

Act I

Seafood Bisque	\$10.
Lobster, shrimp, scallops, tarragon oil	
Arugula Salad	\$12.
Prosciutto, parmesan, apple, roasted red pepper balsamic vinaigrette	
Caesar Salad	\$11.
Romaine, parmesan, croutons	
Chilled Crab and Pineapple Salad	\$14.
Jumbo lump, scallions	
Big Island Poke	\$16.
Sushi grade tuna, sweet soy syrup, scallions, sesame seeds, dashi, cucumber	
Steamed Mussels	\$14.
PEI mussels, Chorizo, garlic, shallots, tarragon, corn	

Act II

Seafood Linguine	\$24.
Shrimp, scallops, little necks, asparagus, lemon-butter sauce	
Sautéed Salmon	\$26.
Lemon-raisin couscous, tomato marmalade, olive butter	
Grilled Branzino	\$32.
Baby vegetables, olive caponata, citrus beurre blanc	
Free-Range Chicken	\$22.
Red bliss potatoes, Summer succotash, apple cider vinaigrette	
Veal Milanese	\$34.
Arugula, house made tomato sauce, shaved parmesan, Bermuda onions	
Grilled 8oz Filet Mignon	\$42.
Scallion and leek mashed potatoes, asparagus, pickled shallots, sauce Bordelaise	