
1ST GEAR

The freshest Local Oysters, Iced on ½ shell, homemade cocktail sauce, grated horseradish & mignonette
Minimum 6 | 3.50 Per

Antipasti Board, Prosciutto di Parma, Soppressata, Mortadella with pistachio & aged parmigiano,
housemade grissini, mostarda di frutta, giardiniera 24.
Additional cheese 5. Per

Lobster & Corn Chowder, new potatoes, vidalia onions, crisp double smoked bacon 24.

Flash fried Calamari, sundried tomato pesto aioli 16.

Home-grown Mussels sautéed with tomato, caramelized onions, garlic, basil oil, vino bianco 16.

AAA Beef Tenderloin Carpaccio, fresh Stracciatella, sundried tomatoes, Barolo shallots, e.v olive oil, sourdough crouton 22.

Seared local Scallops, hazelnut crusted, parsnip purée, sultanas, brown butter, Balsamico di Modena 22.

Jumbo Shrimp sautéed with garlic, Cognac, charred grape tomatoes, splash of cream 18.

Involtni di Taleggio, panko & parmigiano crusted Prosciutto & Taleggio, swiss chard, black truffle aioli 16.

Yellowfin Tuna Tartare with avocado, sesame cucumber spaghetti, pickled ginger, wasabi cream 16.

Grilled Octopus, herb marinated, roasted peperonata, chickpea & 'nduja fritters, arugula, citrus vinaigrette 18.

Insalata Panzanella, fior di latte, heirloom tomatoes, marinated red onions, garlic toasted croutons, avocado,
basil pesto, e.v. olive oil, aged balsamic vinaigrette 18.
Substitute Burrata, additional 6.

Insalata Invernale, shaved Brussels sprouts & baby gem lettuce, apple & pear, Cambozola,
pomegranate seeds, parmigiano, sherry vinaigrette 16.

Radicchio & cabbage, warm garlic & prosciutto dressing, grated parmigiano & toasted pine nuts 16.

HIGH GEAR

Housemade Fish Cakes, fresh Halibut, Haddock & Atlantic Salmon, house frites & spicy lemon aioli 24.

Downeast Fresh Lobster Roll on an old-school split bun, chili & lime mayo, sea salted frites & insalata mista 32.

Seared Steak Sandwich served medium rare, sautéed onions & mushrooms, atop garlic focaccia, house frites 29.

Slow roasted Pork Ribs lacquered with our own BBQ sauce, crispy parmigiano polenta frites, lime aioli 22.

Spaghettini ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, sundried tomato pesto, vino bianco 32.

Red Ravioli, ricotta, mascarpone, spinach & herb filling, fresh thyme & sweet butter cream sauce, parmigiano 26.

Linguine Fra Diavolo, sautéed Jumbo Shrimp, garlic, chilies, vino bianco, San Marzano tomato, parmigiano 28.

Quadretti di Zucca, handmade pasta filled with roasted butternut squash & mascarpone, crema di zucca,
amaretti crumble, toasted pepitas, aged balsamico 26.

Linguine all'Aragosta, Local Lobster, San Marzano tomato, garlic, vino bianco, cream, parmigiano 38.

Fettuccine con Polpettine, housemade meatballs, fresh Burrata, San Marzano tomato, fresh basil, parmigiano 28.

Snow Crab Ravioli, handmade pasta, mascarpone, butter poached Argentinian Shrimp, Limoncello crema 32.

Gnocchi al Gorgonzola, handrolled potato gnocchi, mission figs, gorgonzola dolce, crispy prosciutto, toasted walnuts 26.

The famous BT housemade Beef Tenderloin & Brisket burger, double smoked bacon, lettuce, tomato, smoked mozzarella,
onion marmellata, black truffle aioli, housemade brioche bun, truffle & parmigiano frites 28.

Pistachio honey-crusted Atlantic Salmon, oven roasted, wildflower honey, fresh herb beurre blanc,
roasted rosemary potatoes & brown buttered green beans 36.