

APPETIZERS

- Crab Cake** \$16
Creole Tartar, Power Slaw
- Drunken Clams'** ^{GF} \$18
Jalapeño, Tequila, Garlic Butter (Gluten Free)
- Fried Calamari** \$14
Capers, Hot Cherry Peppers, Zesty Marinara
- Steamed Mussels** ^{GF} \$17
Fra Diavolo or White Wine
- Burrata** ^V \$16
Morello Cherries, Baby Arugula, Toasted Almonds, Crostini
- Fried Short Rib Ravioli** \$14
Horseradish Chive Dip
- Chicken Liver Mousse** \$14
Grilled Peasant Bread & Baby Arugula, Morello Cherry

RAW BAR

- Oysters on the Half Shell** ^{GF} ^{RAW} MP
Market Selection
- Clams on the Half Shell** ^{GF} ^{RAW} \$2
- 1/2 lb. Peel and Eat Shrimp** ^{GF} \$16
Cocktail Sauce, Lemon
- Crab Salad** ^{GF} \$18
Spicy or Citrus

SOUPS AND SALADS

- Autumn Chopped Salad** ^V ^{GF} \$16
Granny Smith and Red Delicious Apples, Candied Pecans, Dried Cranberry, Chopped Romaine, Creamy Lemon Dill Dressing
- Caesar Salad** ^V \$12
Romaine Lettuce, Fried Cheese Croutons, Parmesan Cheese
- Mixed Greens Salad** \$16
Prosciutto, Provolone, Focaccia Crostini, Charred Grape Tomato Vinaigrette
- Baby Gem Wedge** ^{GF} \$18
House Made Blue Cheese Dressing, Bacon Lardons, Grape Tomato
- Endive and Beet Salad** ^V ^{GF} \$16
Crumbled Goat Cheese, Baby Arugula, Candied Pecans, Beets, Balsamic Vinaigrette
- Spicy She Crab Soup** ^{GF} \$14
- Lobster Bisque** \$16

MEAT

- Please Pick Two Sides
- Sweet Tea Brined Berkshire Pork Chop** ^{GF} \$36
- 8oz. Grilled Filet Mignon** ^{GF} \$38
- Grilled Flat Iron Steak** ^{GF} \$30
Topped with House Made Chimmichurri
- Grilled Sliced Leg of Lamb** \$38
- Steak Of the Day** MP
- Sides**
Creamed Spinach, Fall Vegetable Medley, Fries, Crispy Brussels, Onion Rings, Roasted Garlic Potato Puree, Crushed Yukons

PASTA

- Linguine with Clams** \$28
Little Neck Clams, Crushed Red Pepper, Chopped Baby Clams, Garlic, White Wine
- Butternut Ravioli** ^V \$24
Brown Butter Sage, Almond Biscotti
- Jumbo Crab Arribiatta** \$32
Squid Ink Tagliatelle, Garlic Oil, Crushed Red Pepper
- Seafood Rissotto** \$42
Mussels, Clams, Shrimp, Calamari, Creamy Risotto, Light Tomato Broth

ENTREES

- Crab Stuffed Whole Lobster** \$36
Roasted Garlic Potato Purée, Creamy Lobster Reduction.
- Cold Lobster Roll** \$26
Cold Lobster Sauce, Pickles, Capers, Celery, Creole Seasoning.
- Hot Lobster Roll** \$28
Lobster Bisque, Beurre Blanc Sauce.
- Fish N' Chips** \$28
Creole Tartar Sauce, Fries
- Chicken Saltimbocca** ^{GF} \$28
Airline Chicken Breast, Topped with Prosciutto and Sage, Truffle Crushed Yukons, Marsala Reduction, Autumn Vegetable Medley
- Whole Catch of the Day** ^{GF} MP
Pan Roasted Whole Fish with Crushed Yukons and Vegetable Medley
- Bank Burger** \$16
Brioche Bun, White American Cheese, Lettuce, Tomato, Onion, Pickle, Special Sauce. Served with French Fries.
- Pecan Crusted Catfish** \$28
Dirty Mashed Potatoes and Fall Vegetable Medley
- Buttermilk Fried Chicken & Waffles** \$28
Chicken Breast, Sausage Gravy, Dirty Mashed Potatoes
- Lollipop Short Rib** ^{GF} \$38
Roasted Garlic Potato Puree, Natural Jus, Shaved Horseradish
- Pan Roasted Glazed Salmon** \$32
Pickled Ginger Mytaki Broth, Black Sesame Udon Noodles
- Stuffed Rainbow Trout** ^{GF} \$32
Prosciutto, Sage, Lemon, Mediterranean Potato Salad, Lemon Caper Puree
- Filet Catch of the Day** ^{GF} MP
Market Selection with Crushed Yukons and Vegetable Medley

