**BEGINNINGS**

**Today's Soup** 16.

**Crispy Salt & Pepper Rock Shrimp** 29.
Sweet chile sauce

**Chef's Charcuterie for Two** 34.
Artisan cheeses & cured meats

**Traditional Guacamole** 18.
Lime, cilantro, jalapeño, tomato, onion, corn chips

**Lamb & Feta Meatballs** 24.
Pine nuts and green olive, grilled pita, hummus, spiced tomato, date yogurt dip

**Grilled Spanish Octopus** 22.
Warm butter bean salad & escarole salad, sicilian pesto

**Rare Skillet Seared Yellowfin Tuna Tataki** 26.
Shiitake mushrooms, sweet onion, roasted peppers, fermented chili

**Swordfish Tacos Al Pastor** 24.
Red chile, pineapple salsa

**Steamed Local Little Neck Clams** 22.
Pinot Grigio, calabrese salami, tomato, garlic, cilantro

**Bowl of Pan Roasted Prince Edward Island Mussels** 24.
Fennel, garlic, roasted tomato, touch of cream

**Shrimp Saganaki** 23.
Jumbo shrimp, garlic, olive oil, olives, feta over crostini

**Twin Jumbo Lump Crab Cakes** 28.
Avocado salsa, chipotle & lime tartar sauce

**Sea Scallops Casino** 24.
Wilted greens, crisp pancetta, parmesan

**Prime Fillet Tartar** 32.
Grilled bread, black truffle, shirred egg, saba

**Korean Chicken Wings** 28.
Korean BBQ, kimchi salad, sesame seed, green onion

**Italian Shrimp Cocktail** 25.
Tomato, capers, olives, sea salt crackers

**Crispy Buttermilk Fried Calamari** 23.
Pomodoro and cajun remoulade dips

**Warm Spicy King Crab Roll** 42.
Soy paper, ponzu

**Crispy Chicken Fried Lobster** 38.
Old bay, roast garlic, green chile aioli

**GREENS**

**Simple** 16.
Mixed young greens, cherry tomatoes, balsamic vinaigrette

**Classic Romaine Caesar** 21.
Toasted garlic croutons, parmesan

**BLT Wedge** 19.
Bacon, blue cheese, tomato & herb vinaigrette

**Heirloom Tomatoes** 34.
King crab, burrata, avocado, basil puree

**Bear Naked Ladies Chinese Chicken Salad** 29.
Red leaf, chicken, glass noodles, sugar snap peas, bean sprouts, crispy noodles, cucumber, fried tofu, roasted cashews, soy ginger dressing

**75 Main Chopped Salad** 25.
Roasted red peppers, red onion, craisens, candied walnuts, blue cheese, balsamic vinaigrette

**Tuna Nicoise Salad** 34.
Summer greens, grilled montauk tuna, hard boiled egg, green beans, olives, cherry tomatoes, potatoes, anchovy filets

**Super Bowl Salad** 24.
Baby kale, avocado, sugar snap peas, quinoa, cucumber, hard boiled egg, pumpkin seeds, hemp hearts

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**MAINS**

**Pasta**
- Fusiloni Alla Vodka Telefono 30. Pomodoro, mozzarella, peas, cream, pancetta, basil
- Grilled Branzino 52. Eggplant caponata, seasonal vegetables
- Crispy Fish over Steamed Rice 48. Baby bok choy, spicy ginger & black bean sauce
- Stanley Tucci’s Fresh Made Spaghetti Alla Nerano 29. Zucchini, olive oil, garlic, basil, pecorino
- Linguini with Local Clams 32. Toasted garlic, parsley, pinot grigio, chile flakes
- Mezze Rigatoni Bolognese 28. Chianti braised veal, beef, pancetta, tomatoes, parsley, parmesan
- Sicilian Garganelli Alla Norma 26. Eggplant, olive oil, garlic, tomatoes, ricotta salata
- Old Fashioned Chicken Parmesan 34. Mozzarella, pomodoro, spaghetti
- Grilled Veal Chop 64. Farro and roast cauliflower risotto, grainy mustard sauce
- Grilled 14oz Karobuta Pork Chop* 45. Baked lentils, sweet plantain, pineapple and bacon
- Natural Breast of Chicken 35. Stuffed with black truffle Creamy polenta, broccoli Rabe, marsala sauce

**Healthy/Vegan**
- Beyond Meat Burger 24. Lettuce, Tomato, Pickles, Onion, Hummus, Potato Bun
- Black Bean & Quinoa Burger 27. Quinoa, Black Beans, Corn, Cilantro, Rolled Oats
- Homemade Hummus 22. Mediterranean Salad, Flax Seed Crackers
- Asparagus Ravioli 28. Mushroom and zucchini in spinach pasta

**Main Courses**
- Balsamic, Honey & Mustard Roasted North Atlantic Salmon* 38. Wilted spinach, vegetable cous cous
- Grilled Skirt Steak* 46. Potato puree, seasonal vegetables, cabernet sauce, chimichurri sauce
- Grilled 8oz Filet Mignon* 56. Grilled asparagus, gorgonzola butter
- 14oz Rib Eye Steak* 58. Roasted potatoes, grilled asparagus, porcini sauce
- Triple Prime Burger* 29. Toasted brioche bun, tomato, onion jam, gryuere, blue cheese, arugula, secret sauce

**Sides**

- Puree of Potato, Cream of Corn w/ Black Truffle, Brussels Sprouts, Wilted Spinach, Sweet Potato Purée, Roasted Cauliflower, Eggplant Caponata, Cous Cous

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