

**Bloody Mary** | Vodka or Gin | Housemade Hot Sauce **10**

**Mimosa** **10**

**French 75** **14**

**Bellini** | White Peach or Strawberry **10**

**Mai Tai Mimosa** | Pineapple Shrub **12**

Blood Orange **Screwdriver** **12**

**Chef's Lemonade** | Strawberry | Lemon | Basil | Vodka **12**

**Champagne** | Louis Roederer **19**

**Prosecco** | Nino Franco Rustico **10**

illy **Coffee** **5**

illy **Espresso** | Single **5** | Double **8**

**Cappuccino/Latte** **6**

Hot Tea **7**

**S. Pellegrino** **8**

**Acqua Panna** **8**

**Watermelon** | OJ | **Grapefruit** | **Cucumber** **8**

Rick's White **Clam Chowder** | Littleneck Clams | Potatoes | Bacon **12**

**Miso Soup** | Shiitake | Dashi | Enoki | Tofu **8**

Local **Organic Greens** | Seasonal Vegetables | Apple Cider & Flax Seed Vinaigrette | Roasted Nuts & Seeds **13**

**Seafood Louie** Salad | Shrimp | Crab | Lobster | Hard Egg | Bacon | Avocado | Classic Louie Dressing **26**

Charred **Spanish Octopus** | Fingerling Potatoes | Cherry Tomatoes | Natural Jus | Lemon Aioli **19**

Smoked **BBQ Belly Benny** | House Smoked Pork Belly | Grilled Filone | Maple-Orange Hollandaise | Perfect Egg **18**

**Lobster Benny** | Butter Poached Maine Lobster | Asparagus | Toasted Brioche | Lobster Coral Hollandaise **32**

**Short Rib Benny** | Braised Short Rib | Corn Bread | Roasted Carrots | Caramelized Onions | Horseradish Hollandaise **19**

**Steak & Eggs** | Grilled Prime Flat Iron | Housemade Tots | Two Eggs Your Way | Grilled Filone **26**

Veggie **Omelette** | Egg Whites | Asparagus | Baby Spinach | Mushrooms | Tomatoes **17**

Basic **Breakfast** | Two Local Eggs | Thick Cut Bacon or Sausage | House Potatoes **17**

Stuffed **French Toast** | Seasonal Berries | Whipped Mascarpone | Brioche | Berry Gastrique | Chantilly Cream **16**

**Salmon** | House Cured Salmon | Local Arugula | Caper Crusted "Fried" Egg | Potato Latke | Dill Crème Fraiche **22**

Fat Buttermilk **Pancakes** | Orgeat Maple Syrup | Whipped Butter **14**

**Cioppino Fra Diavolo** | Calamarata Pasta | Mussels | Clams | King Crab | Shrimp | Garlic Bread **28**

RM **Fish Tacos** | Grilled Fish of the Day | Cabbage-Radish Slaw | Kimchee Vinaigrette | Avocado | Lime Crema **18**

Maine **Lobster Rolls** | Shaved Fennel | Celery | Lemon Crème Fraiche **21**

**Fish & Chips** | Beer Battered Certified Alaskan Pollock | Malt Seasoning | French Fries | House Tartar **18**

**Double Down Roll** | Shrimp Tempura | Avocado | Poached Shrimp | Yuzu | Karashimiso **22**

**California Roll** | Alaskan King Crab | Avocado | Cucumber | Sesame Seed **18**

**Spicy Tuna Roll** | Bigeye and Albacore Tuna | Cucumber | Spicy Aioli **17**

**Rainbow Roll** | King Crab | Avocado | Cucumber | Bigeye | Albacore | King Salmon | Masago | Fluke **24**

**Endless Summer Roll** Tempura King Crab | Spicy Tuna | Cucumber | Bigeye | Jalapeno | Lemon **24**

RM **Bento Box** | 5pc Nigiri | California Roll or Spicy Tuna Roll | Cucumber Salad **38**

**"In order to win a man to your cause, you must first reach his stomach"**

*— Rick Moonen*