



## Appetizers

### **Argentinian Red Shrimp ... 15**

sauteed in butter, garlic, shallot and red chili flake,  
lemon & scallion finish, warm baguette

### **Spanish Octopus\* ... 17**

gigante bean & arugula sauté, grape tomatoes  
salsa verde, aged balsamic vinaigrette

### **Jumbo Lump Crab Cakes ... 16 single / 30 double**

red watercress and piquillo pepper micro salad,  
dijonaise, lemon wedge

### **Iberian Mussels ... 16**

Iberico pork lardons, fennel, garlic, shallot, tomato,  
white wine, herb butter, warm baguette

### **Baked Oysters ... 15**

(5) house oysters, lemon - garlic - parsley compound butter,  
shredded aged parmesan

### **Beef Carpaccio\* ... 19**

beef tenderloin, shaved black truffle, capers, shallot, extra virgin  
olive oil, lemon truffle aioli, parmesan tuile, crispy lavash

## **Cheese and Charcuterie Board ... 19**

2yr English Cheddar, Queso Iberico, Aged Gouda, Soppressata, Prosciutto,  
grapes, Marcona almonds, Castelvetrano olives, crispy lavash & crostini

add: Local Honeycomb ... 3    Hoby's Fig Jam ... 2

## Salads and Soups

### **Kale & Brussel Salad ... 15**

chopped green kale, shaved Brussels, red cabbage, carrots,  
English cheddar, dried blueberries, spiced candied pecans,  
fresh apple, whole grain mustard - apple cider - maple vinaigrette

### **Burrata Caprese ... 16**

4oz, burrata, heirloom tomatoes, fresh basil,  
Maldon sea salt, extra virgin olive oil, balsamic reductions  
Chef suggests adding a protein like Blackened Red Shrimp

### **Beet & Goat Cheese Salad ... 14**

roasted beets, crumbled goat cheese, walnuts,  
pickled onions, English cucumber, Urban Farms baby lettuce,  
citrus poppy vinaigrette

### **Caesar Salad ... 12**

chopped romaine, herbed croutons,  
parmesan tuile, shredded parmesan,  
Karen's Filling Station Restaurant dressing

### **Butternut Bisque ... 8**

apple - pecan crumble & paprika oil garnish

### **Manhattan Seafood Chowder ... 8**

fine herb garnish

## Salad Additions:

Argentinian Red Shrimp ... 11

Organic Boneless Chicken Breast ... 10

Faroe Island Salmon ... 12

Flat Iron Steak ... 16

**20% + gratuity is highly recommended and appreciated for all parties of 6 or more.**

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.  
CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, OYSTERS, SHELLFISH OR FISH EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



## Sandwiches

*choice of side: pommes frites, truffle fries, Caesar salad or Mediterranean pasta salad*

### **Lobster Roll on Toasted Brioche ... 34**

Cold: Maine lobster, celery, lemon dill aioli, bibb lettuce, tomato

Hot: Maine Lobster tossed in drawn butter, lemon wedge

### **Local Flounder Sandwich ... 17**

lightly blackened, melted cheddar, lemon caper aioli, lettuce, tomato, toasted French water roll

### **Faroe Island Salmon Wrap ... 17**

chopped romaine, feta, dried blueberries, vanilla pickled onion, citrus aioli, tomato - mustard seed jam, grilled flour tortilla

### **Steak Burger ... 16**

8oz house ground steak, melted Iberico cheese, black garlic aioli, roasted local oyster mushrooms  
add: Nueske's bacon ... 3 Sunny side up egg ... 2

### **Fried Green Tomato BLT ... 16**

Nueske's bacon, tomato - mustard seed jam, bibb lettuce, black garlic aioli, toasted challah

### **Asian Chicken Lettuce Wrap ... 16**

stir fried hoisin-mirin-ginger chicken with Asian vegetables, peanut & scallion garnish, romaine lettuce cups

## Street Tacos (2)

street corn salsa with cotija cheese, cilantro, Napa cabbage slaw, grilled flour tortillas, pickled Fresno peppers, **choose one**:

**Blackened Argentinian Red Shrimp ... 16**

**Seasoned Butter Poached Alaskan King Crab ... 26**

## Composed Maine Plates

### **"Teriyaki" Faroe Island Salmon ... 24**

fresh lo mein noodles with Napa cabbage, shitake mushrooms, red bell pepper, carrot & shaved onion, baby bok choy, dashi broth, soy - miso - gochujang glaze, pickled veg garnish

### **Seafood Pasta... 31**

Maine Lobster, Argentinian Red Shrimp & PEI mussels, roasted wild mushrooms, soleggiati tomatoes, artichokes, spinach, white wine butter sauce, fresh tagliatelle, pecorino

### **Pan Seared Local Flounder ... 24**

saffron cauliflower puree, garlic confit tomatoes, sauteed broccolini, champagne beurre blanc

### **Crispy Fried Chicken ... 22**

flour dredged & fried chicken quarter, sauteed Brussels & bacon, Southern slaw, house made sweet & spicy BBQ sauce

## Hand Cut Steaks

*served with sautéed green kale, caramelized pearl onions and demi glace.*

**Certified Angus Beef® Tenderloin, 5oz ... 42**

**Certified Angus Beef® Tenderloin, 8oz ... 58**

**30 Day Dry Aged NY Strip, 14oz ... 54**

**Certified Angus Beef® Prime Ribeye, 18oz ... 62**

## Specialty Cuts

**Iberico Pork Secreto, 6oz ... 49** *served with Spanish olive oil, Maldon salt, cracked pepper and piquillo chimichurri side.*

**Japanese A5 Wagyu NY Strip, 6oz ... 120** *served with Hawaiian Black sea salt, cracked pepper, pickled vegetable*

**Tomahawk Ribeye, 32oz ... 130** *served with Maldon salt, cracked pepper, choice of compound butter and 2 steak sides.*

## Steak Additions

**Compound Butters: Bone Marrow, Black Truffle or Black Garlic ... 4**

**Maine Lobster Tail, 5 oz ... 18**

**U-10 Diver Scallop ... 8 ea**

**Argentinian Red Shrimp (6) ... 11**

**Table Side Shaved Black Truffles ... 15**

**Danish Bleu Cheese ... 4**

## Steak Sides

**Truffle Fries ... 6**

**Asparagus ... 6**

**Pommes Frites ... 6**

**Brussels & Bacon ... 7**

**Mediterranean Pasta Salad ... 6**

**Roasted Wild Mushrooms ... 6**