

MOCKTAILS

OFF THE RAZZLE 5
ICED TEA, LEMONADE, AGAVE,
RASPBERRY, LEMON, MINT

WATERADE 5
WATERMELON, LEMONADE,
AGAVE, LEMON, SODA

CUCA NOJITO 5
CUCUMBER, LIME, AGAVE,
MINT, SODA

APPETIZERS

GAZPACHO 8
CHILLED TOMATOES, CUCUMBERS, BRIOCHE CROUTONS

OYSTERS ON THE HALF SHELL* MP
SEASONAL SELECTION OF RAW OYSTERS, BLACK
PEPPER MIGNONETTE & COCKTAIL SAUCE

JUMBO SHRIMP COCKTAIL 18
CLASSIC COCKTAIL SAUCE, FRESH LEMON*

CHARRED SPANISH OCTOPUS 16
CALABRIAN CHILI OIL, PRESERVED LEMON, PARSLEY,
SMOKED PIMENTON AIOLI, CRISPY POTATOES

BEEF CARPACCIO 15
BABY ARUGULA, PARMESAN, CAPERS, PICKLED SHALLOTS,
ROASTED GARLIC AIOLI, FINGERLING POTATO CHIPS*



LOBSTER BISQUE 12
SHRIMP, OVEN DRIED TOMATO, FINE HERBS

YELLOWFIN TUNA TARTARE 16
SMASHED AVOCADO, WASABI CREME FRAICHE,
CRISPY WONTONS, SESAME GINGER SOY VINAIGRETTE*

MAINE LOBSTER TOAST 17
GRILLED ASPARAGUS, LEMON TARRAGON AIOLI*

WATERMELON SALAD 13
SEEDLESS WATERMELON, SMASHED AVOCADO, GOAT
CHEESE, CUCUMBER, KIWI, CHAMPAGNE VINAIGRETTE

ARTISAN CHEESE PLATE 15
TRIO OF HAND SELECTED CHEESE, CROSTINI,
PORT CHERRIES & MARCONA ALMONDS

ENTREE SALADS



GRILLED GULF SHRIMP 17
BOSTON BIBB LETTUCE, TOMATO,
BULGARIAN MARINATED FETA, RED ONION,
CUCUMBER, CITRUS HERB VINAIGRETTE

MIXED BERRY SALAD 19
GRILLED CHICKEN, ARUGULA, SHAVED FENNEL, PISTACHIOS,
HONEY WHIPPED RICOTTA, RED WINE VINAIGRETTE

CAESAR 12
ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA
CROUTONS, CAESAR DRESSING
ADD CHICKEN 6 SMOKED SALMON 7 SHRIMP 8

AUTOGRAPH WEDGE 19
SLICED FILET, BABY ICEBERG, BACON, CRISPY
SHALLOTS, TOMATOES, CABRALES BLUE CHEESE
DRESSING

AUTOGRAPH OMELET 15
BACON ONION JAM, GOAT CHEESE, OVEN DRIED
TOMATOES, BABY SPINACH, FINGERLING POTATO
HOME FRIES

STEAK FRITES 19
CHAR GRILLED SLICED FILET MIGNON, GREEN
PEPPERCORN SAUCE, BABY GREENS, GARLIC FRITES

SANDWICHES



BREAKFAST B.L.T. 15
FRIED EGG, AVOCADO, TOMATO, APPLEWOOD
SMOKED BACON, CHIPOTLE AIOLI, HOME FRIES*

OPEN FACE CRAB MELT 17
LUMP CRABMEAT, BEEFSTEAK TOMATOES, GRUYERE
CHEESE, GRILLED SOURDOUGH, BABY GREENS

BLACKENED YELLOW FIN TUNA WRAP 18
ASIAN VEGETABLE SLAW, WASABI GINGER AIOLI*

GRILLED HERB CHICKEN BREAST 15
SMOKED GOUDA, BACON ONION JAM,
HORSERADISH HONEY MUSTARD, TOASTED
BRIOCHE, HOUSE MADE CHIPS

NEW ENGLAND SEAFOOD ROLL 17
CHILLED PETITE SHRIMP, TOMATO CONFETTI,
BUTTERED POTATO ROLL, HOUSE MADE CHIPS

**BLACKENED JAIL ISLAND SALMON
TACOS 15**
THREE TACOS, PICO DE GALLO, PICKLED RED
ONION, CILANTRO, JALAPEÑO CRÈME FRAICHE

HALF POUND PRIME BURGER 19
CHEDDAR CHEESE, BACON, BEEFSTEAK TOMATOES,
CAMELIZED ONIONS, CHIPOTLE 1000 ISLAND,
GARLIC PARSLEY FRITES
ADD FRIED EGG 2

LUNCHTIME PRIX FIXE



SELECT ONE TOAST SERVED WITH SIDE SALAD AND SOUP 19
CHOICE OF CHILLED GAZPACHO OR LOBSTER BISQUE - ADD 3

SHORT RIBS
HORSERADISH
FARM HOUSE AGED WHITE CHEDDAR

TRUFFLE WILD MUSHROOMS
WHIPPED FRESH RICOTTA,
ROASTED GARLIC

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST | 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE