

DINNER

APPETIZERS

Shrimp Tacos * 11

Grilled shrimp, shredded lettuce, chopped tomato, cotija cheese with spicy pink mayonnaise.

Fritto Misto * 14

Lightly fried calamari, shrimp & zucchini. Served with chipotle aioli & marinara.

Lamb Chops * 15

Grilled New Zealand lamb chops, roast butternut squash, served with pomegranate molasses.

California Grilled Chicken Flatbread * 10

Grilled chicken, Applewood-smoked bacon, Monterey jack, mozzarella, fresh avocado, pico de gallo & a drizzle of roast garlic aioli.

Gnocchi * 8

Potato gnocchi tossed with fresh basil pesto & toasted walnuts.

SOUPS

Soup of the Day * 4 cup * 5 bowl

French Onion Soup with Swiss & Provolone * 5.5

SALADS

House Salad * 5

Crisp romaine, field greens, tomatoes, cucumbers & shredded carrots.

Caesar Salad * 7/10

Crisp hearts of romaine, croutons & Parmesan cheese tossed with Caesar dressing.

Goat Cheese Salad * 10/14

Panko-cruste goat cheese lightly fried and served over spinach and field greens. Topped with strawberries, red onions, pecans & a champagne vinaigrette.

Asian Chicken Cashew Salad * 9/13

Chicken breast cut into strips & sautéed in sesame oil with red pepper & cashews. Served over field greens with mandarin orange segments & wonton strips.

Martha's Vineyard Salad * 8/12

Field greens & romaine lettuce topped with red onion, toasted walnuts & bleu cheese crumbles. Served with raspberry vinaigrette.

Steakhouse Salad * 12/16

Grilled sirloin over spinach & romaine with bleu cheese crumbles, diced tomato, diced onions, green olives & garbanzo beans.

ADDITIONAL SALAD ENHANCEMENTS

Grilled Chicken * 4

Steak, Shrimp, or Salmon * 7

ENTRÉES

Roast Duck * 27

Crispy roast half duck with fresh apricot sauce.

Lemon Shrimp Risotto * 25

Served with asparagus.

Clams with Squid Ink Linguini * 24

Fresh clams in a white wine sauce served over squid ink linguini, with grape tomatoes & a flourish of fresh herbs.

Eggplant Meatballs * 19

Roast eggplant, cheese, herbs & breadcrumbs formed into balls. Served over fresh tomato sauce with zucchini linguini.

Chicken Parmesan * 18/22

Lightly breaded & fried chicken breast topped with marinara, fresh mozzarella & basil over linguini.

Maryland Crab Cakes * 24/30

Jumbo & super lump crabmeat in our special blend of seasonings. Served with sautéed spinach & drizzled with remoulade sauce.

Beef Short Ribs * 20/28

Boneless short ribs served over cheddar mashed potatoes.

Bourbon Steak * 30

Bourbon-marinated sirloin strip steak, grilled & sliced. Served over stir-fry vegetables & miso soy plum sauce. Garnished with glass noodles & scallion oil.

Pork Tenderloin * 22

Pork tenderloin medallions brushed with sherry mustard glaze. Served over escarole & white beans.

Fresh Catch of the Day * Market Price

