



Saturday, September 22nd 2018

Dinner Specials

Starters

- ~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries 24
Cave Aged Cheddar, Triple Cream Gouda, Hooks Triple Play,
Buzzard's Bay I.P.A. Cheddar, & Imperial Bleu
- ~Fish Tacos w/ Citrus Marinated Heirloom Tomato & Roasted Corn Salsa 16
Citrus Grilled Swordfish, Guacamole, Arugula & Soft Corn Tortillas
- ~Butterfly Maki 14
Bluefin Tuna & Shizo Inside topped w/ Spicy Mayo, Bluefin Tuna, Scallions & Yuzu Unagi on Top
- ~Ying Yang Maki 14
Bluefin Tuna & Mango Inside, w/ Fluke, Ikura, and Eel Sauce Outside

Entrees

- ~Choice N.Y. Strip w/ Orange-Miso Butter 36
Grill Seared Asparagus, Wasabi Mashed Potatoes & Mushroom Demi
- ~Pan Roasted Swordfish w/ Asian Pho Broth 30
Roasted Japanese Eggplant, Nappa Cabbage, Enoki Mushroom, Carrot
Cherry Heirloom Tomatoes, Fresh Cilantro & Basil w/ Seasoned Sticky Rice
- ~Veal Bolognese w/ Handmade Gnocchi 29
Ground Veal, Hickory Smoked Bacon, Chorizo, Prosciutto
& Baby Spinach & Aged Parmesan
- ~Mediterranean Chicken w/ Crispy Prosciutto & Pinenuts 26
Sautéed Chicken, Vine Ripe Tomato, Artichokes, Casablanca Olives,
Baby Spinach & Fresh Mozzarella over Pappardelle Pasta w/ Aged Parmesan
- ~Fried Ipswich Clam Strip Dinner w/ House Tartar 22
Ipswich Clams w/ Hand-Cut Fries & Tidewater Slaw

Raw Bar Selection

- Lady Barnstables ~ Cape Cod ~ 3.00/ each
- East Beach ~ Narragansett, RI ~ 3.00/each
- Tatamagouche ~ Nova Scotia ~ 3.00/each
- Malagash ~ P.E.I., Canada ~ 3.00/each
- Savage Blonde ~ P.E.I. Canada ~ 3.00/each
- Shiny Sea's ~ P.E.I., Canada ~ 3.00/ each
- Raspberry Point ~ P.E.I. Canada ~ 3.00/each

Featured Wines

- ~ Black Stallion Sauvignon Blanc Napa Valley 2016- 9/32
- ~ One Hope California Pinot Noir ~ 11/37

Drink Special

- ~ Grapefruit Martini ~
- New Amsterdam Grapefruit Vodka, Ginger Simple Syrup, Pavan Liquor, Grapefruit Juice & Fresh Lemon ~
served up w/ a Sugared Rim