



Christmas Menu

Appetizers

Maine Lobster Bisque	\$16.00
lobster & shrimp arancini	
Jumbo Shrimp & Colossal Lump Crab Cocktail	\$25.00
spicy cocktail sauce, truffle aioli	
Blue Fin Caesar Salad	\$18.00
deviled eggs, white anchovy, ficelle bread, "green goddess caesar" dressing	
Mediterranean Chopped Salad	\$18.00
feta cheese, romaine, radicchio, teardrop peppers, olives, croutons, lemon	
Charred Spanish Octopus	\$22.00
harissa carrots, greek yogurt, crispy lavash	
Crispy Lobster & Shrimp Spring Rolls	\$19.00
sweet & spicy coconut sauce	
Rock Shrimp Wontons	\$19.00
chili soy broth / scallions	

Bigeye Tuna Poke* \$21.00

braised hijiki, sushi, avocado, pickled radish, edamame, sushi rice, soy sofrito

Entrees

Classic Seafood Paella \$40.00

lobster, shrimp, red snapper, calamari, clams, mussels, chorizo

Faroe Island Salmon \$34.00

lobster & shrimp risotto, saffron, tomato

Roasted Sea Scallops* \$42.00

shaved brussels sprouts, gala apples, aged manchego, pomegranate

Halibut a la Plancha* \$40.00

lobster coral & ricotta gnocchi, baby shrimp, sweet corn, lemon gremolata

Chef Boo's Chirashi Bowl* \$35.00

salmon*, tuna*, hamachi*, shrimp, bbq eel, avocado, ikura*, rice

Glazed MSC Chilean Sea Bass* \$40.00

sesame roasted eggplant, crispy rice, lemongrass soy

Hudson Valley Duck Breast* \$34.00

butternut squash & ricotta ravioli, chestnuts, ricotta, sherry jus

Creekstone Farms Filet Mignon* \$47.00

oyster mushrooms, creamed kale, bacon lardon

Large Entrees

Lobster Fra Diavolo for Two* \$76.00

served with a choice of side

2 Lb. Steamed Maine Lobster* \$72.00

served with a choice of side

Roasted Whole Branzino* \$44.00

served with a choice of side

Classic Ossobuco \$49.00

served with a choice of side

38oz Dry-Aged Porterhouse* \$120.00

served with a choice of side

Surf & Turf* for Two \$130.00

16oz Dry-Aged Ribeye & 1.5lb. Maine Lobster. Choose two sides

Large Entrees - Sides

Classic Mashed Potatoes

Truffle & Asiago Steak Fries

Mac & Cheese

Charred Broccoli

Creamed Kale & Bacon

Caramelized Brussels Spouts