



TASTE OF THE SEA

Wianno Oyster 3
Wild Virginia Oyster 3
Cape May Salt Oyster 3

BEGINNINGS

Seasonal Mixed Greens Salad 7

Heirloom grape tomatoes, green & yellow beans, stilton cheese, cider vinaigrette

Red Quinoa Market Vegetable Salad 8

French beans, asparagus, navel oranges, heirloom grape tomatoes, pecans, orange evoo

Soup 8

Cauliflower Leek, pancetta, pistachio, tarragon oil

Ceviche 13

Fish, tomatoes, onions, chilies, gazpacho pool, avocado sorbet

Gazpacho 10

Tomato, cucumber, asparagus, onion, sea bean garnish

Mussels & Fries sm 14. Lg 21.

Pancetta, shallots, chervil, toast, champagne broth

Octopus 13

French beans, grape tomatoes, shallots, baby arugula, lemon evoo

Fish Ribs 12

Grilled corn, watermelon, heirloom grape tomatoes, tomatillo sauce

Gnocchi 12

Mushrooms, english peas, leeks, heirloom grape tomatoes, agave nectar light cream

MAIN

Skate 26

Herb gnocchi, asparagus, peas, exotic mushrooms, hazelnut brown butter

Halibut 29

Sea beans, heirloom grape tomatoes, exotic mushrooms, demi glace

Arctic Char 26

Cauliflower, yellow wax beans, English peas, heirloom grape tomatoes, arugula puree

Suzuki 28

Exotic mushrooms, zucchini & squash linguini, sautéed arugula, yellow tomato puree

Scallops 28

Watermelon radish, sea beans, navel oranges, inca red quinoa, purple sweet potato puree

Pasta 24

Arugula Pappardelle, seasonal vegetables, light cream

Add Scallops 6

Hanger Steak 26

French green beans, frites, tomatillo pistou

SIDES

Mushrooms 7 | Truffle & Parmesan Fries 9
French Green Beans 6 | Grilled Asparagus 7