

Happy New Year 2021

A Delectable Symphony of Tastes

overture

Lobster & Corn Chowder 12^{gf}

lardon, celery, potato, paprika-infused oil

Tuna Tartare 18^{gfm}

avocado | pickled ginger vinaigrette | wasabi aioli | sesame seeds | crispy pita chips

Oysters Mignonette 18^{gf}

six local oysters | tarragon vinegar/shallot/jalapeño sauce

Baked Oysters 18

six local oysters | jalapeño/bacon butter | gluten-free panko bread crumbs

Grilled Octopus 18^{gf}

smoky tomato broth | sauteed chorizo | fingerling potatoes

Shrimp Cocktail 15^{gf}

five colossal cooked shrimp | sweet & spicy sauce | cucumber | avocado | pickled onions

Braised Pork Belly 16^{gf}

warm apple/cabbage salad | pickled red onions | veal demi-glace

Escargot 20^{gfm}

out of the shell | garlic cream | black forest ham | brioche toast points

Wild Mushroom Pumpkin Ravioli 16^v

ricotta | marscapone | parmesan | creamy sage butter sauce

intermezzo

Mixed Greens Salad 12^{gf vg}

baby heirloom tomatoes | pickled red onions | baby cucumbers | balsamic vinaigrette

Caesar Salad 13^{gfm v}

creamy garlic parmesan dressing | house-made croutons

Pickled Beet Salad 15^{gf v}

feta skordalia | balsamic glaze reduction | pine nuts | mint | garlic

opus

Pan-seared Halibut & Foie Gras 49^{gf}

hudson valley foie gras | saffron jus | spicy tangerine demi glaze | roasted fingerling potatoes | baby vegetables

Almond Crusted Cod 29^{gf}

mandarin citrus beurre blanc | gluten-free panko bread crumbs | potato mash

Lobster & Scallop Risotto 49^{gf}

butter-poached lobster tail out of the shell | two large sautéed scallops | wild mushroom risotto | truffle/chive oil

Duck Leg Confit 33^{gr}

blackberry/port sauce | farro risotto | smoked candied walnuts | vegetables

Grilled Rib Eye & Lobster Tail 70^{gf}

14 oz all-natural grass-fed USDA Prime | veal demi-glace | gorgonzola potato au gratin | butter-poached lobster tail | side truffle butter | baby vegetables

Grilled Rib Eye Steak 49^{gf}

14 oz all-natural grass-fed USDA Prime | wild mushroom demi glaze | house-made onion rings | potato mash

Tofu Vindaloo 24^{gfm vg}

eggplant | chick peas | zucchini | tomato chutney | naan | basmati rice | spicy/tangy curry sauce

Vegan Timbale 25^{gf vg}

tri-colored quinoa | wild mushrooms | sweet potato | avocado slices | asparagus | red pepper coulis

coda

Key Lime Pie 12

graham cracker crust | toasted meringue | mango coulis

Dark Chocolate Mousse Cake 15^{gf}

hazelnut praline cremeaux | drambuie whipped cream | chocolate sauce

^{gf} gluten-free ^{gfm} gluten-free possible ^v vegetarian ^{vg} vegan

Consuming raw or under cooked meats, seafood, poultry or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if you or a person in your party has a food allergy.

Owner Ron Robin and Chef Carlos Millan wish you an ABSOLUTELY FABULOUS 2021 !!

