

# Late Night-After Theater

<u>C</u> aesar <u>S</u> alad	\$11.
romaine, parmesan, croutons	
<u>P</u> armesan & <u>H</u> erb <u>F</u> rench <u>F</u> ries	\$7.
Served with garlic aioli	
<u>C</u> rab <u>D</u> ip	\$14.
Jumbo lump, Old Bay crostini	
<u>G</u> rilled <u>F</u> latbread	\$12.
Arugula, prosciutto, goat cheese, balsamic	
<u>S</u> teamed <u>M</u> ussels	\$16.
Prince Edward Island mussels, Chorizo, garlic, shallots, tarragon, corn	
<u>D</u> ino's <u>B</u> ackstage <u>B</u> urger	\$15.
8oz. short rib, & brisket burger, lettuce onion, & tomato, with Gruyere cheese	
<u>B</u> ig <u>I</u> sland <u>P</u> oke	\$16.
sushi grade tuna, sweet soy, green onions, sesame seeds, dashi, cucumber	
<u>S</u> eafood <u>L</u> inguine	\$24.
shrimp, scallops, little necks, asparagus, lemon-butter sauce	
<u>C</u> harcuterie <u>B</u> oard	\$18.
Cured meats, mustard, pickled vegetables	