



Friday, May 15, 2026

:: STARTERS ::

COLD SEAFOOD SALAD

shrimp, scallops, calamari, celery, bell pepper, red wine vinaigrette 21

CRISPY DEVILED EGGS

ossetra caviar, whipped egg yolk, chives, malt vinegar 25

SOFT SHELL CRAB

tempura battered, carrot slaw, hoisin aioli 23

FRIED CHEESE CURDS

hot pickled cherry peppers, smoked tomato aioli 17

CHOPPED SALAD

soppressata, fontina, green olives, red onion, fried chickpeas, oregano vinaigrette 18

:: ENTREES ::

HALIBUT

jumbo lump crab, fregola, snap peas, wild ramps, fiddlehead ferns, miso brown butter 59

BUCATINI AMATRICIANA

guanciale, san marzano tomatoes, pecorino romano 34

45-DAY DRY-AGED PAT LAFRIEDA BONE-IN STRIP STEAK

grilled ramps, blue cheese butter, red wine demi 90

:: COCKTAILS ::

800 DAQUIRI

white rum, luxardo maraschino, strawberry jam, lime

15

TRUE BLUE

gin, cointreau, crème de violet, lemon 16





:: WINE FEATURE::

PECORINO
camillo montori
abruzzo, it
12gl/17.5qt

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT
2021 napa valley, california 97pts
30gls/45qt

FLOWERS PINOT NOIR
2022 sonoma coast, california 93pts
29gls/43.5qt

ORIN SWIFT 8 YEARS IN THE DESERT
2022 napa valley, california 92pts
22gls/33qt

ORIN SWIFT PALERMO CABERNET
2022 napa valley, california
40gls/60qt

ALTESINO BRUNELLO
2020 tuscan, italy 95pts
34gls/51qt