

Greens & Kettle

Beet Salad <i>gf</i>	12
Roasted Beets, Goat Cheese, Rocket, Fig & Balsamic Glaze, Pumpkin Seeds	
Caesar Salad	10
Brioche Croutons, Parmesan Crisp	
The Wedge	12
Crisp Iceberg Lettuce, Bacon, Blue Cheese Dressing, Pickled Red Onion	
Kale & Sprout Salad <i>gf</i>	12
Baby Kale, Brussel Sprout Leaves, Cajun Pecans, Crannies, Mandarin Orange, Goat Cheese, Citrus Vinaigrette	
French Onion Soup	12
Rich Beef Stock, Crusted Crouton, Gruyere	
Yesterday's Soup	10
Chef's Seasonally Inspired Preparation	

Add Chicken \$5 Add Shrimp \$8 Add Salmon \$12

Appetizers

Local Cheese Plate	14
Artisanal Cheese, Mission Fig Jam, Nuts, Dry Fruit, Apples, Crostini	
Tuna Tataki	14
Sesame Crusted Yellow Fin, Wonton Crisp, Pacific Salad, Ginger Sesame Ponzu, Charred Lemon, Sweet Chili Sauce	
Chesapeake Bay Crab Dip	14
Lump Crab Meat, Boursin, Cream Cheese, Cheddar-Jack, Crispy Wontons	
Three Cheese Raviolis	13/23
Button Mushrooms, Cremini Mushrooms, Cognac, Shallots, Cream	
Chilled Raw Oysters* <i>gf</i>	16
Vodka Mignonette, Cocktail Sauce, Lemon	
Little Neck Clams* <i>gf</i>	12
Local Clams, Vodka Mignonette, Cocktail Sauce, Lemon	
Chilled Colossal Shrimp <i>gf</i>	18
Cocktail Sauce, Dragon Aioli, Lemon	
Grilled Pita Plate	15
Lobster & Shrimp Salad, Hummus, Olive Tapenade, Fire Roasted Peppers, Feta	
BBQ Shrimp	14
3 Blackened Extra Jumbo Shrimp, Coconut BBQ Sauce	
Port Jeff Stuffies	13
Top Neck Clams, Shrimp, Diced Red Bell Pepper, Celery, Butter, Herbs, Panko	
Jumbo Lump Crab Cakes	14
Chipotle Aioli, Apple & Jicama Slaw	
WAVE Calamari	14
Flash Fried, Spicy Marinara	
Carpaccio of Beef <i>gf</i>	16
Slice Raw Tenderloin, Arugula, Pommery Mustard Vinaigrette, Shaved Parmigiano	

Main Fare

Atlantic Cod <i>gf</i> Wine Pairing: Chardonnay, Tom Gore, Sonoma Ginger Basmati Rice, Roasted Acorn Squash, Lemon Aioli	27
Faroe Island Salmon Wine Pairing: Pinot Noir, Love Noir , Calif Shrimp Risotto, Blood Orange Beurre Blanc, Asparagus	26
Short Ribs Wine Pairing: Cabernet Sauvignon, C. Smith, Washington Thai Chili BBQ Demi, Roasted Root Vegetables, Herb Polenta Cake	38
Crescent Farm Duckling Wine Pairing: Pinot Noir, Love, Calif Half Roasted, Orange Glaze, Whipped Golden Yukon's, Roasted Vegetables	36
Whole Fish Wine Pairing: Ask your Server for todays pairing Chef's Daily Selection and Preparation	MKT
Cioppino Wine Pairing: Pinot Noir, Love Noir , Calif Lobster, Shrimp, Clams, Mussels, Fresh Fish, Calamari, Savory Broth	40
French Breast Chicken Wine Pairing: Chardonnay, Tom Gore, Sonoma Herb Marinated, Pan Roasted, Fingerling Potatoes, Roasted Broccoli, Pan Jus	24
Linguine White Clam Wine Pairing: Pinot Grigio, Ruffino, Italy Fresh Clams, EVOO, White Wine, Sweet Garlic, Lemon, Parsley	28
Broiled Twin Lobster Tails <i>gf</i> Wine Pairing: Chardonnay, Chalone, Calif Cold Water Tails, Scampi Compound Butter, Grilled Lemon, Drawn Butter	MKT
16oz. Rib Eye* <i>gf</i> Wine Pairing: Cabernet Sauvignon, Charles Smith CAB, Generous Marbling Throughout, Favorable Cut	43
10oz. Filet Mignon* <i>gf</i> Wine Pairing: Cabernet Sauvignon, Matchbook CAB Center Cut, Lean and Tender	44
8oz. Filet Mignon* <i>gf</i> Wine Pairing: Merlot, Macari Vineyard, LI CAB, Petite Center Cut, Lean and Tender	40

Add a Lobster Tail to any Entrée MKT

Steaks are served ala carte with
Cipollini & Roasted Garlic Compound Butter
Crispy Onion Straws

Available Sauces
Béarnaise or Red Wine Demi

Side Dishes

Lobster-Mac & Cheese	19	French Fries	7
Grilled Asparagus <i>gf</i>	8	Truffle Fries	8
Sautéed Spinach <i>gf</i>	8	Brussel Sprouts <i>gf</i>	8
Roasted Root Vegetables <i>gf</i>	8	Baked Potato <i>gf</i>	8
Truffle Mac & Cheese	12	Mashed Yukon's	8
Sweet Potato Fries	8		

Executive Chef John Bauer

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.