



# FISH BAR

## Salads

**KALE CAESAR**  
Kale, Shaved Pecorino,  
Poached Quail Egg  
+ 8 for Grilled Chicken,  
Shrimp or Portobello  
16

**TABBOULEH**  
Bulgar Wheat, Tomato,  
Mint, Parsley  
14

**SHEPHERD**  
Vine-ripe Tomatos, Cucumbers,  
Onions, Peppers, Olives,  
Pepperoncini and Feta Cheese  
20

## Starters

**CHARCUTERIE**  
Peppered Salami, Prosciutto  
de Parma, Hot Chorizo,  
Soppressata, Cornichons  
26

**IMPORTED CHEESE PLATTER**  
Daily Selection, with Grapes,  
Olives, Figs, Honey Comb  
24

**MEZZE**  
Choice of three: Herb  
Hummus, Spicy Feta,  
Sundried Tomato, Olive  
Tapenade,Avocado Tzatziki  
21

**PATE**  
Smoked Salmon, Pate de  
Campagne, Chicken,  
Vegetable Pate with Dijon  
Mustard and Figs  
32

**MEAT & CHEESE PLATTER**  
Daily Selection, with  
Cornichons, Grapes, Olives,  
Figs, Honey Comb  
28

## SIDES

French Fries 9  
Spinach 9  
Truffle Risotto 14  
Grilled Asparagus 12  
Baked Fingerlings 12  
Mushroom 9  
Haricot Vert 9

## Shared Plates

**CALAMARI**  
Cherry Peppers and  
Chili Sauce  
18

**OCTOPUS**  
Red Pepper, Capers, Red  
Wine Reduction  
24

**BLACK TRUFFLE BURRATA**  
Heirloom Tomato,  
Balsamic Glaze  
19

**SCALLOPS**  
Spinach, Bacon,  
Saffron, Honey  
22

**SARDINES**  
Peperonata Salad,  
Shallot, Thyme  
21

**PLYMOUTH ROCK OYSTERS**  
Cornmeal Crust, Sriracha  
Lime Butter  
17

**COLORADO BEEF CARPACCIO**  
Braised Heirloom  
Tomato, Citrus  
22

**DOVER SOLE CRUDO**  
Pickled Peppers, Onions,  
Celery Greens  
29

**TOMATO TOAST**  
Garlic Confit, Basil Oil  
16

**PRINCE EDWARD ISLAND MUSSELS**  
Beurre Blanc  
19

**RED MULLET**  
Pan Seared Micro Greens and Garlic  
Sauce  
26

**GRILLED HALLOUMI**  
Baby Arugula  
14

## Entrées

**MEDITERRANEAN BRANZINO**  
Capers, Lemon Oil ..... 38

**PORGY**  
Garlic, Olive Oil ..... 34

**SALMON**  
Pomegranate Reduction ..... 33

**HALIBUT**  
Zucchini Crust ..... 38

**DOVER SOLE**  
Herb Meunière ..... 62

**SEA BASS**  
Lemon-Shallot Butter ..... 52

**MARKET OF THE DAY**  
Ask your server for details..... MKT

**LAMB CHOPS**  
Huckleberry .....40

**18OZ.COWBOY RIB-EYE**  
30 Day Dry Aged..... 48

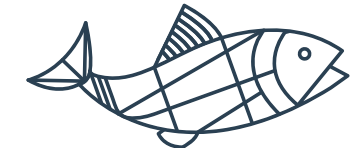
**CORNISH HEN**  
Herb Roasted Young Hen.....22

**BURGER**  
Lamb Blend, Onions, Tzatziki,  
served with French Fries .....24

**BLACK LINGUINI**  
Clams, Shrimp, Lobster,  
Cockles, Beurre Blanc .....36

**RIGATONI**  
Ground Sausage, Marinara, Fresh  
Ricotta.....22

**RUSTIC ROASTED VEGETABLE** .....19  
Eggplant, Zucchini, Brussels  
Sprouts, Asparagus, Carrots,  
Pearl Onions



AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE ADULTS

# BITES

## IMPORTED CHEESE PLATTER

Daily Selection, with Grapes, Olives,  
Figs, Honey Comb  
24

## MEZZE

Choice of Three: Herb Hummus, Spicy Feta,  
Sundried Tomato, Olive Tapenade, Avocado Tzatziki  
21

## CHARCUTERIE

Peppered Salami, Prosciutto de Parma,  
Hot Chorizo, Soppressata, Cornichons  
26

## PATE

Smoked Salmon, Pate de Campagne, Chicken,  
Vegetable Pate, Dijon Mustard, Figs  
32

## CALAMARI

Cherry Peppers and Chili Sauce  
18

## OCTOPUS

Red Pepper, Capers, Red Wine Reduction  
24

## BLACK TRUFFLE BURRATA

Heirloom Tomato, Balsamic Glaze  
19

## SCALLOPS

Spinach, Bacon, Saffron, Honey  
22

## SARDINES

Peperonata Salad, Shallot, Thyme  
21

## PLYMOUTH ROCK OYSTERS

Cornmeal Crust, Sriracha Lime Butter  
17

## COLORADO BEEF CARPACCIO

Braised Heirloom Tomato, Citrus  
22

## DOVER SOLE CRUDO

Pickled Peppers, Onions, Celery Greens  
29

## TOMATO TOAST

Garlic Confit, Basil Oil  
16

## PRINCE EDWARD ISLAND MUSSELS

Beurre Blanc  
19

## RED MULLET

Pan Seared Micro Greens and Garlic Sauce  
26

## HALLOUMI

Baby Arugula  
14



# COCKTAILS

## APHRODITE TREAT

Roca Patron Tequila, Cointreau,  
Pomegranate, Cranberry,  
Agave, Lime

16

## FINGENZA SOUR

Fingenza Vodka, Egg White, Lime

16

## PEARLICIOUS

Don Q Crystal, Coconut Rum,  
Pear, Mint

16

## HUDSON BAY

Bombay Sapphire Gin, Rosemary,  
Passion Fruit, Pineapple, Cranberry

16

## IBIZA SUNRISE

Grey Goose Vodka, Peach Schnapps,  
Orange, Cranberry, Pasion Fruit

16

## BERRY DREAMS

Hendricks Gin, Champagne,  
St Germain, Lemon, Blackberries

16

## MEDITERRANEAN SANGRIA

Red Wine, Sparkling Wine,  
Pomegranate, Blackberries,  
Orange, Grapes

12

## POM MANHATTAN

Makers Mark Bourbon, Sweet Vermouth,  
Grand Marnier, Pomegranate,  
Grenadine

16

## SUMMER IN GREECE

Bacardi Rum, Grapes,  
Strawberry, Fresh Mint

16

## ELDERFLOWER LEMONADE

8

## LINGONBERRY PUNCH

8

