



Steakhouse and Raw Bar

STARTERS

Calamari	16
seasoned/long hot/caper/tomato/basil	
Burrata	18
sharable accompaniments changing daily	
Crab Fritters	15
crab/corn/mustard dipping	
Artichokes	17
flash fried/kalamata/tomato/lemon/herbs	
Mia's Peppers	15
mozzarella/kalamata/caper/basil/balsamic	

FROM THE RAW BAR

Oyster East Coast	3
Shrimp U12 Brown	3
Jonah Crab Claws (6) trio dipping	14
Tuna Tartar red onion/soy/caper	15
Sampler 6 shrimo, 6 oyster, 6 claws	45
Build Your Own Sampler (\$100 value)	85

FROM THE FARM

Choose One

Porkchop	27	/ Eggplant	23
Chicken	26	/ Veal	31

Then Choose Your Style

Saltimbocca	
prosciutto/ mozzarella/over pasta	
Parmigiano	
house made sauce/ mozzarella/ over pasta	
Marsala	
traditional sweet florio/over pasta	
Milanese	
cutlet style/seasonal salad	
Caprese	
tomato/mozzarella/roasted red/long hot/basil	
Piccata	
lemon/white wine/capers/mushroom/over pasta	
Oscar (add \$9)	
crab/seasonal vegetable/lemon butter white wine	

FROM THE GRILL

G1 Certified Angus Beef	
Filet 6 oz.	41
Center cut	
Bone in Strip 14 oz.	39
Kansas City Style	
Bone in Ribeye 16 oz.	46
Barrel cut	
Rack of Lamb 14oz.	45
non frenched/Colorado/ mint agrodolce	
Veal Chop 14oz.	52
rare first bone cut/ tomato bruschetta	
Pork Chop 12oz.	31
broccoli rabe/ roasted red pepper/mozzarella	
Duck	30
whole half duck/ orange glaze	

FROM THE DOCK

Catch of the Day	MP
Local and changing daily	
Cioppino	36
shrimp/scallops/clams/mussels/crab/ red or white	
add lobster for \$9	
Lobster Newberg	35
Lobster/scallop/shrimp/mussels/cream sauce	
add colossal crab for \$9	
Scallop	29
locally caught/seasonal vegetable	
Shrimp	28
Scampi/lemon/garlic/basil/caper/tomato/ over pasta	
Crab Cake	34
Colossal lump mix	

Consumption of raw or undercooked food items may increase your risk of foodborne illness.