



R O O F T O P

MOTHER'S DAY MENU

BRUNCH COCKTAILS

BLOODYMARY 10

VODKA, HOUSE MADE BLOODY MARY MIX

SMOKY MARIA 12

XICARA MEZCAL, SPICY BLOODY MARY MIX,

PARISIANSPRITZ 11

CHAMPAGNE, ELDERFLOWER LIQUER, CRÈME DE VIOLET, CLUB SODA

MAREMIMOSA 13

CHAMPAGNE, FRESH ORANGE JUICE

B4 11

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

THE MEDITERRANEAN 12

PROSECCO, CRÈME DE VIOLET, TRIPLE SEC, CLUB SODA

RAW BAR

MARE TOWER* 75 GF

ONE DOZEN OYSTERS, HALF DOZEN JUMBO SHRIMP, ONE DOZEN LITTLENECKS, MIGNONETTE, COCKTAIL SAUCE

MARE SAMPLER* 42 GF

HALF DOZEN OYSTERS, FOUR DOZEN JUMBO SHRIMP, HALF DOZEN LITTLENECKS, MIGNONETTE, COCKTAIL SAUCE

MATUNUCK FARM OYSTERS* GF

ELDERFLOWER MIGNONETTE

HALF DOZEN 18 ONE DOZEN 34

NATIVE LITTLENECKS* GF

HOUSE COCKTAIL SAUCE

HALF DOZEN 10 ONE DOZEN 18

CHILLED SHRIMP GF

HOUSE COCKTAIL SAUCE

FOUR 14 ADDITIONAL 3.5 EA

BRUNCH ENTREES

LOBSTER BENEDICT 21

ENGLISH MUFFIN, HOLLANDAISE, POACHED EGGS, TWO POTATO HOME FRIES

TOMATO AND BABY SHRIMP FRITTATA 17

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

EGGS IN PURGATORY 17 AVAILABLE GF

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

BELGIAN WALFFLE 15

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

SOUPS & SALADS

TOMATO SOUP 7

CREAMY SAN MARZANO SOUP WITH FRESH BASIL

POACHED EGG CESEAR SALAD* 13

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

ADD: CANADIAN BACON 2, PORK BELLY 2, SMOKED SALMON 11, LOBSTER 11

NEW ENGLAND CLAM & LOBSTER CHOWDER 9

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

BEET SALAD 13 GF

PICKLED RED ONIONS, CRUMBLLED GOAT CHEESE, SPICED PISTACHIOS CHOPPED ROMAINE HEARTS, FOCACCIA CROUTONS, SHAVED ROMANO,

ADD: CANADIAN BACON 2, PORK BELLY 2, SMOKED SALMON 11, LOBSTER 11

APPETIZERS

LUMP CRAB CAKES 14

PINEAPPLE MANGO CHUTNEY, CHIVE OIL, SMOKED PAPRIKA REMOULADE

MARGHERITA PIZZA 13

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

CRISPY POINT JUDITH CALAMARI 14

HOT & SWEET PEPPERS, GRILLED LEMON, CALABRIAN CHILI MAYO

CHAR GRILLED OCTOPUS 14 GF

FAVA BEAN PUREE, BLACK GARLIC EMOULSION, SPICY FAVA CRISP, CITRONETTE

TRADITIONAL HUMMUS 9

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

ENTREES

LINGUINE VONGOLE WITH SHRIMP 25

CHOICE OF RED OR WHITE SAUCE, MANILLA CLAMS, SHRIMP, GARLIC, EXTRA VIRGIN OLIVE OIL

GRILLED SWORDFISH 28

FRENCH LENTILS, SAUTEED BROCCOLINI, SICILIAN TOMATO CONSERVA

MARE CHICKEN SCALOPPINI 28

MARSALA WINE DEMI GLAZE, MASHED POTATOES, SAUTEED SPINACH

BABY LAMB CHOPS 28

1/2 RACK OF LAMB, FRESH HERBS, SWEET BUTTER, MASHED POTATOES, SAUTEED SPINACH

FILET MIGNON BORDELAISE 32

GRILLED 7 OZ. FILET, MASHED POTATOES, SAUTEED SPINACH, REDUCED BORDELAISE DEMI GLAZE

BAKED GNOCCHI 21

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

RIGATONI BOLOGNESE 19

LAMB, PORK, BEEF RAGU, BASIL, SHAVED ROMANO

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are specifically vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. Please inform your server of any allergy in your party