



DINNER SPECIALS

• APPETIZER

Shrimp Skewers \$18.00

2 Skewers of 4 Tiger Shrimp w/ Garlic Butter

Chicken Quesadilla \$15.00

Grilled chicken, sautéed onions, Jack cheddar, chipotle aioli

Bacon-Wrapped Scallops \$24.00

U-10 scallops wrapped in bacon with poblano peppers, sweet potato hash, and lemon beurre blanc

• ENTREE

Dry-Aged Tomahawk Steak \$110.00

29oz dry-aged Tomahawk Steak, Sautéed onions, sautéed mushrooms, roasted potatoes, chef's vegetables, demi-glace

Sole Française \$30.00

Served over linguini with butter lemon cheese sauce

Waldorf Salad \$22.00

Granny Smith apples, celery, tomatoes, pistachios, toasted romaine lettuce, red grapes, lemon vinaigrette, feta cheese, and sliced chicken

Wagyu Burger \$26.00

Wagyu beef burger, truffle aioli, bacon, cheddar, arugula, tomato with french fries

Fresh Catch \$34.00

Halibut, Israeli couscous, sautéed spinach, with Crème fraîche

• FRESH OYSTERS

Blue Point-CT \$2.50

Plump and balanced, with a mix of briny and sweet

Crystal Cove-NJ \$3.50

Clean and briny with a smooth, salty finish

Laughing Gull-NJ \$3.50

Mildly briny with a sweet, crisp finish