

PARKER HOUSE ROLLS ^V

cultured butter / organic honey
6

RAW BAR

-

OYSTERS

half dozen 18 | dozen 28

EAST COAST

chef's choice

WEST COAST

chef's choice

SHRIMP COCKTAIL ^{GF}

cocktail sauce / lemon
17

CEVICHE ^{GF}

shellfish / cucumber / avocado / spiced pepitas / roasted garlic oil
18

HIRAMASA CRUDO

melon ponzu / spiced pepitas / pickled chile / cilantro
16

SEAFOOD TOWER

market price
small | large

-

OYSTERS

CLAMS

LOBSTER

MARINATED SCALLOPS

SHRIMP

SALADS

-

MIXED GREENS ^{GF, V}

cucumber / radish / bleu cheese
white balsamic vinaigrette
12

ROASTED BEETS ^{GF, V}

roasted apple / honey-horseradish dressing / thai basil
toasted pumpkin seed vinaigrette
16

BURRATA ^{GF, V}

marinated watermelon / heirloom tomato / pistachio
black garlic vinaigrette
18

TUNA TATAKI ^{GF}

edamame / cucumber / baby carrot / sesame ponzu
21

MEDITERRANEAN SALAD ^{GF, VG}

fried chickpeas / baba ghanoush / quinoa / pickled vegetables
15

add grilled shrimp 8 | grilled mahi mahi 10 | grilled chicken 6

SOUPS

-

TOMATO CONCH CHOWDER ^{GF}

crispy prosciutto / paprika oil / chives
8

BEER CHEESE SOUP

Guinness / sweet potato hash / herb oil
8

SMALL PLATES

-

CURRIED CAULIFLOWER ^{GF, VG}

piquillo pepper romesco / puffed wild rice
pickled golden raisin / sorrel
15

WILD MUSHROOM FLATBREAD ^V

goat cheese / garlic cream / spring onion / arugula
16

SAUTÉED MUSSELS

roasted garlic butter / verjus
smoked heirloom tomato / sourdough
21

PAN ROASTED OCTOPUS ^{GF}

edamame hummus / chorizo / fennel / lemon
15

FRIED CALAMARI

chipotle aioli / pickled chili / lemon
15

ROASTED OXTAIL & BONE MARROW TOAST

oxtail marmalade / roasted bone marrow
grilled sourdough / pickled mustard seeds
19

LARGE PLATES

-

CAVATELLI

clams / pesto / beech mushroom / english peas
21

FLORIDIAN SNAPPER ^{GF}

calamari / bacon / potato / orange
34

BUTTER POACHED LOBSTER TAIL ^{GF}

coconut-corn broth / confit marble potato / tarragon
32

BONE-IN PORK CHOP

herbed couscous / grilled zucchini / chipotle-tomatillo salsa / basil
25

PAN SEARED CHICKEN BREAST ^{GF}

chorizo cassoulet / cipollini onion / sweet potato / morita jus
22

A&B BURGER

foie gras aioli / truffle pecorino / bibb lettuce / heirloom tomato
18

GRASS FED N.Y STRIP STEAK ^{GF}

braised oxtail / grilled broccoli / whipped potato / bourbon sauce
28

PROVIDENCE CATTLE CHEF-CUT STEAK

market price

UPGRADE TO SURF & TURF

add butter poached lobster tail 25 | three jumbo shrimp 15
to Grass Fed N.Y. Strip Steak or Providence Cattle Chef-Cut Steak

