



Dinner Menu

Bait Bar \$13

- yellowtail
orange/jalapeño/chive
 - scallop ceviche
serrano/lime/cumin
 - spicy tuna tartare
chili/herbs/capers/pasta crisps
 - white anchovies
Champagne vinegar/oregano
- \$1 oysters
Monday - Friday
5:30 - 6:30 pm

Starters

- house cured olives
rosemary/garlic/laurel 4
- hearts of romaine
sheep's milk feta/dill/shaved onion/
red wine vinaigrette 9
- skate Milanese
parmesan/English pea/mint/
piquillo vinaigrette 12
- crispy calamari salad
fried lemon/basil/frisee/aioli 11
- char-grilled octopus
marinated chickpea salad 12
- roasted beet salad
goat cheese/ruby radish/orange/
roasted pistachios 11
- asparagus salad
fennel/arugula/truffle vinaigrette 12
- grilled balsamic shrimp
tomato/oregano/garlic 13



Dinner Menu

Raw Bar

Little Neck Clams

\$2

Oysters

East Coast West Coast

m/p

m/p

Jumbo Shrimp Cocktail

\$14

Chilled Lobster Cocktail

\$16

The Atlantis

\$65

two tiers of scallop ceviche, oysters, clams,
1/2 chilled lobster and jumbo shrimp cocktail

The Neptune

\$125

A three tiered extravaganza
including all bait bar items,
oysters, clams and jumbo
shrimp cocktail



Dinner Menu

linguine & clams Spanish chorizo/roasted garlic/white wine	19
paella shellfish/English peas/saffron rice/Spanish Chorizo	23
roasted salmon roasted sunchoke/caramelized onions/red wine reduction	24
seared yellow fin tuna caramelized cauliflower/almonds/capers/Champagne mustard sauce	27
roasted Chatham cod oyster mushrooms/asparagus/celery root puree/hazelnut vinaigrette	24
lobster risotto leeks/lemon/basil/tear drops	32
seared diver scallops sweet corn succotash/apple smoked bacon/fava beans	27
grilled chicken breast creamy polenta/broccoli rabe/natural jus	22
grilled NY strip steak Tuscan fries/lemon-black pepper butter	32
simple skillet roasted fish any fish and a side dish of your choice	p/a
<i>Whole Roasted Fish</i> <i>a side dish of your choice</i>	
Mediterranean branzino	29
local daurade	26
Pocono mountain trout	27
Maine lobster	26/lb
red snapper for 2	58



Dinner Menu

Sides...7

grilled asparagus/lemon vinaigrette

string beans/toasted almonds

Tuscan fries/herbs

sautéed spinach/lemon/toasted garlic

creamy polenta/mascarpone

caramelized cauliflower/capers/lemon

parmesan gnocchi/truffle/crème/black pepper

broccoli rabe/garlic/chili flake

A 20% service charge will be added to parties of 8 or more.