

DINNER MENU SUMMER 2025

APPETIZERS



V BREAD & BUTTER 5

Grilled Artisanal Bread w/ Whipped Brown Butter & Molasses

Df Gf LOCAL OYSTERS 9 / 18 / 32

Served as 3, 6 or 12

Seasonal Mignonette, Freshly Grated Horseradish (or Classic Rockefeller)

CHEESES 23

Artisanal Cheeses, Paired Spreads, Grilled Bread

ROASTED TOMATO SOUP 15

Smoked Gouda & Petite Brie Grilled Cheese

GRILLED CAESAR SALAD 18

*Grilled Romaine Hearts, Smoked Bacon Lardons, Aged Local Asiago,
Fried Focaccia, Burnt Lemon*

Df TUNA TARTARE 18

*Lightly Torched Albacore Tuna, Red Finger Chili, Pear, Chives
Fermented Plum, Ginger, Crispy Sweet Potato, Wasabi Aioli*

Gf Df SCALLOP AGUACHILE 17

Lime, Cucumber, Finger Chilil, Fennel, Cilantro

Df Gf PROSCIUTTO & MELON 18

*Cantaloupe, Honeydew, Cucumber, Shaved Fennel,
Prosciutto, Yuzu Dressing, Seed Granola*

SEAFOOD CHOWDER 22

*Butter Poached Lobster, Salmon, Digby Scallops & Shrimp
Golden Al Dente Potato, Cream Broth, Old Bay, Grilled
Sourdough*

Gf STRAWBERRY AVOCADO SALAD 17

*Toasted Almonds, Arugula, Shaved Fennel, Goat Cheese
Lemon & Black Pepper Dressing*

VEGAN Df Gf EDAMAME SALAD 16

*Edamame, Roasted Chickpeas, Peach, Pomegranate, Cashew,
Heirloom Greens, Avocado-Lime Dressing*

Gf BEEF TATAKI 17

Porcini Oil, Taleggio Cheese, Chimichurri Rojo

MAIN COURSES



CORNISH HEN 32

Spatchcocked Full Rock Hen, Braised Lentils, Bok Choy, Snap Peas, Nduja Chili Butter

Gf HODGE PODGE 34

Seared Digby Scallops, Fresh Herbs, Spring Vegetables, Butter Cream Broth

Gf Df DOUBLE CUT PORK CHOP 32

Sous Vide and Grilled, Honey and Black Garlic Glaze, Warm Baby Potato Salad

Df ROASTED STRIPED BASS 32

Chermoula, Pearl Couscous, Mint, Charred Bell Peppers

Gf ATLANTIC HALIBUT 36

Pan Seared Fillet, Green Beans, Asparagus, Pine Nuts, Lemon-Caper Piccata Sauce, Cucumber Fennel Salad, Dill

MANHATTAN FILET 53

10 oz Manhattan Cut Angus Striploin

Potato Pave, Charred Green Beans, Coffee Demi, Porcini Butter

Df HOUSE MADE CAPPELLACCI 31

"Little Hats" Pasta, filled with Roasted Shrimp, Coconut & Chorizo Broth, Mussel Escabeche

VEGAN STICKY GINGER TOFU 27

Coconut Rice, Scallions, Burnt Lime, Broccolini, Toasted Sesame

COMFORT FOOD

LOBSTER ROLL 32

*Garlic Butter Toasted Potato Bun, Classic Lobster & Mayo,
Red Cabbage Slaw*

GARLIC FINGERS 16

*Aged Asiago, Smoked Bacon Lardons
Roasted Garlic, Fresh Herbs*

SWEET POTATO FRIES 10

Truffle Aioli

FRIED CHICKEN SANDWICH 22

*Corn Flour Crusted, Buttermilk Marinated Chicken Breast,
Gochujang Honey Mustard, Pickles, Tuscan Greens*

Df ENGLISH STYLE FISH & CHIPS 22

*Beer Battered Crispy Atlantic Cod, Burnt Lemon,
House-Made Tartar Sauce*

ANGUS BURGER 22

*Double Stack 4oz Angus Patties, Garlic Toasted Brioche Bun
Tuscan Greens, Tomato, Caramelized Onion Aioli*

Df SZECHUAN CHICKEN WINGS 18

Fried and Charred, Chives, Toasted Sesame Seeds

ARMS NACHOS 22

*Melted Cheese Blend, In-House Pickled Banana Peppers
Chopped Tomato & Green Onions, Salsa & Sour Cream*