

DINNER

menu

soup

- FRENCH ONION SOUP

12

classic beef broth, caramelized onions, french bread crostini, topped with melted gruyère cheese
- CLAM CHOWDER

12

lardons, fresh clams, cream

raw bar

- TUNA TARTARE

16

unagi, seaweed salad & grilled crostini
- OYSTERS DU JOUR

3.50/ea
- BLUEPOINT OYSTERS

3/ea

sourced from westport, CT

moules frites

STEAMING 2LBS POT OF AROMATIC MUSSELS | SERVED WITH BELGIAN FRITES & LEMON AIOLI

- PROVENÇALE

26

tomato broth, shallots, olive, fennel, capers, garlic, saffron
- LOBSTER

30

lobster broth, white wine, shallots, garlic, butter, lemon
- MARINIÈRE

26

white wine broth with garlic, shallots, butter, lemon
- RED CURRY

26

coconut broth, kaffir lime, shallots, butter, garlic, lemongrass

starters

- SHISHITO PEPPERS

12

ranch spice & lime wedge
- AVOCADO GUACAMOLE

14

served with corn tortilla chips
- CRISPY BRUSSELS SPROUTS

11

maple sugar & lemon wedge
- RATATOUILLE ARANCINI

12

risotto croquettes with swiss, mascarpone, & summer vegetables topped with shaved parmesan
- SEAFOOD CEVICHE

18

scallops, shrimp, octopus, calamari, red onions, lime & cilantro
- CRABCAKE

18

served with mango salsa & spicy mayo
- FRIED CALAMARI

15

old bay aioli

entrees

- BEER BATTERED FISH & CHIPS

28

beer-battered fried fresh cod with belgian frites, lemon aioli, malt vinegar, & tartar sauce
- NEW YORK STRIP STEAK

39

grilled 10oz strip with cognac-peppercorn sauce, belgian frites & sauteed garlic baby spinach
- BLACK INK SEAFOOD PASTA

34

shrimp, atlantic mussels, squid, & bay scallops, served with squid ink linguine in a creamy lobster broth
- DUCK CONFIT

32

duck leg served over potato gnocchi tossed with peppered cream, spinach & parmesan
- OVEN-ROASTED CHICKEN

27

free-range organic chicken with basquaise sauce over mashed potatoes & carrots
- PESTO RAVIOLI

19

creamy pesto, baby spinach, cherry tomatoes & parmesan
- SEARED SALMON

28

pan-seared and served over asparagus risotto with lemon, shaved parmesan & mascarpone cheese
- LOBSTER ROLL

45

4.5oz of fresh maine lobster served hot with lemon & butter  
OR cold with lemon aioli & fennel; served with belgian frites

salad

ADD: CHICKEN 7 | SHRIMP 9 | SALMON 14

- CAESAR SALAD

13

chopped romaine lettuce, marinated white anchovy, croutons, shaved parmesan & caesar dressing
- ORGANIC BEET SALAD

14

roasted red beets, balsamic reduction drizzle, candied pecans & goat cheese croquettes
- SALADE DE PRINTEMPS

17

spring mix, blueberries, strawberries, feta cheese, pepitas & house-made apple cider & beet vinaigrette

sides

- SAUTÉED GARLIC SPINACH

8
- HOMEMADE BELGIAN FRITES

8
- HOUSE SIDE SALAD

7

romaine, red onion, dried cranberry, citrus poppyseed dressing
- MASHED CARROTS & POTATOES

9