

## LUNCH STARTERS & SALADS

<b>PARKER HOUSE ROLLS</b>	6	<b>HOUSE SALAD</b>	19
<b>GRILLED FLATBREAD</b> San Marzano Tomato, Mozzarella, Basil	15	Greens, Bacon, Tomatoes, Sweet Bell Pepper, Carrot, Celery, Asparagus, Beets, Cucumber, Croutons, Shallot Vinaigrette	
<b>YELLOW TOMATO GAZPACHO</b> Toasted Almonds (V)	14	<b>GRILLED STEAK SALAD</b>	29
<b>CHILLED CRUDITES &amp; FRUIT (V)</b>	18	Kale, Greens, Tomato, Red Onion, Balsamic Vinaigrette	
<b>JUMBO LUMP CRAB</b> Citrus Salad, Cilantro, Chilies	25	<b>GRAINS &amp; GREENS BOWL (V)</b>	23
<b>FRIED OYSTERS</b> Mustard Remoulade	22	Lentils, Bulgur, Chickpeas, Tomatoes, Beets, Kale, Italian Vinaigrette	
<b>HEIRLOOM TOMATOES</b>	21	<b>CLASSIC COBB</b>	26
Buffalo Mozzarella, Basil Oil, Sicilian EVOO		Chicken, Avocado, Bacon, Blue Cheese, Hardcooked Egg, Greens, Red Wine Vinaigrette	
<b>LITTLE GEM CAESAR SALAD</b>	18		

## MAIN COURSE

<b>FAROE ISLANDS SALMON</b> Ruby Swiss Chard, Mustard Vinaigrette Potatoes, Parsley & Celery Leaf	36
<b>HALIBUT</b> Shellfish Nage, Tomatoes, Summer Squash, Basil Oil	34
<b>PASTA WITH SHRIMP &amp; BASIL</b> Garganelli, San Marzano Tomato, Calabrian Chili	28
<b>LOCAL SWORDFISH</b> Roasted Roma Tomatoes, Zucchini, Herb Butter	34
<b>QUINOA RISOTTO</b> Crimini Mushrooms, Peas, Fava Beans, Coconut Milk, Almond Butter (V)	26
<b>ROTISSERIE NATURAL CHICKEN</b> Fava Beans, String Beans, Peas, Salsa Verde	33
<b>PETITE FILET MIGNON</b> Truffle Mashed Potatoes, Market Vegetables, Maitre d' Herb Butter	35
<b>STEAK FRITES</b> Prime Skirt Steak, Market Vegetables, Fries	32
<b>BUTTERMILK FRIED CHICKEN</b> Coleslaw, Vegetable Pickles	24
<b>ML'S BLEND AGED PRIME BEEF BACON CHEDDAR BURGER</b> Lettuce, Tomato, Onion, Pickle, Fries	25
<b>GRILLED CHICKEN AVOCADO CLUB</b> Lettuce, Tomato, Radish-Kohlrabi Slaw	22
<b>FRENCH 'DIP' ROAST BEEF</b> Roast Prime Rib, Caramelized Onions, Cheese, Fries	26

## \*RAW BAR & SUSHI ROLLS

<b>SHRIMP COCKTAIL</b> Cocktail Sauce & Horseradish	25	<b>RAINBOW ROLL*</b> Crab, Salmon, Tuna, Hamachi	25
<b>LOBSTER COCKTAIL</b> Russian Potato Salad	32	<b>LOBSTER ROLL</b> Sturgeon Caviar – USA	28
<b>TUNA TARTARE*</b> Olive-Chili Relish, Pepper Crisps	23	<b>SPICY SALMON &amp; SPICY TUNA 'T&amp;T' ROLL*</b>	23
<b>WELLFLEET OYSTERS*</b> 6 pc. on the Half Shell	22	<b>SHRIMP TEMPURA ROLL</b>	21

## PRE FIXE EXPRESS LUNCH TWO COURSES | 38 THREE COURSES | 42

<b>APPETIZER</b> Little Gem Caesar, House Salad, or Yellow Tomato Gazpacho
<b>MAIN COURSE</b> Faroe Islands Salmon, Quinoa Risotto, Natural Chicken Breast, or Petit Filet Mignon
<b>DESSERT</b> Coconut Cake, Chocolate Torte, or Key Lime Pie

## SIDE DISHES EACH 10

CHARRED CAULIFLOWER | SAUTÉED SPINACH OIL & GARLIC | PARMESAN ROASTED ASPARAGUS  
FAMOUS HASSELBACK POTATOES | FRIES | BUTTERY MASHED POTATO

MICHAEL LOMONACO CHEF/PARTNER BRIAN MOTTOLA CHEF DE CUISINE

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

06.10.19