house cocktails

<p>Black Orchid Blavod Black Vodka, Chambord, splash of cranberry</p> <p>Black Manhattan Woodford Rsv, Averna Amaro</p> <p>Blonde Boulevardier Woodford Reserve Bourbon, Lillet Blanc, Suze</p> <p>Bloody French Skyy Blood Orange Vodka, Elderberry Liqueur, splash of lemon & oj</p> <p>Cantaloupe Martini Hanson Organic Vodka, Watermelon Pucker, splash of sour mix & oj</p>	<p>Chocolate Martini Van Gogh Dutch Chocolate Vodka, cocoa rim</p> <p>Cucumber Lemon Drop Crop Organic Cucumber Vodka, Triple Sec, sour mix & fresh lemon juice, sugar rim</p> <p>East End Eddy Deep Eddy Ruby Red Grapefruit Vodka, lemon juice, splash of grapefruit bitters</p> <p>French Martini Ciroc Vodka, Chambord, pineapple juice</p> <p>Helltown Side Car Hennessy Cognac, Belle de</p>	<p>Brillet, Cointreau, splash of sour mix, lemon juice orange bitters</p> <p>Local Painkiller Truro's Twenty Boat Spiced Rum, Coco Lopez, pineapple & orange juice, nutmeg</p> <p>Mezcal Negroni Sombra Mezcal Joven, Carpano Antica Vermouth, Campari</p> <p>Mezcal Old Fashioned Montelobos Mezcal Joven, sugar, Angostura Bitters, orange peel</p> <p>Nantucket Express Nantucket Triple Eight Vodka,</p>	<p>Tia Maria & espresso</p> <p>Polynesian Breeze Ketel One Citroen Vodka, Hypnotique Tropical Fruit Cognac, splash pineapple, lime, sour mix & Chambord float</p> <p>Pomegranate Martini Skyy Berry Vodka, Orange Curacao, splash of sour mix & pomegranate juice</p> <p>Thai Martini Crater Lake Ginger & Ketel One Vodkas with crystallized ginger</p> <p>White Negroni Damrak Gin, Lillet Blanc, Suze</p>
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beers, draft

Stella Artois Wormtown "Be Hoppy" IPA Murphy's Stout	7
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beers, bottled | hard cider

Buckler (non-alcoholic) Bud Light Sam Adams	5
PBC The Bearded Mistress PBC Golden Hook Ale Amstel Light Heineken Corona Whale's Tale Pale Ale, Nantucket	6
Duvel, Belgium Golden	8
Chimay, Grand Rsv Ale, Blue, Belgium Shoal Hope, Monument, Cider	11

wines by the glass

sparkling		rosé	
Moët & Chandon, Brut, "Impérial", Champagne, France	26	Château d'Esclans "Whispering Angel", Provence	15
Veuve du Vernay, Brut Rosé, France	12	Tenshen, Rhône blend Rosé, Central Coast new	10
Lunetta by Cavit, Prosecco, Veneto, Italy	11	red	
white		La Petite Perrière, Pinot Noir, Loire, France	11
Whitehaven, Sauvignon Blanc, New Zealand	12	Decoy by Duckhorn, Merlot, Sonoma	12
Oyster Bay, Pinot Gris, Hawkes Bay, New Zealand	10	Columbia Winery, Red Blend, Columbia Valley	10
Familie Bauer, Juche Grüner Veltliner, Wagram, Austria	10	Boneshaker, Zinfandel, Lodi	11
Davis Bynum, Chardonnay, Russian River	11	Oberon, Cabernet Sauvignon, Napa Valley	15

wines by the half bottle

sparkling	
44h Gloria Ferrer, Blanc de Noirs, Carneros NV new	26
48h Roederer Estate, Brut, Anderson Valley NV	33
45h Moët & Chandon, Brut, "Impérial", Champagne, France NV	50
40h Veuve Clicquot, Brut "Yellow Label", Champagne, France NV	60
41h Billecart-Salmon, Brut Rosé, Champagne, France NV	79
rosé	
55h Fleur de Mer, Côtes de Provence, France 19 new	26
white	
10h Famille Perrin, Côtes du Rhône Réserve Blanc, Rhone, France 2017	19
08h La Caña, Albariño, Rías Baixas, Spain 2018	22
05h Ferrari-Carano, Fume Blanc, Sonoma 2017	24
14h Santa Margherita, Pinot Grigio, Trentino-Alto Adige, Italy 2018	32
20h Louis Jadot, Pouilly-Fuissé, Mâconnais, France 2018	38
04h Chalk Hill Winery, Estate Chardonnay, Russian River Valley 2017 new	45
red	
69h Alexander Valley, Zinfandel "Sin Zin", North Coast 2016	25
64h Rex Hill, Pinot Noir, Willamette Valley 2016	40
60h Hess Collection, Cabernet Sauvignon "Allomi", Napa Villy 2017	40
61h Quilt by Caymus, Cabernet Sauvignon, Napa Valley 2017	49
94h Stefano Accordini, Amarone "Acinatico", Veneto, Italy 2015 new	54
74h Château Haut-Batailley, Pauillac 5ème Grand Cru Classé, France 2015	85