

## Starters

Brussel Sprouts garlic butter	\$9.95
Zucchini Carpaccio toasted almonds, reggiano, lemon vinaigrette	\$11.95
Baked Clams Oreganata seasoned breadcrumbs, lemon garlic white wine	\$13.95
Fig di Sicilia Flatbread fig marmalade, parma prosciutto, arugula, fresh mozzarella, shaved parmigiano reggiano, olive oil	\$11.95
Steamed Mussels garlic butter broth, scallions, garlic	\$15.95
Risotto Ball Trio risotto, mozzarella, basil, pecorino, pomodoro	\$11.95
Crispy Fried Calamari spicy cherry peppers, marinara	\$15.95
Burrata & Tomato tomato, roasted peppers, evoo, balsamic glaze	\$16.95
Grilled Octopus gigante beans, capers, onions, potato, garlic, evoo, fava bean aioli	\$17.95
Baked Oysters Champagne champagne cream, reggiano	\$15.95
Homemade Lobster Dumplings spicy roasted pepper aioli	\$16.95

## Kids

Mac & Cheese	\$7.95
Pasta with Butter	\$7.95
Mozzarella Sticks	\$7.95
Chicken Fingers	\$9.95

## Raw

### Grand Tower

chilled lobster cocktail, shrimp cocktail,  
colossal crab, assorted oysters,  
Long Island littlenecks  
For Two \$85 | For Four \$160

### Oysters

Daily Selection | MP

### Chilled

Chilled Half Lobster	\$17.95
Jumbo Shrimp Cocktail	\$16.95
Chefs Daily Ceviche	MP
Colossal Crab Cocktail	\$18.95
Long Island Littleneck Clams	\$1.50 each

### Surf & Turf

8oz Burger & Whole 1.25lb Lobster	\$37.95
Sub Angus Skirt Steak - additional	\$13.95

## Seafood

Faroe Island Salmon pan roasted, lemon onion butter, spinach	\$27.95
Seared Red Snapper mussels & clams in a light tomato basil broth, vegetables	\$33.95
Whole Lobster 1.25 steamed or grilled, drawn butter, vegetable fried rice	\$33.95

Nikki Beach Chicken capers, artichokes, sun dried tomato, lemon cream sauce	\$23.95
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Chicken Milanese arugula, tomato, red onion, burrata, lemon balsamic glaze	\$23.95
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Chicken Palermo rolled and stuffed with spinach & cheese, homemade vodka sauce	\$23.95
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Seared Fresh Scallops creamy fava bean parmesan risotto	\$29.95
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Roasted Pacific Halibut champagne scallion butter, vegetable fried rice	\$33.95
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Garlic Seafood Pot jumbo shrimp, scallops, mussels, clams, calamari, grilled corn, garlic seafood broth	\$35.95
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Angus Skirt Steak chimichurri, grilled onion, garlic mash	\$31.95
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Short Rib Ossobucco braised short rib, burrata, creamy parmesan risotto	\$31.95
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Burrata Burger burrata, lettuce, onion, dijonaise, french fries	\$18.95
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## Pasta

The Zena cajun rubbed chicken, roasted pepper, penne, homemade vodka sauce,	\$21.95
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Pasta & White Clam Sauce garlic, olive oil, basil, peperoncino flakes	\$23.95
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Pasta e Verdure broccolini, sun dried tomato, artichoke, spinach, pink parmesan cream sauce, chickpea pasta	\$21.95
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Pulpo & Pasta seared spanish octopus, shishito pepper, cremini mushroom, capers, lemon shallot white wine sauce	\$27.95
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Creamy Burrata Ravioli jumbo shrimp, truffle cream sauce	\$29.95
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## Soups & Salad

Wild Mushroom Bisque	\$8.95
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Little Gem Caesar pecorino, garlic crumbs	\$11.95
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Baby Arugula tomato, onion, radicchio reggiano, lemon balsamic	\$11.95
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Iceberg Wedge tomato, onion, bacon, smoked blue cheese	\$13.95
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## Sides

Sautéed Spinach	\$6.95
Vegetable Fried Rice	\$7.95
Garlic Mashed Potatoes	\$6.95
Roasted Shishito Peppers	\$7.95
Parmesan Risotto	\$7.95
Grilled Zucchini	\$6.95
Truffle Mac & Cheese	\$9.95