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

tuna crudo, jalapeno, avocado, lime, sea salt 16

**STARTERS**

**butcher board** assorted salumi and cheeses, marinated vegetables 23  
 **crispy duck confit crostini**, caramelized onions, fontina cheese 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** crispy potato terrine, aj panca vinaigrette, crispy quinoa 18  
**nj eggplant parm** house made mozzarella and ricotta, pomodoro 14

**SALAD**

**grilled romaine** roasted garlic caesar, rustic breadcrumbs, parmigiano reggiano 12  
**chicory salad** radicchio, escarole, fennel, pomegranate, toasted nuts, seeds, moscato vinaigrette 13   
**wedge** bacon lardons, candied pecans, cherry tomatoes, blue cheese 15  
**beet salad,** whipped goat cheese, caramelized onions, raspberry vinaigrette15

**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**

**rigatoni** classic vodka sauce, peas, prosciutto breadcrumbs 23

**linguine**, clams, lemon, calabrian chile, arugula 22   
**creste di gallo** broccoli rabe pesto, sausage ragout, roasted cherry tomato 25   
**spaghetti** slow cooked pomodoro, homemade meatballs, ricotta, basil 23

**ENTRÉES**

**grilled branzino** blistered green beans, romanesco sauce, crispy fingerling potatoes 32  
**brodetto di pesce** mussels, clams, calamari, shrimp, spicy tomato brodo 31 *add pasta 5*  
**seared local scallops** four mushroom risotto, crispy garlic, scallions 35   
**tuscan salmon** house made gnocchi, garlic cream sauce, artichoke, roasted tomatoes 32  
**chicken** scarpariello sausage, procuitto, peppadew, yukon gold potatoes 24  
**braised shortribs** roasted sweet potato, charred broccoli, black garlic vinaigrette 35  
**aqua burger** cheddar, caramelized onions, roasted tomato, bibb lettuce, spicy mayo  
 fresh cut french fries 18

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