

- Local Peeko Oysters On The Half Shell  
*shallot mignonette & cocktail sauce* ..... 22 1/2doz/44doz
- Page Clam Chowder  
*local clams, bacon, potatoes & cream* ..... 15
- Crispy Fried Calamari  
*banana peppers & fried parsley w/chipotle aioli & marinara sauce* ..... 19
- Charred Spanish Octopus  
*eggplant-olive tapenade w/anchovy-mustard vinaigrette* ..... 27
- Classic Caesar Salad  
*white anchovies & croutons w/shaved parmesan* ..... 18
- ✕ Lacinato Kale Salad  
*mixed berries, pistachios & mahon cheese w/maple-bourbon vinaigrette* ..... 22
- Sogno Tuscano Burrata  
*local sagonack farm heirloom tomatoes & pata negra prosciutto w/basil pesto* ..... 25
- Beet Root Cured Salmon Gravlax  
*capers, olives, peppers & dill sauce w/rye toast* ..... 24
- Mediterranean Quinoa Salad  
*arugula, cherry tomato, cucumber, mixed olives & red onion w/feta cheese* ..... 22

(Add Chicken Breast \$16, Jumbo Shrimp \$18, or Salmon \$20 to any salad price)

Eggs

- Brioche French Toast  
*fresh berry compote & maple syrup w/fresh cream* ..... 21
- Omelette Du Jour  
*petite salad or hand-cut fries (add \$2 for egg whites)* ..... 23
- Western Omelette  
*ham, peppers, onions, tomato & mozzarella w/home fries* ..... 24
- Classic Eggs Benedict  
*canadian bacon, toasted english muffin, poached eggs & hollandaise w/home fries* ..... 25
- Crab Cake Benedict  
*crab cakes, toasted english muffin, poached eggs & hollandaise w/home fries* ..... 28
- Smoked Salmon Benedict  
*smoked salmon, toasted english muffin, poached eggs, hollandaise & home fries* ..... 27
- ☛ N.Y. Strip Steak & Eggs  
*2 fried eggs over sliced strip steak w/home fries* ..... 36

Main Course

- Vegan Grain Bowl  
*pearl barley, zucchini, yellow squash, broccoli, spinach, green peas, wild mushrooms, peppers, leeks & garlic* 27
- Chicken Milanese  
*arugula, cherry tomato & red onion w/honey balsamic dressing* ..... 27
- Lobster BLT  
*avocado, bacon, lettuce, tomato on toasted brioche bun w/hand-cut fries or salad* ..... 39
- Market Fish Of The Day  
*daily preparation* ..... MP
- Tuna Niçiose  
*hard boil egg, haricots verts, tomato, olives, cucumber, anchovies, avocado w/sherry vinaigrette* ..... 27
- Garganelli Bolognese  
*slow cooked beef, veal, lamb & san marzano tomatoes w/parmesan* ..... 28
- Gemelli Pasta, Sausage & Broccoli Rabe  
*italian sweet fennel sausage, roasted garlic, crushed red pepper, olive oil & parmesan* ..... 27
- Grilled Jumbo Shrimp  
*vermicelli noodles, chayote, zucchini, red peppers, spinach w/cucumber-coconut sauce* ..... 35
- ☛ All Natural Angus Burger  
*lettuce, tomato, pickle, toasted brioche bun & hand-cut fries: Add \$1 for vermont cheddar, swiss, american or blue cheese; Add \$2 each for bacon, grilled onions, mushrooms or avocado* ..... 22

Sides

apple wood smoked bacon 9	side of whole wheat toast 4
steamed broccoli 15	sautéed wild mushrooms 18

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

- Indicates Raw Item
- ✕ Contains nuts
- ☛ Indicates cooked to your liking

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.