ON THE ROCKS

VINEYARD OYSTERS | 16

½ dozen

VINEYARD LITTLENECKS | 14

½ dozen

TO START

FRESHEST CATCH CEVICHE | Market Price

HOUSE SMOKED BLUEFISH PATÉ | 12 Crackers

GRILLED OYSTERS ROCKEFELLER | 18 Bacon, Spinach, Brie

FRITTO MISTO LOCAL CALAMARI | 15 Smashed Avocado, Pickled Jalapeño, Charred Lime

HENRY'S CLAM CHOWDER | 9 Vineyard Littlenecks, Slab Bacon, Leeks, Potato, Celery

CHARCUTERIE | 16 Grilled Pugliese, Artisan Cheese, Pickles, Mustard

LOBSTER TACOS | 15 Avocado, Sweet Chili Sauce

LIGHTER SIDE

SUMMER GREENS | 10

Local Strawberries, Croutons, Feta, White Balsamic

GRAIN BOWL | 12

100% Vegan, Veggies, Greens, Crispy Crunchy Toppings

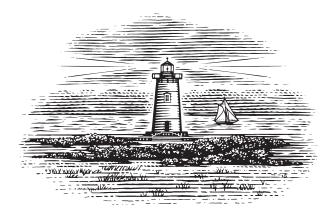
CHOPPED SALAD | 14

Neuske's Bacon, Cave-Aged Cheddar, Egg, Crispy Shallots, Chipotle Ranch

Tuna Nicoise |24|

 $Greens, Marinated\ Olives,\ Green\ Beans,\ New\ Potatoes,\\ White\ Balsamic$

ADD Crystal Valley Chicken | 8 Grilled Steak | 14 Grilled Shrimp | 10 Chilled Lobster Salad | 14



SIGNATURES

SHORE DINNER | Market Price

Broiled Lobster, Mussels, Corn, Baby Potatoes, Chorizo Broth

SCALLOPS | 30

Ham Hock, English Peas, New Potatoes, Over-Roasted Carrot, Tendrils

8-HOUR LAMB SHOULDER | 28

Heirloom Tomato, Pesto, Gnocchi, Pine Nuts, Goat Cheese

SLOW ROASTED CRYSTAL VALLEY CHICKEN | 27

Dumplings, Carrots, Mustard Greens

 $\begin{array}{l} \textbf{Strube Ranch Wagyu Burger} \mid \textit{19} \\ \textit{Aged Cheddar, Rosemary Truffle Fries} \end{array}$

"FARMER'S PLATE" | 25 100% Vegetarian, Toasted Grains, Local Veggies

BAKED RIGATONI | 27

Short Rib, Porcini Cream, Petite Mushrooms, Braising Greens, Crispy Topping

FROM THE GRILL

PASTURE-RAISED BEEF AND PORK. FED ON LOCALLY GROWN ALFALFA, CORN, BARLEY & HAY. NO ANTIBIOTICS. NO HORMONES, LOCAL FISH.

Each selection comes with a choice of two sides

ON SHORE

FILET MIGNON 7 OZ/10 OZ | 32/39 MARINATED FLAT IRON 8 OZ | 29 BONE-IN RIBEYE "COWBOY CUT" | 46 MAPLE BRINED KUROBUTA PORK CHOP | 31

CHOICE OF SAUCES

Béarnaise Chimichurri Peppercorn Brandy

OFF SHORE

BLACKENED SWORDFISH | 28
FRESHEST CATCH | Market Price
NORTH ATLANTIC SALMON | 26

ENTRÉE ADDITIONS

GRILLED SHRIMP |10|FOIE GRAS ROYALE |10|LOBSTER TAIL |14|

ON THE SIDE | 6

CAST IRON SEARED MUSHROOMS

TOASTED GRAINS ROASTED WITH RICE VINEGAR

YUKON GOLD POTATO PURÉE

FARMED VEGETABLES CHEF'S SELECTION

TRUFFLE & PARMESAN FRIES