



# Chef's Chalkboard Menu

## Small Plates

### Local Ahi Tuna 19

Pan seared rare with blackening spices, pomegranate seeds, roasted beets, blood orange supremes, avocado crema, blood orange vinaigrette, & crystalized fennel.

### Littleneck Clams 20

Local clams, house made sausage, sweet corn, kale, caramelized fennel, fresh herbs, creamy garlic broth and grilled baguette.

### Fried Green Tomatoes 17

House made bacon jam, backfin crab pimento, pickled cabbage, and spicy comeback sauce .

## Entrees

### Fresh Local Catch (Mkt)

Blackened, crispy Wholesome Farms mushrooms, grilled asparagus, green tomato salsa verde, herb pistou rice.

### N.Y. Strip Steak 39.5

USDA choice strip, spring onion soubise, charred broccolini, crispy duck fat fingerling potatoes, cabernet demi glace.

### Duck Confit 32

Crispy Duck confit, braised red cabbage, pork belly, winter spiced apples, pomegranate gastrique.

### Coastal Eggplant "Stack" 29

Crispy pan-fried eggplant, sauteed Atlantic shrimp, hot Italian sausage, fire sweet red bell peppers, grape tomatoes, arugula, fresh herbs and parmesan.