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## 1ST GEAR

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Antipasti, prosciutto di Parma, Soppresata, Bresaola, Grana Padano  
& Gorgonzola dolce, NS honey, housemade breadsticks 19.

Home-grown Mussels sautéed with tomato, Caramelized onions, garlic, basil pesto, White wine 11.

Two-minute flash Fried Calamari, lime & chili aioli 10.

Jumbo Shrimp sautéed with garlic, Cognac, charred Grape tomatoes, Splash of cream 12.

Yellowfin Tuna Tartare with avocado, Sesame cucumber spaghetti, pickled ginger, Wasabi cream 14.

Seared local Scallops, panko almond crust, lemon butter Caper sauce 14.

Lobster & Corn Chowder, new potatoes, Vidalia onions, crisp double smoked Bacon 14.

Insalata Panzanella, Heirloom tomatoes, avocado, marinated red onions, garlic toasted croutons,  
fresh Mozzarella, basil pesto, E.V. olive oil, aged Balsamic vinaigrette 11.

Radicchio, shaved fennel, Seville orange slices, crushed Pistachios, orange vinaigrette 11.

Insalata di Gamberi, poached Jumbo Shrimp, endive & arugula, cantaloupe, cucumber,  
Grape tomatoes, Sweet peppers, torn mint & basil, lemon vinaigrette 14.

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## HIGH GEAR

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Downeast fresh Lobster Roll on an old-school split bun, lemon spiked mayo,  
Sea salted Frites & vinaigrette drizzled Greens 22.

Seared Steak Sandwich served medium rare, sautéed Onions & mushrooms,  
open-face atop toasted garlic focaccia, sea salted Frites 22.

The Infamous BT housemade chopped Tenderloin Burger, double smoked Bacon,  
Caramelized onions, very old Cheddar cheese, lettuce & tomato, Sea salted Frites 20.

Slow roasted Pork Ribs lacquered with Our Own BBQ sauce, Parmigiano dusted sea salted Frites 19.

Pistachio honey-crust Atlantic Salmon, oven roasted, Wildflower honey, fresh herb  
beurre blanc, roasted Yukon Gold potatoes & Green beans 26.

Gnocchi all'Amatriciana, handmade, Pancetta, red onions, slow-simmered  
San Marzano tomato, Pecorino 20.

Red Ravioli, Ricotta, mascarpone, spinach & herb filling, fresh thyme & Sweet butter  
cream sauce, Parmigiano 20.

Linguine all'Aragosta, N.S. Lobster, roasted garlic, San Marzano tomato, cream,  
Vino bianco, Parmigiano 24.

Rigatoni con Salsiccia, housemade sausage Ragù, Parmigiano & fresh Ricotta 22.

Linguine Fra Diavolo, sautéed Jumbo Shrimp, garlic, chilies, white wine, San Marzano tomato,  
Grana Padano 22.

Orecchiette Primavera, sautéed Asparagus, Sweet peas & Zucchini, Mascarpone, basil pesto,  
Lemon gremolata & Parmigiano 20.

Spaghettoni alla Vongole, South Shore baby Clams, crisp pancetta, E.V. olive oil,  
roasted garlic, Vino bianco, Italian parsley 22.