

# Specialty Cocktails & Beer

Dino's Sidecar \$12.

Brandy, Cointreau, Lemon juice,  
Limoncello

Moscow Mule \$9.

Vodka, lime juice, Canton Ginger  
Liqueur, Ginger Beer

The Backstage \$12.

Bourbon, Luxardo Amaro, Amaretto,  
Aperol, Orange bitters

The Vesper \$12.

Vodka, Gin, Lillet Blanc

Marilyn Maje-tini \$12.

Belvedere Vodka, Apple Liqueur, Sour  
Drunken Cherry

Corpse Reviver #2 \$12.

Gin, Cointreau, Lillet Blanc, Lemon  
Juice, Absinthe

The Aviation \$12.

Gin, Maraschino Liqueur, Lemon Juice,  
Crème de Violette

Marlene Dietrich \$9.

Canadian Club, Cointreau, Lemon,  
Orange muddle

Yuengling Lager \$4.

Amstel Lite \$4.

Stone IPA \$5.

Allagash White \$5.

Chimay Red \$14.

Guinness Extra Stout \$5.

Pilsner Urquell \$5.

Miller Lite \$4.

Yards IPA \$5.

Captain Lawrence Holsh \$5.5

Blvd Tank Seven \$7.5

# Appetizers

Shrimp Cocktail	\$18.
Black tiger shrimp, house made cocktail sauce, sherry mayonnaise, lemon	
Crab Cocktail	\$22.
Colossal lump blue crabmeat, house made cocktail sauce, sherry mayonnaise, lemon	
Hig Island Poke	\$18.
Sushi grade tuna or salmon, sweet soy syrup, scallions, sesame seeds, dashi, cucumber	
Thai Curried Mussels	\$14.
PEI mussels, Thai red curry sauce, kaffir lime, cilantro, Thai bird chili	
Steamed Clams	\$13.
Littlenecks, craft beer, garlic, onions, fresh herbs, grilled French bread	
Beef Tartare	\$16.
Black angus beef, chives, garlic-ginger ketchup, toasted brioche, red onion, quail egg	
Baked mac and Cheese	\$13.
Elbow macaroni, aged Vermont cheddar, applewood bacon, panko, fresh herbs	
Roasted Beef Marrow	\$18.
Canoe-cut bones, shallot-caper salsa, toasted baguette, cold pressed olive oil	

## Soups

- French Onion \$8.  
3 onions, gruyere, crouton, fresh herbs
- The White Bisque \$9.  
Blue swimmer crab, lobster, spinach, sherry

## Salads

- Panzanella \$12.  
Arugula, tomato, red onion, cucumber, French bread, aged balsamic, Parmigiano
- Tomato and Mozzarella \$14.  
Heirloom, cerignola olives, aged balsamic, extra virgin olive oil
- Hollywood Wedge \$12.  
Iceberg, Applewood bacon, radish, egg, blue cheese or buttermilk ranch
- Crab and Avocado Salad \$18.  
Jumbo lump blue, red onion, cilantro, lemon-thyme vinaigrette

## Pasta

- Linguini in Clam Sauce \$19.  
Garlic, red pepper flakes, white wine clam broth, fresh herbs
- Rigatoni and Sausage \$21.  
Spicy Italian sausage, broccoli rabe, garlic, Parmigiano, marinara
- Pappardelle Bolognese \$20.  
Ragout of veal, beef, pork, vegetables and red wine, marinara

## Entrées

### Grilled Salmon

\$24.

Fried parmesan, polenta, olive butter, candied garlic tomato coulis

### Pepper Crusted Tuna

\$27.

Baby bok choy, sticky rice, red curry sauce

### Sea Scallops

\$28.

Diver scallops, truffled Yukon gold smashed potatoes, creamed yellow corn

### Chicken Milanese

\$22.

Panko crusted, baby arugula, tomato, parmesan, olive oil, aged balsamic vinegar

### Short Ribs

\$25.

Rioja braised, roasted vegetables, Yukon gold smashed potatoes

### Ribeye

\$49.

Grilled 16oz. Angus, garlic roast potatoes, broccolini, chimichurri

### Filet Mignon

6oz - \$28. / 9oz - \$38.

Grilled, asparagus-mushroom, peppercorn béarnaise

### N.Y Strip

12oz - \$29. / 16oz - \$39.

Grilled, truffled fingerlings, herb-garlic port reduction

# Desserts

Crème Brûlée \$8.

Tahitian vanilla, berries

Zeppoles \$8.

Italian doughnuts, ricotta

Prohibition float \$9.

Cherry, Not Your Father's Root beer

Key Lime Cheesecake \$8.

Whipped cream, raspberry coulis

Chocolate Truffles (6) \$12.

Daily assortment

Apple Crisp (serves 2) \$12.

Streusel, vanilla bean ice cream

Coffee \$3.5

Hot Tea \$3.5

Espresso \$5.

Cappuccino \$5.