**RAW BAR**oyster of the day east coast 3.50 west coast 3.75
½ dozen littleneck clams 12
shrimp cocktail 4.25

**STARTERS**

**butcher board** assorted salumi and cheeses, marinated vegetables 23
**ricotta toast** caponata ‘agro dolce’ , herbs 15
**crispy calamari** lemon aioli or marinara 17
**pei mussels** spicy red sauce, roasted garlic bread 14
**baked local clams** lemon oreganata breadcrumbs 15
**charred octopus** cucumber, lemon yogurt, shaved fennel, watercress, chili oil 18
**nj eggplant parm** house made mozzarella and ricotta, pomodoro 14

**SALAD**

**grilled romaine** roasted garlic caesar, rustic breadcrumbs, parmigiano reggiano 12
**arugula salad** shaved fennel, valencia orange, toasted almond vinaigrette 13
**lil gem”wedge”** bacon, candied pecans, cherry tomatoes, blue cheese 15
**house made burrata** marinated roasted tomatoes, basil oil, grilled crostini 16

**PIZZA**

**margherita** crushed imported tomatoes, house mozzarella, basil 12
**rapini and roasted tomato** calabrian chili, roasted garlic, ricotta 15
**pepperoni** drizzled with local honey 14
**arugula and prosciutto** shaved parmigiano, extra virgin olive oil 15

**FRESH PASTA**

**linguine,** clams, lemon, calabrian chili, arugula 22 **rigatoni** classic vodka sauce, peas, prosciutto breadcrumbs 23
**creste di gallo,** broccoli rabe pesto, sausage ragout, roasted cherry tomatoes 25
**spaghetti** slow cooked pomodoro, homemade meatballs, ricotta, basil 23

**ENTRÉES**

**grilled branzino** rustic bean salad, taggiasca olives, lemon, fresh herbs 32
**brodetto di pesce** mussels, clams, calamari, shrimp, spicy tomato brodo 31 *add pasta 5*
**seared local scallops** thyme roasted apple and delicate squash risotto, bacon vinaigrette 35
**salmon** pan seared gnocchi, brussels sprouts, artichokes, creamy garlic sauce 32
**crab cake**crispy fingerling potatoes, bacon, pepperoncini, watercress, malt vinegar aioli, old bay  29
**roasted free range chicken breast** sauté of spinach, mushrooms, potato puree, marsala demi 24
**aqua burger** cheddar, caramelized onions, roasted tomato, lettuce, spicy mayo,french fries 18

**STEAKS**
**char grilled 12oz prime ny strip 49**
**pan roasted 8oz filet mignon 41**
*steaks served with broccoli rabe and potato puree*
**add seared local scallops to any steak 15**

**SIDES 8
crispy brussels sprouts, sautéed broccoli rabe, potato puree, sautéed spinach**