Gluten Free ^{GF}

Vegetarian ^V

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

SPARKLING WINE		
Jeio Prosecco	Veneto Italy, Citrus Fruits and Saline	932
Domaine Chandon	187 ml, California; Apple, Pear, Citrus, Lively Acidity and Biscuity Creaminess	13-
Moet Chandon	187ml, Champagne France; Dry, Yet Fruit Forward	17-
Jeio Cuvee Rose	Veneto Italy; Rose, Hints of Fresh Fruits and Lychees	1450
Montinore Vivace	♥ 🌿 Willamette Valley Oregon; Orange Blossom, Lime, Honey, Hint of Ginger	-42
Bibi Graetz Bollamata	Italy; Medium Body, Strawberry	-50
Domaine Chandon Etoile	Ginger, Baked Apple, Brown Spices, and Honey	-50
Veuve Cliquot	Champagne France; Yellow and White Fruits, Toast, Vanilla	-135
Dom Perignon	Champagne France, White Flowers, Citrus, Stone Fruit, Crushed Mint	-225

ROSE WINE		
Proverb Rose	California; Dry with Ripe Cherry and Strawbery	830
Bieler Pere & Fils Sabine	Provence France; Raspberry, Cherry, Peach, Mineral	1038

WHITE WINE		
Martin Codax Albarino	🦀 Spain; Pear, Passion Fruit, Apple	1038
Proverb Chardonnay	California, Baked Apple, Pineapple, Vanilla	830
Neyers 304 Chardonnay	♥ Sonoma CA, Crisp, Light Oak, Mineral, Citrus	1242
Proidl Gruner Veltliner	🦀 Hungary; Sage, Wildflower, Green Apple	622
Marenco Strev Moscato	Piemonte Italy; Sweet, Citrus, Apricot, Orange Blossom	1140
Terra D'Oro Pinot Grigio	♥ California; Stone Fruit, Green Apple, Honeydew	828
Maso Canali Pinot Grigio	🦀 Trentino DOC; Nectarine, Citrus, Dry	1245
Raimbault-Pineau Baby Sancerre	♥ Coteaux du Giennois; Floral, Mineral, Fruitiest of our Sancerres	12
Raimbault- Pineau Sancerre	Sancerre; Fruit, Vegetal Notes, Citrus	1660
Matua Sauvignon Blanc	New Zealand 2018; Citrus, Grapefruit, and Basil	1036
Montinore Estate Borealis Blend	♥ 🦀 Oregon; Off Dry, Stone Fruit, Pear, Ripe Honeydew	1138
Brick and Mortar Chardonnay	♥ Anderson Valley CA 2018; Lemon Zest, Mineral, Citrus	-45
Panthera by Hess Chardonnay	Russian River Valley 2016; Stone Fruits, Oak, Creme Brulee	-68
Domaine Faussier Sancerre	Sancerre; Grapefruit, Fennel, Lime Zest, Mulled Peach	-40
Infamous Goose Sauvignon Blanc	🦀 New Zealand 2017; Lemon, Lime, Green Apple	-
Blank Stare Oaked Sauvignon Blanc	Russian River Valley 2018; Lemongrass, Lavender, Kiwi, Lime	-40
L'Avenir Chenin Blanc	♥ 🦀 South Africa; Sundried Apricot, Orange, Almond, Oak	-40
Treana Blanc White Blend	Paso Robles 2018; Roasted Pineapple, Honeysuckle, Elderflower	-30
Susana Balboa Briosio Blend	♥ Argentina 2017; Grass, White Fruits, Oak	-55
Jasci Pecorino	♥ Italy 2019; Saltiness, Yellow Fruits, Almond	-30

