

chef's summer specials



starters

house made perogies *beef and cheese stuffed, over mixed mushrooms, carrot mousseline and horseradish crème fraiche* 8-

deep south cajun fried oysters (5) *grilled pineapple salsa, red pepper-saffron rouille* 14-

pineapple carpaccio *fresh ricotta, blueberry sorbet & lemon tarragon jus* 10-

fresh summer peas & candied pecans *fresh ricotta cheese & lemon evoo* 8-

sea scallop ceviche and arugula salad *marinated w/ fresh corn, lemon, lime and orange* 12-

chilled summer soup

cucumber & watermelon soup *lump crab, avocado, fresh dill & fennel*

main dishes

fried oyster "blt"

(5) *freshly shucked wellfleet oysters, fried crisp and served open faced over house made herbed focaccia, with bacon, lettuce, fried tomato, tartar and pistou sauces, and shoestring fries* 14-

japanese sea bass *szechuan eggplant and tofu, scallion pancake, uni sauce, truffle vinaigrette* 26-

dessert

pineapple carpaccio

fresh ricotta, blueberry sorbet & lemon tarragon jus 10-

cocktail

A chilled and refreshing summer blend of muddled strawberry and lemon-balm leaf from our patio garden, with absolut pear, domaine de canton and thatcher's apple liqueurs!