



For Starters

- Lobster Bisque 10.99**
Local lobster and a hint of sherry
- Sesame Seared Ahi Tuna* 16.99**
Sushi grade tuna, seared rare, served over cucumber daikon slaw with pickled ginger, wasabi, soy sauce, and wakame
- Sicilian Littlenecks 14.99**
Steamed in a spicy Chianti marinara sauce, finished with fresh roasted garlic butter
- Lamb Lollipops* 16.99**
Grilled marinated lamb chops with a sesame ginger noodle salad
- Caramelized Sea Scallops 17.99**
Caramelized day boat scallops with crispy pancetta and bourbon maple glaze
- Sesame Seared Tuna Tacos* 16.99**
Sushi grade tuna, seared rare, served over cucumber slaw with pickled ginger, wasabi, soy sauce, and wakame in a flour tortilla
- Stuffed Portobello 14.99**
Baby spinach, sun dried tomatoes, mascarpone, goat cheese and balsamic drizzle

Salads

- Caesar 14.99**
Crisp romaine lettuce creamy dressing, and shaved parmesan cheese with herbed croutons
- Strawberry Fields Forever 14.99**
Fresh strawberries, field greens, crumbled goat cheese, spiced pumpkin seeds, sun dried cranberries, and balsamic vinaigrette
- Watermelon Salad 14.99**
Feta cheese, cucumbers, tomatoes over grilled watermelon with champagne lemon vinaigrette
- Fresh Garden Salad 10.99**
Seasonal garden vegetables, house vinaigrette
- Add Chicken 7.00 Add 3 Shrimp 10.00

The Oysters

- Oysters on the Half Shell* - 19.99 Half Dozen - 38.99 Dozen**
Grilled watermelon champagne mignonette, with cocktail sauce and fresh lemon
- Grilled Parmesan Oysters 15.99**
Simply delicious
- Japanese Style Oysters* 14.99**
Chilled and served with miso glaze and wakame
- Spring Street Spectacular* See Server for Pricing**
One dozen Block Island oysters, topped with caviar, served with a bottle of Veuve Clicquot Yellow Label Brut or Moët & Chandon
- Oysters Thermidor 18.99**
Sautéed with Maine lobster and Crimini mushrooms, finished with a tarragon beurre monte

Entrees

- Miso Glazed Cod 31.99**
Served with forbidden rice and coconut curry roasted corn and edamame succotash
- Seafood Cioppino* 37.99**
Littlenecks, scallops, shrimp, fresh fish and lobster meat poached with herbs and roasted garlic in a light white wine seafood tomato broth, served over linguini
- Blackened Chicken Mac & Cheese 25.99**
Pan blackened chicken with julienne vegetables and cavatappi baked in a three cheese mornay sauce, topped with bread crumbs
- Grilled Sticky Shrimp 32.99**
Marinated in a sweet and spicy Thai sauce over forbidden rice
- Linguini and White Clam Piccata 31.99**
Littlenecks with fresh herbs, garlic and capers, finished in a white wine butter sauce over linguine
- Manisses Grilled Swordfish* 37.99**
Lobster mashed potatoes and béarnaise beurre blanc
- Grilled New York Sirloin* 41.99**
Center cut choice New York Sirloin with mushroom bordelaise
- Caramelized Sea Scallops 35.99**
Lemon chive risotto and citrus butter

Sides

- Vegetable Djour 7 Salad 7
- Lobster Mashed Potatoes 13 Forbidden Rice 7

*Consumer advisory 360331: This item may be served undercooked. Consuming raw, cooked-to-order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you gave certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of food borne illness.