

## MOCKTAILS

**OFF THE RAZZLE 5**  
ICED TEA, LEMONADE, AGAVE,  
RASPBERRY, LEMON, MINT

**WATERADE 5**  
WATERMELON, LEMONADE,  
AGAVE, LEMON, SODA

**CUCA NOJITO 5**  
CUCUMBER, LIME, AGAVE,  
MINT, SODA

## APPETIZERS

**BUTTERNUT SQUASH SOUP 8**  
ROASTED ANJOU PEAR, RED GRAPES,  
BROWN BUTTER CROUTONS

**OYSTERS ON THE HALF SHELL\* MP**  
SEASONAL SELECTION OF RAW OYSTERS, BLACK  
PEPPER MIGNONETTE & COCKTAIL SAUCE

**JUMBO SHRIMP COCKTAIL 18**  
CLASSIC COCKTAIL SAUCE, FRESH LEMON\*

**CHARRED SPANISH OCTOPUS 16**  
CALABRIAN CHILI OIL, PRESERVED LEMON, PARSLEY,  
SMOKED PIMENTON AIOLI, CRISPY POTATOES

**BEEF CARPACCIO 15**  
BABY ARUGULA, PARMESAN, CAPERS, PICKLED SHALLOTS,  
ROASTED GARLIC AIOLI, FINGERLING POTATO CHIPS\*



**LOBSTER BISQUE 12**  
SHRIMP, OVEN DRIED TOMATO, FINE HERBS

**YELLOWFIN TUNA TARTARE 16**  
SMASHED AVOCADO, WASABI CREME FRAICHE,  
CRISPY WONTONS, SESAME GINGER SOY VINAIGRETTE\*

**MAINE LOBSTER TOAST 17**  
GRILLED ASPARAGUS, LEMON TARRAGON AIOLI\*

**ROASTED BEET SALAD 13**  
GRAPEFRUIT, FETA, FRISEE, WHITE BALSAMIC,  
ALMOND BUTTER CROSTINI

**ARTISAN CHEESE PLATE 15**  
TRIO OF HAND SELECTED CHEESE, CROSTINI,  
PORT CHERRIES & MARCONA ALMONDS

## ENTREE SALADS



**GRILLED GULF SHRIMP 17**  
BOSTON BIBB LETTUCE, TOMATO,  
BULGARIAN MARINATED FETA, RED ONION,  
CUCUMBER, CITRUS HERB VINAIGRETTE

**ANCIENT GRAIN SALAD 19**  
GRILLED CHICKEN, BABY SPINACH, FRISEE,  
PORT CHERRIES, GOAT CHEESE, MARCONA ALMONDS,  
WALNUT VINAIGRETTE

**CAESAR 12**  
ROMAINE HEARTS, SHAVED PARMESAN, FOCACCIA  
CROUTONS, CAESAR DRESSING  
ADD CHICKEN 6 SMOKED SALMON 7 SHRIMP 8

**AUTOGRAPH WEDGE 19**  
SLICED FILET, BABY ICEBERG, BACON, CRISPY  
SHALLOTS, TOMATOES, CABRALES BLUE CHEESE  
DRESSING

**AUTOGRAPH OMELET 15**  
BACON ONION JAM, GOAT CHEESE, OVEN DRIED  
TOMATOES, BABY SPINACH, FINGERLING POTATO  
HOME FRIES

**STEAK FRITES 19**  
CHAR GRILLED SLICED FILET MIGNON,  
GREEN PEPPERCORN SAUCE, BABY GREENS,  
TRUFFLE PARMESAN FRIES

## SANDWICHES



**BREAKFAST B.L.T. 15**  
FRIED EGG, AVOCADO, TOMATO, APPLEWOOD  
SMOKED BACON, CHIPOTLE AIOLI, HOME FRIES\*

**OPEN FACE CRAB MELT 17**  
LUMP CRABMEAT, BEEFSTEAK TOMATOES, GRUYERE  
CHEESE, GRILLED SOURDOUGH, BABY GREENS

**BLACKENED YELLOW FIN TUNA WRAP 18**  
ASIAN VEGETABLE SLAW, WASABI GINGER AIOLI\*

**GRILLED HERB CHICKEN BREAST 15**  
SMOKED GOUDA, BACON ONION JAM,  
HORSERADISH HONEY MUSTARD, TOASTED  
BRIOCHE, HOUSE MADE CHIPS

**NEW ENGLAND SEAFOOD ROLL 17**  
CHILLED PETITE SHRIMP, TOMATO CONFETTI,  
BUTTERED POTATO ROLL, HOUSE MADE CHIPS

**BLACKENED JAIL ISLAND SALMON  
TACOS 15**  
THREE TACOS, PICO DE GALLO, PICKLED RED  
ONION, CILANTRO, JALAPEÑO CRÈME FRAICHE

**HALF POUND PRIME BURGER 19**  
CHEDDAR CHEESE, BACON, BEEFSTEAK TOMATOES,  
CARAMELIZED ONIONS, CHIPOTLE 1000 ISLAND,  
TRUFFLE PARMESAN FRIES  
ADD FRIED EGG 2

## LUNCHTIME PRIX FIXE



**SELECT ONE TOAST SERVED WITH SIDE SALAD AND SOUP 19**  
CHOICE OF BUTTERNUT SQUASH SOUP OR LOBSTER BISQUE - ADD 3

**SHORT RIBS**  
HORSERADISH  
FARM HOUSE AGED WHITE CHEDDAR

**BUTTERNUT SQUASH**  
WHIPPED FRESH RICOTTA,  
ONION JAM, RED PEPPER FLAKE

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES

VEGETARIAN AND ALLERGY MENUS AVAILABLE UPON REQUEST | 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE