

# FLORIAN

## Dinner Menu

### SOUPS

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- 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

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- TUNA TARTARE 16  
unagi, seaweed salad & grilled crostini
- OYSTERS DU JOUR 3 . 5 0 each
- BLUEPOINT OYSTERS 3 . 5 0 each  
sourced from westport, CT

### STARTERS

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- 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

### SALADS

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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

### MOULES FRITES

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2LB POT OF MUSSELS  
WITH BELGIAN FRITES  
& LEMON AIOLI

- PROVENÇALE 26  
tomato broth, shallots, olives, fennel, capers, garlic, saffron
- MARINIÈRE 26  
white wine broth with garlic, shallots, butter, lemon
- LOBSTER 30  
lobster broth, white wine, shallots, garlic, butter, lemon
- RED CURRY 26  
coconut broth, lime, shallots, butter, garlic, lemongrass

### ENTREES

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- BEER BATTERED FISH & CHIPS 28  
beer-battered fried fresh cod with belgian frites, lemon aioli,  
malt vinegar, & tartar sauce
- LOBSTER ROLL 45  
served hot with lemon butter or cold with lemon aioli on  
buttered brioche with a side of belgian frites
- BLACK INK SEAFOOD PASTA 34  
shrimp, atlantic mussels, squid, & bay scallops, served with  
squid ink linguine in a creamy lobster broth
- NEW YORK STRIP STEAK 39  
10 oz. strip served with belgian frites, garlicky sauteed spinach  
& cognac-peppercorn cream sauce
- 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

### SIDES

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- SAUTÉED GARLIC SPINACH 8
- HOMEMADE BELGIAN FRITES 8
- HOUSE SIDE SALAD 7  
romaine, red onion, dried cranberry, citrus poppyseed dressing
- MASHED CARROTS & POTATOES 9