

D I N N E R

Smaller Bites

Irish Clam Chowder	\$8.00
Crabmeat Crème Brulee	\$13.00
Cold Crab Custard Bruleéd.	
Eggplant Risotto	\$9.00
Roasted Eggplant Puree. Rosemary Balsamic Risotto. Parmigiano Mascarpone.	
Grilled Oysters	\$12.00
Louisiana Gulf Oysters. Horseradish Worcestershire. EVOO.	
House Cured Mackerel	\$14.00
Quick Cured Mackerel. Butternut Squash. Mint. Coriander.	
Grilled Octopus	\$14.00
Twice Cooked Portuguese Octopus. Arugula. Parmigiano. Balsamic Reduction.	

Salads

Anastasi Caesar	\$15.00
Romaine . Caesar Dressing. Gulf Shrimp. Jumbo Lump Crab. Toasted Parmigiano.	
Salmon and Beets	\$12.00
House Smoked Salmon. Balsamic and Thyme. Roasted Beets. Dill Creme Fraiche.	
Kale and Apple	\$11.00
Kale. Roman Style Artichokes. Hothouse Tomatoes. Granny Smith Apples. Cider Vinaigrette.	

Larger Plates

Lobster Roll	\$18.00
Canadian Lobster. House Mayo. Celery. Split Top Bun. + <i>Choice of Salad or Hand Cut Fries</i>	
Fish and Chips	\$19.00
Beer Battered Cod. Mint. Mushy Peas. Tartar Sauce.	
Linguini Pescatore	\$22.00
Whitewater Mussels. Crabmeat. Little Neck Clams. Gulf Shrimp. Garlic. EVOO.	
Half Chicken	\$22.00
Free Range Chicken. Thyme, Lemon and Honey Brine. Warm Chive Potato Salad. Mesclun.	
Pork Belly	\$20.00
Duroc Pork Belly Confit. Barnegat Light Scallop. Sweet Potato. Smoked Apple Puree.	
Halibut	\$26.00
Atlantic Halibut. Buttered Leeks.	
Tuna	\$24.00
Yellow Fin Tuna. Wasabi Creme Fraiche. Soy Jelly. Seaweed Salad.	
Branzino	\$26.00
Branzino Fillet. Sauce Vierge. Fondant Potato.	

Snacks

Brussels and Bacon	\$6.00	Carrot Puree ...	\$5.00	Creamed Spinach	\$6.00
Fingerling Potatoes	\$5.00	House Cut Fries	\$5.00	Crab (And Bechamel) Fries	\$8.00