LUNCH MENU

SUSHI & RAW BAR

California Roll 10
Snow Crab, Avocado, Cucumber, Masago

Vegetable Roll 10
Edamame, Enoki, Asparagus, Pepper

Spicy Tuna Roll 12
Tuna, Scallion, Cucumber, Sriracha

Philly Roll 12
Salmon, Cream Cheese, Asparagus, Scallion

Dynamite Roll 14
Crab, Avocado, Asparagus, Salmon

Rainbow Roll 14
California Roll, Tuna, Salmon, Yellowtail, Avocado

Surf & Turf Roll 16
Lobster, Beef Tenderloin, Enoki, White Truffle

C-Roll 16
Lobster, Crab, Shrimp, Avocado, Pepper, Asparagus

Nigiri 6
Tuna, Salmon, Yellowtail or Eel (2pcs.)

Sashimi 8
Tuna, Salmon or Yellowtail (3pcs.)

Ceviche Duo 14
Ahi Tuna, Wakame, Soy, Lotus Root
Sea Scallop, Poke, Macadamia, Plantain

Jumbo Gulf Prawns 14
Classic Cocktail, Ginger Dressing

Blue Point Oysters
½ Dozen 12 Dozen 22
Classic Cocktail, Fresh Horseradish

Seafood Sampler 24
Blue Point Oysters, Jumbo Prawns, Crab Martini

APPETIZERS

Edamame 6
Maldon Sea Salt

Garden Vegetable Soup 6
Summer Squash, Brown Garbanzo, Tomato, Ditalini

Artisan Cheese Platter 15
House-Made Preserves, Almond Pesto, Port Reduction

Sweet & Smokey Drums 10
Honey Habanero BBQ, Cool Cucumber Ranch

Thai Calamari 10
Sweet Chili Sauce, Peanut, Mandarin, Hydro Watercress

Triple Cheese Quesadilla 10
Cheddar, Pepperjack, Manchego, Roasted Salsa, Sour Cream

FLATBREADS

Margherita 11
Buffalo Mozzarella, Heirloom Tomato, Basil, Balsamic

Tenderloin 14
Cambazola Cheese, Mushroom, Onion Marmalade, Arugula, White Truffle

Lobster 14
Cave Aged Gruyere, Artichoke, Baby Spinach, Pancetta, Port Wine

Chicken 12
Heirloom Tomato, Country Olive, Peppadew, Marinated Feta, Balsamic

Stuft 12
Capicolla, Sopressata, Pepperoni, Mozzarella, Ricotta, Roasted Garlic

SALADS

Blackened Chicken Cobb 14
Blue Cheese, Bacon, Avocado, Egg, Tomato, Red Onion, Tarragon Vinaigrette

Sesame Chicken Salad 14
Mixed Greens, Sprouts, Carrots, Edamame, Almonds, Cilantro Ginger Vinaigrette

Chimmichurri Steak Caesar 16
Baby Romaine, Garlic Tuile, Ricotta Salata, Tomato Confit, White Anchovy Dressing

Jumbo Prawn Salad 16
Lolla Rossa, Marinated Feta, Country Olives, Heirloom Tomato, White Balsamic Vinaigrette

SANDWICHES

All served with Salt & Pepper Fries and Pickle Spear

C-Burger 12
Vermont Alehouse Cheddar, Applewood Bacon, Crisp Onion, Lettuce, Tomato

Steak Ciabatta 16
Cave Aged Gruyere, Baby Spinach, Caramelized Onion

Caretta Club 12
Roasted Turkey, Pepperjack, Avocado, Bacon, Fried Egg, Lettuce, Tomato, Herb Mayo

All Natural Chicken 12
Buffalo Mozzarella, Heirloom Tomato, Arugula, Pesto Mayo, Balsamic

Crab Cake BLT 16
Crisp Pancetta, Avocado, Butter Lettuce, Tomato, Chipotle Remoulade

Grilled Grouper Tacos 16
Queso Blanco, Nappa Cabbage, Pico de Gallo, Cilantro Cream

DESSERTS

Blanc et Noir 10
Chocolate Cake, Valrhona Ganache, Chocolate Glace

Vanilla Bean Brulee 10
Tahitian Vanilla Bean, Fresh Berries

Mascarpone Cheesecake 10
House-made Shortbread, Strawberry Compote, Almond Tuile

Consuming Raw Shellfish Can Lead to Potential
Illness and Other Health Risks