



BEGINNINGS

SPINACH & ARTICHOKE FONDUTA 11-
Creamy Fontina & Ricotta Cheeses, Grilled Baby Artichokes,
Fresh Spinach, Oven-Roasted Tomatoes, Toasted Ciabatta

CRISPY CALAMARI 14-
Flash-Fried, Sweet Cherry Peppers, Housemade Pomodoro, Cilantro Aioli

SWEET LUMP BLUE CRAB CAKE 15-
Charred Corn Salsa, Smoked Tomato Vinaigrette, Lemon Aioli

ROASTED GARLIC HUMMUS 11-
Olive-Caper Tapenade, Sesame Flatbread

BRUSCHETTA 10-
Toasted Ciabatta, Vine-Ripened & Sun-Dried Tomatoes, Crumbled Goat Cheese, Aged Balsamic

TUNA POKE* 14-
Avocado Salsa, Citrus Ponzu, Heirloom Tomatoes, Baby Greens, Toasted Sesame Seeds

ANTIPASTO BOARD 17-
Crafted Old Country Charcuterie and Artisan Cheeses, Country Olives,
Homemade Preserves, Jam, Sun-Dried Fruits, Housemade Accoutrements

HOUSE SPECIAL MEATBALLS 11-
Butcher's Blend, San Marzano Tomato-Basil Marinara,
Creamy Whipped Ricotta Cheese

GREENS & SOUPS

MAINE LOBSTER BISQUE 9-
Sweet Lobster Chunks, Sherry Cream

BROKEN CAESAR 11-
Baby Romaine, Creamy Caper Dressing,
Herbed Ciabatta Croutons, Parmesan Crisp

DRIFT SALAD 10-
Tender Field Greens, Heirloom Tomatoes,
English Cucumber, Pickled Onions, Roasted Beets,
Goat Cheese, Citrus Vinaigrette

TOMATO BISQUE 7-
Parmigiana-Ciabatta Crouton

BURRATA CAPRESE 11-
Sun-Ripened Heirloom Tomatoes, Torn Sweet Basil, Creamy Burrata
Cheese, Balsamic Reduction, Cold-Pressed Olive Oil
Add Prosciutto 5-

VERY CHILLED ICEBERG WEDGE 10-
Gem Lettuce, Heirloom Tomatoes, Crispy Pancetta,
Crumbled Blue Cheese, Avocado Buttermilk Dressing,
Balsamic Glaze Drizzle

Add to Any Salad: Chicken 5- | Shrimp 8- | Salmon 12-

WOOD FIRED PIZZA

FUNGI 14-
Wild Mushrooms, Pizza Sauce, Crumbled Goat Cheese,
Romano Tartufo Oil, Spicy Arugula

GENOVA WHITE 14-
Cured Ham, Caramelized Onion, Ricotta, Romano, Mozzarella, EVOO

RUSTICA 15-
Sweet Fennel Sausage, Housemade Meatball, San Marzano Pomodoro, Fine Herbs

MARGHERITA 14-
House Pomodoro, Fresh Buffalo Mozzarella,
Roasted Tomatoes, Torn Sweet Basil

ROCK SHRIMP 16-
Pizza Sauce, Baby Spinach, Roasted Tomatoes,
Fresh Herbs, Goat Cheese



HOUSEMADE PASTA

All our Pasta is Hand-Crafted on the premises
using the Finest Ingredients available

POLPETTE 21-

Butcher's Block Blend Meatballs simmered in San Marzano Tomato-Basil Sauce
over Egg Linguini, Pecorino Romano

RIGATONI BOLOGNESE 19-

House Recipe Butcher's Block Meat Blend simmered with San Marzano Tomatoes,
Fresh Herbs and Roasted Garlic, tossed with Rigatoni,
Pecorino Romano Cheese

ROASTED CHICKEN PENNE 23-

Broccoli, Sun-Dried Tomato, Baby Spinach, Toasted Pine Nuts, Parmigiano-Reggiano

LINGUINI VONGOLE 24-

Fresh Clams steamed in Pinot Grigio, Toasted Garlic, Chili Flakes, Sweet Heirloom Tomatoes,
Fresh Herbs tossed with Linguini

BUCATINI CARBONARA 22-

Crispy Pancetta, Applewood Smoked Bacon, Sweet Green Peas,
Cremini Mushrooms, tossed with Bucatini Pasta,
Pecorino Toscano Cream

OLD COUNTRY PAPPARDELLE 23-

Braised Short Rib tossed with Pappardelle, Garden Tomatoes, Roasted Garlic,
Imported Pecorino, Tuscan Kale

HOUSE SPECIALTIES

TUSCAN CHICKEN 23-

Sautéed Medallions topped with Prosciutto Ham, Fontina Cheese,
Mushroom-Sage Madeira Sauce, Roasted Garlic Mashed, Wilted Spinach

CRISPY LOCAL SNAPPER 25-

Jupiter Rice Grits, Roasted Peppers, Baby Arugula, Tomato Jam, Smoked Chili Oil

DAY BOAT SCALLOPS 32-

Pan-Seared, Sweet Shrimp & Charred Corn Risotto, Roasted Peppers,
Sweet Peas, Key Lime Butter Sauce

DUROC CENTER CUT PORK CHOP 26-

House Brined, Carolina BBQ Glaze, Sharp Cheddar Mac & Cheese, Blistered Green Beans

BLUE CRAB CRUSTED GROUPER 34-

Roasted Garden Vegetables, Citrus Butter Sauce, Basil Oil, Roasted Yukon Potatoes

CHAIRMAN'S RESERVE CENTER CUT FILET* 38-

Hand-Cut Beef, Truffle Mashed Potatoes, Charred Asparagus, Gorgonzola Butter

NORTHERN HARVEST SALMON 26-

Sardinian Couscous, Tomato, Fennel, Olives, Baby Spinach,
Smoked Tomato Broth, Charred Lemon

BONE-IN RIBEYE* 42-

Creamy Parmesan Risotto, Wilted Spinach,
Heirloom Tomatoes, Chianti Demi

Some items on this menu contain ingredients that are not listed; please inform your
order taker of any food allergies or dietary restrictions before you place your order.
*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