SIDES

-

TRUFFLE FRIES WITH PARMESAN ^{GF}

7

ROASTED MUSHROOMS WITH MAPLE BUTTER ^{GF, V}

8

ROASTED HEIRLOOM CARROTS ^{GF, V, VG}

hazelnut / rosemary
6

MASHED POTATOES ^{GF, V}

SPARKLING & CHAMPAGNE

LA MARCA PROSECCO

Extra Dry - Veneto, Italy | 11 / 44

JOSEP MARIA RAVENTÓS I CAVA BLANC ROSADO

“de Nit” - Vino Espumoso de Calidad, Spain, 2017 | 17 / 70

DOMAINE CARNEROS BRUT

Carneros, California, 2015 | 21 / 88

TAITTINGER BRUT

“La Française”, Reims, France | 28 / 112

WHITE

RIESLING

Schloss Vollrads, Rheingau, Qualitätswein, Germany, 2017 | 14 / 56

PINOT GRIGIO

Santa Margherita, Alto Adige, Veneto, Italy, 2018 | 17 / 68

GRÜNER VELTLINER

Loimer, “Lois”, Niederösterreich, Austria, 2018 | 13 / 52

SANCERRE

Patient Cottat, “Anciennes Vignes”, Loire, France, 2018 | 20 / 80

ALBARIÑO

Columna, Rías Baixas, Spain, 2018 | 13 / 52

CHARDONNAY*

Chateau Montelena, Napa Valley, California, 2016 | 30 / 120

CHARDONNAY

The Prisoner Wine Co., “The Snitch”, Napa Valley, California, 2016
19 / 76

ROSÉ

MIRAVAL MÉDITERRANÉE

“Studio” - Provence, France, 2018 | 13 / 52

THE PRISONER WINE CO.

“Unshackled”, California, 2019 | 16 / 64

RED

PINOT NOIR

Diora, “La Petite Grace”, Monterey County, California, 2018 | 14 / 56

MERLOT

Robert Hall, Paso Robles, California, 2016 | 15 / 60

ZINFANDEL

Seghesio, Sonoma County, California, 2016 | 17 / 68

RED BLEND*

Robert Mondavi, “Maestro”, Napa Valley, California, 2015 | 20 / 80

CABERNET SAUVIGNON

Katherine Goldsmith, “Stonemason Hill”, Alexander Valley, California, 2018
17 / 68

CABERNET SAUVIGNON / SHIRAZ

Penfolds, “Bin 389”, South Australia, 2016 | 25 / 100

WINES ON TAP

GREEN. SUSTAINABLE. ENVIRONMENTALLY FRIENDLY.

SAUVIGNON BLANC

St. Supéry, Napa Valley, California, 2018 | 12

CHARDONNAY

Sonoma Cutrer, Russian River Ranches, Sonoma Coast, California, 2017 | 15

RED BLEND

Rodney Strong, “Upshot”, Sonoma County, California, 2017 | 14

CABERNET SAUVIGNON

Concannon, Paso Robles, California, 2016 | 12

BOTANICAL & TONIC

select your choice of spirit, botanical and tonic from the following categories

15

SPIRITS

choose one

GIN

Oxley Cold Distilled

Brockmans

Aviation

Scapegrace

Copper & King Rose

Roku

Monkey 47 (+10)

VODKA

Banyan Reserve

EG Rosemary Lavender

Elyx

TEQUILA

Tres Agaves

Espolòn

Mi Campo

BOTANICAL

choose one

Rose Petal

Cucumber

Burnt Orange Peel

Lime Peel

Grapefruit Peel

Star Anise

Juniper Berry

Mint

Thyme

TONIC

choose one

Q Classic

East Imperial Yuzu

London Essence Bitter Orange Elderflower

Fever Tree Mediterranean

SPRITZ

APEROL

aperol / prosecco / club soda

13

VIOLET

hendrick's midsummer solstice gin

creme de violet / luxardo / prosecco

fresh lemon

16

CARDOMOM

citrus vodka / green cardomom

angostora bitters / prosecco

14

MARTINI

THE BRINERY

Tito's Vodka / house-made Dirty Brine

15

PINK GINGER

Elyx Vodka / Junmai Ginjo Sake / Ginger

15

VESPER

Sipsmith London Dry Gin / Grey Goose Vodka / Lillet

16

DAIQUIRI

THE HEMINGWAY

Havana Club Rum / Luxardo / Fresh Grapefruit / Fresh Lime

14

TEPACHE

Banks 5 Rum / Crème de Cacao / Tepache / Fresh Lime

15

HONEY SAGE

Rekker Rum / Honey / Sage / Fresh Lime / Aquafaba

13