



R O O F T O P

EASTER MENU

APPETIZERS

CRISPY POINT JUDITH CALAMARI 11

HOT AND SWEET PEPPERS, GRILLED LEMON, CALABRIAN CHILI MAYO

LUMP CRAB CAKES 14

PINEAPPLE MANGO CHUTNEY, CHIVE OIL, AND SMOKED PAPRIKA REMOULADE

POLPETTE 7

LAMB, BEEF AND PORK MEATBALLS, SHAVED RICOTTA, TOMATO PASSATA, BASIL

CHAR GRILLED OCTOPUS 15 GF

FAVA BEAN PUREE, BLACK GARLIC EMULSION, SPICY FAVA CRISP, AND CITRONETTE

MARGHERITA PIZZA 13

PLUM TOMATO SAUCE, FRESH MOZZARELLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

PROSCIUTTO AND ARUGULA PIZZA 16

PROSCIUTTO DI PARMA, SHAVED ROMANO, BABY ARUGULA, FRESH MOZZARELLA, BALSAMIC
REDUCTION

TRADITIONAL HUMMUS 9

SEASONAL VEGETABLES, OLIVES, STUFFED GRAPE LEAVES, FETA AND FLAT BREAD

Mare

R O O F T O P

SOUPS & SALADS

TOMATO SOUP 7

CREAMY SAN MARZANO TOMATO SOUP WITH FRESH BASIL

NEW ENGLAND CLAM & LOBSTER CHOWDER 9

CREAM BASED WITH RED BLISS POTATOES, FRESH LOBSTER AND CLAMS, THYME AND BACON

POACHED EGG CAESAR SALAD* 12

CHOPPED ROMAINE HEARTS, FOCACCIA CROUTONS, SHAVED ROMANO, WHITE ANCHOVIES,
PARMESAN DRESSING, POACHED EGG

BEET SALAD 11 GF

PICKLED RED ONIONS, CRUMBLLED GOAT CHEESE, SPICED PISTACHIOS

HEALTHY GRAINS SALAD 11

QUINOA, BABY SPINACH, PUMPKIN SEEDS, FARRO, SUNDRIED CRANBERRIES, SUNFLOWER SEEDS,
RADISH, SMOKED VERMONT MAPLE SYRUP VINAIGRETTE



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RAW BAR

LOCAL OYSTERS* GF

ELDERFLOWER MIGNONETTE, COCKTAIL SAUCE

HALF DOZEN 18 ONE DOZEN 35

NATIVE LITTLE NECKS* GF

HOUSE COCKTAIL SAUCE

HALF DOZEN 10 ONE DOZEN 19

CHILLED SHRIMP * GF

HOUSE COCKTAIL SAUCE

FOUR 14 ADDITIONAL 3.5 EACH

MARE SAMPLER* 42 GF

HALF DOZEN OYSTERS, HALF DOZEN JUMBO SHRIMP, HALF DOZEN LITTLE NECKS,
MIGNONETTE, COCKTAIL SAUCE

MARE TOWER* 75 GF

ONE DOZEN OYSTERS, HALF DOZEN JUMBO SHRIMP, ONE DOZEN LITTLE NECKS, MIGNONETTE,
COCKTAIL SAUCE



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BRUNCH

TOMATO AND BABY SHRIMP FRITTATA 15

THREE EGGS, ROASTED SWEET POTATO, BUTTERNUT SQUASH, RED BELL PEPPER, LEEKS, RICOTTA, TWO POTATO HOME FRIES, FRESH FRUIT (AVAILABLE GF)

EGGS BENEDICT 14

ENGLISH MUFFIN, POACHED EGGS, HOLLANDAISE, SAUTÉED SPINACH, TWO POTATO HOME FRIES
ADD: CANADIAN BACON 2, PORK BELLY 2, SMOKED SALMON 3, LOBSTER 4

THREE EGG OMELETTE 13

TWO POTATO HOME FRIES, MULTIGRAIN TOAST, SAUTÉED SPINACH, MUSHROOMS
PICK ONE: CHEDDAR, GOAT, BLUE, MOZZARELLA, PARMESAN, FETA CHEESE
PICK THREE: PEPPER, MUSHROOM, SPINACH, GRAPE TOMATOES, OLIVES, ONIONS, ARUGULA
\$1 EACH ADDITIONAL ITEM

BELGIAN WAFFLE 14

OLD FASHIONED BUTTERMILK, WARM VERMONT MAPLE SYRUP, SWEET BUTTER, BERRY COMPOTE,
FRESH FRUIT, VANILLA WHIPPED CREAM

EGGS IN PURGATORY 14

TWO BAKED EGGS BRAISED IN TOMATO, RED BELL PEPPER, ONION, FRESH OREGANO, FETA CHEESE,
TOASTED PEASANT BREAD, TWO POTATO HOME FRIES, FRESH FRUIT (AVAILABLE GF)

EVERYTHING BAGEL W/ GRILLED CHICKEN & AVOCADO 9

ARUGULA, APPLEWOOD SMOKED BACON, SLICED TOMATO, RANCH CREAM CHEESE, AGED BALSAMIC
GREENS, HAND CUT FRIES



R O O F T O P

ENTREES

BAKED GNOCCHI 19

HAND MADE YUKON GOLD POTATO GNOCCHI, BASIL, TOMATO PASSATA, CREAM, SMOKED
MOZZARELLA

LINGUINE VONGOLE, RED OR WHITE W/ SHRIMP 25

MANILLA CLAMS, GARLIC, EXTRA VIRGIN OLIVE OIL

RIGATONI BOLOGNESE 19

LAMB, PORK, BEEF RAGU, BASIL, SHAVED ROMANO

FILET MIGNON BORDELAISE 32

GRILLED 7 OUNCE FILET, MASHED POTATOES, SAUTÉED SPINACH, REDUCED BORDELAISE DEMI GLAZE

MARE CHICKEN SCALOPPINI 28

MARSALA WINE DEMI GLAZE, MASHED POTATOES, SAUTÉED SPINACH

GRILLED BABY LAMB CHOPS 28

½ RACK OF LAMB, FRESH HERBS, SWEET BUTTER, MASHED POTATOES, SAUTÉED SPINACH

GRILLED SWORDFISH 28

FRENCH LENTILS, SAUTÉED BROCCOLINI, SICILIAN TOMATO CONSERVA



R O O F T O P

SPRING COCKTAILS

BLOODY MARY CLASSIC 10

VODKA, HOUSE MADE BLOODY MARY MIX

B4 10

BACON WASHED BOURBON, BLOODY MARY MIX, BACON GARNISH, BACON RIM

SMOKY MARIA 11

XICARA MEZCAL, SPICY BLOODY MARY MIX, TAJIN SPICED RUM

MARE MIMOSA 13

CHAMPAGNE, FRESH ORANGE JUICE

PARISIAN SPRITZ 9

CHAMPAGNE, ELDERFLOWER LIQUER, CRÈME DE VIOLET, CLUB SODA

SHAREABLE DRINKS 25, SERVES 2-4 PEOPLE

SANGRIA RED OR WHITE

HOUSE MULLED WINE, SPICES, FRESH ORANGE JUICE, TOPPED WITH PROSECO

THE MEDITERRANEAN

PROSECO, CRÈME DE VIOLET, TRIPLE SEC, CLUB SODA

GLASS 11 SHARED PITCHER 20