



Chef's Chalkboard Menu

Small Plates

Local Ahi Tuna Tostata 19

Blackened, served rare with smashed avocado, pomegranate seeds, arugula, pickled sweet peppers, crispy tortilla, toasted honey vinaigrette and red watermelon radish.

Littleneck Clams 20

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

Summer Squash Frites 16

Local summer squash, buttermilk dressing, spicy chili oil, cotija cheese, house made pickles and fresh herbs.

Entrees

Fresh Local Catch (Mkt)

Pan seared, Terra Vita farms strawberry and fresh fennel salsa, pickled shrimp, herb pistou rice, grilled asparagus, jalapeno - blood orange aquachile and evoo.

N.Y. Strip Steak 39.5

USDA choice strip, crispy Wholesome Farms mushrooms, spring onion soubise, sugar snap peas Terra Vita Farms komatsuna greens.

Scallops Lumina 36

Atlantic sea scallops, blackened with smoked bacon, sweet summer corn, herbed buttermilk, charred cabbage, roasted tomatoes and fresh herbs.