRIE AND BACON BRUSCHETTA 12
frangelico infused grapes, toasted almonds

MOZZARELLA "POUCH" 12
vine ripe tomatoes, red onions, basil, grilled focaccia, balsamic reduction

FORTY GRILL

LUNCH

SALADS

GRILLED SUSHI GRADE TUNA 14
*baby green beans, yukon potatoes, eggs, nicoise olives, tat soi,
creamy lemon dressing*

SLOW ROASTED BEET AND CRISPY WARM GOAT CHEESE 12
*frisee, candied walnuts, caramelized apples,
aged sherry vinaigrette*

BELGIAN ENDIVE AND MACHE 13
*diced avocado, green apples, toasted pignoli nuts, michigan dried cherries,
seasoned vine ripe tomatoes, shaved 20 day aged truffle pecorino,
champagne - black truffle vinaigrette*

SEVEN LEAF 7
*english cucumber, grape tomatoes, bermuda onions,
12 year old balsamic vinaigrette*

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

TRI PEPPER CRUSTED HANGER STEAK 21
*roasted shiitake mushrooms, avocado, oven roasted tomatoes, baby corn,
nicoise olives, shredded cheddar and monterey jack, toasted hazelnuts,
creamy buttermilk blue cheese dressing*

CARIBBEAN SHRIMP 19
*jerk spiced jumbo shrimp, baby spinach, avocado, peppadew peppers,
jicama, mango, crispy plantains, tamarind - citrus emulsion*

SANDWICHES

*all served with a choice of house made potato salad,
home - 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*

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*

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

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

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*

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

WE VALIDATE PARKING (SEE SERVER)

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