RED WINE		
Purato Apassmiento	♥ 🌿 🍷 Sicily; Black Cherry, Dried Fruits, Medicinal Herbs	1140
Ryder Estate Cabernet Sauvignon	California; Dark Berry, Plum, Mocha, Light Oak	1037
Treana Cabernet Sauvignon	♥ Napa CA 2017; Rich, Full Bodied, Coffee, Leather, Dark Fruit	1347
Gascon Malbec	Argentina; Full Body, Dark Fruit, Spice, Plum	830
Jasci Montepulciano D' Abruzzo	♥ 🌿 Italy 2018; Red Fruit, Jam, Cinnamon, Vanilla	1244
Mon Frere Pinot Noir	California 2017; Oak, Cherry, Raspberry, Plum, Spice	1138
Square, Plumb, Level Pinot Noir	♥ Willamette Valley; Full Body Oak, Spice, Rose Petal, Dried Cherry	1558
Ghost Runner Red Blend	Lodi California, 2016; Chocolate, Smoke, Tobacco	1038
Kajanero Red Blend	♥ Italy 2017; Earthy, Black Fruit, Juniper, Black Pepper	1243
Siro Pacenti Brunello	Italy 2013; Cacao, Dried Herb, Cedar	-85
Silver Ghost Cabernet Sauvignon	♥ Napa California; Oak, Berry, Cassis, Toast, Spice, Cherry	-70
Camp Alle Comete Cabernet Sauvignon	♥ Tuscany; Dark Fruit, Tobacco, Oak, Spices	-55
Faust Cabernet Sauvignon	Napa CA; Dark Chocolate, Dried Herbs, Blue Fruits	-100
Mercury Head Cabernet Sauvignon	Napa 2015; Ripe Cherry, Blackberry, Sage, Cigar Box, Graphite	-200
Austin Hope Reserve Cabernet Sauvignon	♥ Paso Robles 2017; Blueberry, Coffee, Toasted Cloves, Vanilla	-200
Alamos Seleccion Malbec	Argentina 2013; Dark Fruit, Floral. Wildflower, Black Pepper, Spice	-42
Valentino Merlot	♥ Sicily Italy; Black Olives, Black Fruit, Spices	-50
Cambria Julias Vineyard Pinot Noir	♥ California 2017; Earthy, Red Fruit, Dark Berry	-45
Rudy by Von Strasser Pinot Noir	♥ California 2013; Med. Body, Oak, Blackberry, Blueberry	-50
Le Salette Ripasso	Italy 2016; Cinnamon, Dark Chocolate, Dried Cherries, Tobacco	-55
Treana Red Blend	Paso Robles 2017; Vanilla Bean, Black Berry, Baking Spices	-60
Neyers Left Bank Red Blend	Napa 2015, Oak, Pepper, Black Fruit	-52
Romaneira Duoro Red Blend	♥ Portugal 2011; Spicy, Oak, Chocolate; Smoke, Black Fruit	-48
Chateau Pontet Fumet Bordeaux Blend	France 1995; Black Olive, Toasted Hazelnut, Vanilla, Chocolate	-75
Overture by Opus	Napa; Oak, Vanilla, Black Fruit, Cherry, Pepper	-220
Opus One	Napa CA 2016; Oak, Blackberry, Tobacco, Smoke	-500

Our Picks	♥	Organic	🌿	Vegan	🍷	Seafood Wine	🦀
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