

EVERYDAY AQUA

RAW BAR

east coast oyster 3
oyster of the day 3.5
nj middle neck clams 2.5
colossal shrimp cocktail 4

STEAKS

filet mignon 8oz, demi-glace 38
prime ny strip 14 oz 43
prime bone-in rib eye 18oz 45
surf & turf 8oz filet mignon,
butter poached lobster tail 49

all steaks are served with
broccoli rabe and
smoked potato puree

SIDES

broccoli rabe 7
roasted mushrooms 7
sautéed spinach 6
house cut fries 5
smoked potato puree 6
white beans 5

STARTERS

shrimp scampi fresh gulf shrimp, roasted garlic beurre blanc, chives 18
lobster bisque crème fraiche, tarragon oil 13
gnocchi alla sorrentina roasted pomodoro, house ricotta, fresh mozzarella, basil 15
butcher board assorted charcuterie and cheese, marinated vegetables 19
bruschetta broccoli rabe, roasted garlic, calabrian chili, pecorino romano 15
calamari crispy fried, lemon aioli 14
octopus char-grilled, yukon gold potato, taggiasca olives, nduja 17
mussels steamed red or white, grilled rustic bread 12

SALAD

grilled romaine classic caesar dressing, garlic breadcrumbs, parmigiano reggiano 12
bibb lettuce wedge breakaway farms smoked bacon, candied pecans,
buttermilk blue cheese dressing 14
mixed leaves tomato, cucumber, pickled red onion, radish, balsamic 10
caprese daily mozzarella, hot house tomato, basil pesto, extra virgin olive oil 15

FRESH PASTA

our pasta is made fresh, in house using local free range eggs and imported 00 flour
pappardelle pomodoro, basil, fresh ricotta, extra virgin olive oil 23
cavatelli italian sausage, broccoli rabe, parmigiano reggiano 24
spaghetti nj littleneck clams, white wine, parsley butter 26
tagliatelle bolognese, pecorino romano 26
rigatoni vodka sauce, peas, prosciutto bread crumb 24

MEAT & FISH

wester ross salmon fregola, roasted mushroom, fine herbs 27
branzino grilled, lemon, white beans, sorel salad 29
local sea scallops a la plancha, roasted fennel, caramelized eggplant puree, tarragon 31
roasted chicken breast spinach, mushroom, pommes puree, marsala 25
short rib red wine braised, smoked potato puree, spiced jus 32
veal milanese frenched 14oz chop, arugula, tomato, lemon 34
marinated hanger steak 10oz, house cut french fries, chimichurri 29

our food is made from scratch and cooked to order. your patience is appreciated. please let your server know if you have prior engagements, food allergies, or dietary restrictions.
20% service charge will be added to parties of eight or more

executive chef: adam bergman