



Act I

Dino's Daily Soup	M/P
Seafood Bisque Lobster, shrimp, scallops, tarragon oil	\$10.
Seasonal Greens Cherry tomatoes, Euro cucumber, carrots, herb vinaigrette	\$8.
Arugula Salad Prosciutto, parmesan, apple, roasted red pepper balsamic vinaigrette	\$12.
Caesar Salad Romaine, cherry tomatoes, shaved parmesan, anchovies, seven minute egg	\$13.
Chilled Crab and Pineapple Salad Jumbo lump, scallions	\$14.
Uptown Salad ½ Lobster tail, salmon, mixed greens, herb vinaigrette, balsamic glaze	\$24.

Act II

Bruschetta	\$9.
Baguette, confit plum tomato, portabella mushroom, feta cheese	
Big Island Poke	\$16.
Sushi grade tuna, sweet soy syrup, scallions, sesame seeds, dashi, cucumber	
Steamed Littleneck Clams	\$14.
Saffron cream, French baguette	
Jumbo Lump Crab Cake	\$16.
Corn relish, Old Bay butter	
Beef Carpaccio	\$14.
Arugula, shaved parmesan, Dijon dressing, truffle oil	

Act III

Seafood Linguine	\$24.
Shrimp, scallops, little necks, asparagus, lemon-butter sauce	
Pappardelle	\$24.
Sausage, tomato sauce, shaved parmesan	
Stuffed Acorn Squash	\$22.
Wild rice, spinach, raisins, walnuts, Meyer lemon-pesto	

Act IV

Sautéed Salmon \$26.
Lemon-raisin couscous, tomato marmalade

Grilled Branzino \$32.
Baby vegetables, olive caponata, citrus beurre blanc

Sea Scallops \$32.
Vegetable nage, fingerling potatoes, lobster vinaigrette

Free-Range Chicken \$22.
Fingerling potatoes, sautéed spinach, rosemary garlic jus

Veal Milanese \$26.
Arugula, house made tomato sauce, shaved parmesan, Bermuda onions

Pork Tomahawk \$34.
Yukon gold potatoes, mustard greens, apples, mustard jus

Grilled 8oz Filet Mignon \$42.
Scallion and leek mashed potatoes, asparagus, pickled shallots, sauce Bordelaise

As Oscar \$48
Asparagus, crab, hollandaise

As Surf & Turf \$56
Add lobster tail

Grilled 24oz Ribeye \$54.
Garlic mashed, caramelized cipollini onions, sautéed spinach, Maître 'd butter