



APPETIZERS

Oysters on the Half Shell

Chef's Selection of Locally Sourced Oysters

\$18 (6) \$36 (12) GF

Eggplant "Fries"

Parmesan / Basil "Ketchup" \$11 can be GF

Chicken Lollipops

Sweet and Spicy Thai Chili Sauce

Pickled Celery / Lime Crema \$15 can be GF

Chorizo Mussels

P.E.I. Mussels / Chorizo / Roasted Fennel/ Saffron Broth

European Butter / Grilled Bread \$15 can be GF

Sizzling Escargot

Helix Snails / White Wine / Garlic Butter / Spinach / Asiago

Grilled Bread \$15 can be GF

Littleneck Clams

White Wine / San Marzano Tomatoes / Roasted Garlic

Red Pepper Flakes / Grilled Bread \$16 can be GF

Spicy Pork Belly Sliders

Gochujang / Garlic Aioli / Pickled Cucumber / Brioche Roll

\$15

Grilled Avocado

Pico De Gallo / Lime Crema / Warm Flatbread \$12

SOUP AND SALAD

Shrimp and Corn Chowder

House Made New England Style Chowder
with Shrimp / Corn / Potatoes / Bacon

Cup \$9 Bowl \$11 GF

French Onion Soup

Caramelized Onions / Gruyere / Crouton \$10 can be GF

Caesar Salad

Crisp Romaine / Herb Croutons / Parmesan
House-made Creamy Dressing / Asiago Crisp \$13 can be GF

Commander's Palace Salad

Romaine / Hard Boiled Egg / Tomato
Crispy Bacon / Red Onion / Parmesan Cheese
Creamy Italian Dressing \$14 GF

Add to Above

Grilled Boneless Chicken \$7 Faux Soy Chicken \$9

Boneless Korean Short Rib \$9 Grilled Shrimp \$9

BAR PIZZA 12" can be GF w/ Cauliflower Crust

Tomato and 4-Cheese \$12

Fried Eggplant / Ricotta / Red Sauce / 4-Cheese \$15

House Sausage / Broccoli Rabe / White Sauce / Parmesan Garlic
4-Cheese \$15

Grilled Chicken / Mushroom / White Sauce
Parmesan / Garlic \$15

Meats - House selection of Italian Meats / Red Sauce
4-Cheese \$15

ENTRÉES

Seared Duck

Duck Breast/ Lyonnaise Potatoes / Asparagus
Blueberry Demi-Glace
\$32 GF

Haddock Celestino

House Made New England Style Chowder / Shrimp
Corn / Potatoes / Bacon / Spices
Garnished with Three Littleneck Clams
\$29 GF

Lobster Risotto

Fresh Shucked Lobster / Saffron / Roasted Tomatoes
Basil Lemon Gremolata / Parmigiano Reggiano
Market Price GF

Quinoa Bowl

Kimchi / Crispy Shallots / Freeze Dried Sweet Corn / Avocado /
Chili's / Lime / Pico / Aromatic Herbs / Spicy Green Sauce
\$18 GF

Add to Above

Faux Soy Chicken \$9 Grilled Boneless Chicken \$7
Grilled Shrimp \$9 Boneless Korean Short Rib \$9

Fresh Orecchiette Pasta and Broccoli Rabe

Garlic / Olive oil / Red Pepper Flake / Parmesan
\$19 can be GF

Add to Above

House Made Sausage \$5 Grilled Boneless Chicken \$7
Sautéed Shrimp \$9
Choose 2- \$7.00 Choose 3- \$8.00

ENTRÉES

Cioppino

Scallops / Shrimp / Clams / Mussels / Haddock
Spicy Tomato Sauce / Grilled Bread

\$38 can be GF

Add ½ Grilled Lobster- Market Price

Boneless Korean Style Short Ribs

Kimchi / Jasmine Rice / Miso Aioli

\$28 GF

Arrabbiata Chicken Parmesan

Spicy Tomato Sauce/ Fresh Mozzarella
Spinach Ricotta Gnudi/ Topped with Baby Arugula
Red Onion / Extra Virgin Olive Oil

\$26

Shakshuka and Steak Tips

Spiced Tomato Stew/ Poached Egg/ Steak Tips
Za'atar Flatbread

\$28 can be GF

CUTS ALL GF

All Cuts Come with: Roasted Garlic Mash Potatoes and Asparagus

18-20 oz Porchetta Tomahawk **\$40**

12 oz Center Cut Choice Sirloin **\$44**

8 oz Center Cut Filet Mignon **\$42**

Choice of Sauce ALL GF

Bearnaise/ Black Truffle Butter/ Red Wine Demi-Glace