



RAW BAR

EAST COAST OYSTER SELECTION - 2.5 EACH

LOCAL CHERRYSTONE CLAMS - 1.5 EACH

JUMBO SHRIMP - 3.5 EACH

CHILLED PICKED MAINE LOBSTER - \$20

APPETIZERS

CRAB CAKE- JUMBO LUMP CRAB MEAT- TOMATOES- BASIL OIL- REMOULADE 12

NATAZ CALAMARI- CHERRY PEPPERS- BASIL OIL- BALSAMIC REDUCTION- HONEY 12

POTATO CROQUETTES- YUKON GOLD POTATO- CABOT VINTAGE CHEDDAR 8

¾ LB PRIME MEATBALL- MARINARA- PECCORINO ROMANO 8

3 COURSE PRIX FIXE MENU / PERSON

SHARED GRAZING BOARD, SALAD & ENTRÉE

GRAZING BOARD

THE CHEFS FAMILY STYLE STARTER COURSE FOR THE TABLE

SALAD OPTION

SIGNATURE SALAD- MIXED SPRING GREENS- DRIED CRANBERRIES- DOLCE GORGONZOLA- CARAMELIZED WALNUTS- HOUSE BALSAMIC DRESSING- CRISPY ONIONS



USDA PRIME

UNDER 30 MONTH ANGUS



DELMONICO- VEGETABLES- YUKON GOLD MASHED -\$45

NEW YORK STRIP - VEGETABLES- YUKON GOLD MASHED -\$45

FILET MIGNON- VEGETABLES- YUKON GOLD MASHED-\$35

HANGER STEAK VEGETABLES- YUKON GOLD MASHED-\$35

SKIRT STEAK VEGETABLES- YUKON GOLD MASHED- \$35

\$35 PRIX FIXE ENTRÉE OPTIONS

BRAISING POT (when available)- SLOW BRAISED PRIMAL CUTS – ROOT VEGETABLES- YUKON GOLD MASHED

ZUPPA- LITTLE NECK CLAMS- P.E.I. MUSSELS- JUMBO SHRIMP- DRY DIVER SCALLOPS- FRESH CALAMARI- LINGUITINI. CHOICE OF: RED, WHITE, OR FRA DIAVLO

HEAVENLY- BUTTER POACHED MAINE LOBSTER MEAT- TOMATO BASED LOBSTER SAUCE- CREAM- ANGEL HAIR

SEXAGON- BLACK LABEL CHICKEN BREAST- VINE RIPENED TOMATOES- FRESH BASIL- LEMON- WHITE WINE - FRIED ARTICHOKE HEARTS-PENNE

RANDY- BLACK LABEL CHICKEN BREAST- MARINA- CREAM- PECORINO- PARMESAN- FRESH BASIL-PASTA

POMODORO- BLACK LABEL CHICKEN BREAST-PANKO ENCRUSTED-MARINARA- CALABRO MOZZERELLA

PROVENÇAL-VEGETABLES-WHITE WINE- FRESH HERBS- PASTA (VEGAN AVAILABLE)

HARVEST RISOTTO- LOCALLY SOURCED VEGETABLES- ARBORIO RICE- CHEVRE

FRESH FROM FULTON MARKET

FAROE IS. SALMON- GLAZED IN SMOKED WHISKY SUGAR CANE, SWEET THAI CHILI, PAPAYA SALAD- CAPE HATTERAS SWORD- CENTER CUT GRILLED AND FINISHED WITH MEYERS LEMON AND ROSEMARY BUTTER- GRECIAN BRONZINO- WHOLE FISH, LEMON AND HERB STUFFED, GRILLED, EVOO, ARTICHOKE, HEIRLOOM TOMATO- ICELANDIC COD- PARMESAN AND FRESH OREGANO ENCRUSTED, OVER LINGUITINI, WHITE CLAM SAUCE

\$70 SHARED ENTRÉE OPTIONS

*TREAT YOURSELF OR SHARE AS DINNER FOR TWO
(best to reserve in advance as quantities may be limited)*

*USDA PRIME TOMAHAWK STEAK-
VEGETABLES- YUKON GOLD MASHED*

*USDA PRIME PORTERHOUSE STEAK-
VEGETABLES- YUKON GOLD MASHED*

*2+Lb BAKED STUFFED MAINE LOBSTER
DRAWN BUTTER-LEMON- JASMINE RICE- VEGETABLES*

NATAZ PREMIUM ZUPPA

LITTLE NECK CLAMS-PICKED LOBSTER MEAT- KING CRAB- P.E.I. MUSSELS- JUMBO SHRIMP- DRY DIVER SCALLOPS- FRESH CALAMARI- LINGUITINI. CHOICE OF PREPARATION: RED, WHITE, OR FRA DIAVLO

MOST ENTREES CAN BE PREPARED GLUTEN FREE.

WE TAKE DIETARY RESTRICTIONS VERY SERIOUSLY, PLEASE DISCUSS WITH YOUR SERVER.

3.00 BYOB FEE. BEVERAGES NOT INCLUDED IN PRIX FIXE

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS*