



STARTERS

TUNA CRUDO * 15 GF

ROASTED JALAPENO AIOLI, MARINATED CUCUMBER, CANDY GINGER, BLACK LAVA SALT, PINK PEPPERCORN

ARTISAN CHEESE BOARD 15

HONEYCOMB, FRUIT MOSTARDA, BAGUETTE CROSTINI, PICKLES, CAPERBERRY
ADD CHARCUTERIE OF PARMA PROSCIUTTO, SOPPRESSATA & SALAMI 7

HUMMUS 11

TRADITIONAL CHICKPEA PUREE, TAHINI, CITRUS, PICKLED & FRESH VEGGIES, SMOKED PAPRIKA, BRICK OVEN BAKED BREAD

SKILLET CHORIZO & BABY SHRIMP 13

BRIE CHEESE, TOASTED BREAD, FRESH LIME, TOMATO PIMENTON

CHAR GRILLED OCTOPUS 15 GF

FAVA BEAN PUREE, CRISPY FAVA, CITRUS, BLACK OLIVE CARAMEL, CRISPY LEEKS

CRISPY POINT JUDITH CALAMARI 14

PEPPADEW PEPPERS, SCALLIONS, LEMON, SMOKED CHILI AIOLI

LUMP CRAB CAKES 15

MANGO-PINEAPPLE RELISH, CHIVE OIL, CREOLE REMOULADE

CRISPY PORK BELLY 12

CANDIED BUTTERNUT PUREE, MUSTARD JUS, PICKLED PEARL ONION, GREEN APPLE

PIZZA

PIZZA CRUST AVAILABLE GLUTEN FREE

MARGHERITA 16

PLUM TOMATO PASSATA, FRESH MOZZARELLA, FRESH BASIL, SEA SALT, EVOO

PROSCIUTTO & ARUGULA 18

FIG PUREE, FRESH MOZZARELLA, SHAVED PECORINO, ARUGULA, WHITE BALSAMIC

HOT CALABRIAN SOPPRESSATA 19

ROASTED ROMA TOMATOES, NARRAGANSETT CREAMERY RICOTTA, BASIL, MOZZARELLA

CAPRICCIOSA 16

BABY ARTICHOKE, OLIVES, MUSHROOMS, HAM, FRESH MOZZARELLA, PARMESAN, FRESH BASIL

THE VEGAN 16

GRAPE TOMATO, TRIPLE BLANCHED GARLIC PUREE, ROASTED VEGGIES, BASIL, FRESH VEGAN SHREDDED MOZZARELLA

PASTA

GLUTEN FREE PASTA AVAILABLE IN PENNE OR LINGUINE

BAKED GNOCCHETTI 22

HOUSE-MADE YUKON GOLD POTATO GNOCCHI, VODKA PINK SAUCE, BASIL, SMOKED MOZZARELLA

LINGUINE VONGOLE 23

MANILA CLAMS, SHAVED & TOASTED GARLIC, ITALIAN PARSLEY, WHITE WINE, EVOO - AVAILABLE IN WHITE OR RED SAUCE

MEZZI RIGATONI BOLOGNESE 26

TRADITIONAL SUGO OF VEAL, BEEF, PORK, TOMATO, FRESH BASIL, PECORINO

PORCINI CAVATELLI 22

CASHEW & NUTRITIONAL YEAST BECHAMEL, ROASTED MUSHROOMS, PEARL ONIONS, GRAPE TOMATO, HERBS

SPINACH TAGLIATELLE 24

HOUSE-MADE, WILTED KALE, TOASTED WALNUTS, BROWN BUTTER, OLIVES, CAPERS, LEMON & ANCHOVIE COLATURA

PACCHERI 24

POMODORO SAUCE, CRISPY PANCETTA, OLIVE OIL, BASIL, PECORINO STAGIONATO, TOASTED PIGNOLI

SIDES

CURRIED BELUGA LENTILS 7

HAND-CUT FRIES, ROSEMARY-TRUFFLE AIOLI, KETCHUP 7

GRILLED ASPARAGUS, LEMON, EVOO, PECORINO, SEA SALT 8

CHILLED

LOCAL OYSTERS * GF

HOUSE COCKTAIL SAUCE, MIGNONETTE
HALF DOZEN 18 ONE DOZEN 35

NATIVE LITTLENECKS * GF

HOUSE COCKTAIL SAUCE, MIGNONETTE
HALF DOZEN 14 ONE DOZEN 26

CHILLED SHRIMP GF

HOUSE COCKTAIL SAUCE
HALF DOZEN 18 ONE DOZEN 35

MARE SAMPLER * 42 GF

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

MARE TOWER * 75 GF

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

SALADS

POACHED EGG CAESAR * 14

ROMAINE HEARTS, FOCACCIA, CROUTONS, GRATED PECORINO, WHITE ANCHOVIES

BABY ARUGULA 11 GF

ROASTED ORGANIC CARROTS, AVOCADO, PISTACHIO, SHAVED PARMESAN, SHERRY VINAIGRETTE

ROASTED BEET 11 GF

RED & GOLDEN, CHEDDAR-PEPPERCORN OLIVE OIL DRESSING, MAPLE GRANOLA, CHICORY

BURRATA 11

CARROT HUMMUS, GRAPE VIN COTTO, GRAPE TOMATO, CROSTINI, AGED BALSAMIC, EVOO

HEALTHY GRAINS 11

QUINOA, FARRO, SUNDRIED CRANBERRIES, PEPITAS, SUNFLOWER SEEDS, GRAPEFRUIT SUPREMES, GREENS, SMOKED MAPLE VINAIGRETTE

SALAD TOPPINGS

GRILLED CHICKEN BREAST 9, GRILLED JUMBO SHRIMP 12, DAY BOAT SCALLOPS * 14, GRILLED ATLANTIC SALMON 13, PARMA PROSCIUTTO 5

ENTREES

SEARED SCALLOPS * 29

PANCETTA & CORN RAGU, PURPLE RICE, PIQUILLO PEPPER COULIS

MISO COD 28

MISO-ROASTED CHATHAM COD, STEAMED SUSHI RICE, BOK CHOY, CUCUMBER KIMCHI, LOTUS CHIPS

MARE PAELLA FOR TWO 42

SHRIMP, CALAMARI, MANILA CLAMS, MUSSELS, ASSORTED FISH, SAFFRON RICE, PEAS, CHORIZO

FILET MIGNON * 35

8 OUNCE FILET, BERNAISE, BUTTERY POTATOES, SPINACH, BORDELAISE, GAUFRETTE POTATOES

GRILLED SWORDFISH 30

LINE-CAUGHT SWORDFISH, CURRIED BELUGA LENTILS, MANGO CHUTNEY, GRILLED ASPARAGUS, AVOCADO

8 HOUR BRAISED SHORTRIBS 35

PORCINI POLENTA CAKE, ASPARAGUS, NATURAL JUS, FRICO CHIPS

CHICKEN SCALOPPINE 28

BUTTERY MASHED POTATOES, GARLIC, SAUTEED SPINACH, MUSHROOM MADEIRA SAUCE

EGGPLANT PARMESAN 20

ROASTED EGGPLANT, FRESH MOZZARELLA, BASIL, POMODORO SAUCE, RICOTTA, SHAVED PARMESAN

SAUTEED SPINACH, ROASTED GARLIC 7

BUTTERY MASHED POTATOES, FRESH CHIVES 7

STEAMED SUSHI RICE, PICKLED GINGER, SEAWEED SALAD 7

GF : GLUTEN FREE

* 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 FOOD ALLERGY IN YOUR PARTY