

**STARTERS**

<b>Biscuits</b> cheddar cheese, whipped honey butter for 10	2 for 6   4	
<b>New England Clam Chowder</b> potatoes, cream, scallions		12
<b>North Fork Farm Salad</b> local organic greens, seasonal vegetables, lemon vinaigrette		18
<b>Classic Caesar Salad*</b> romaine, grana padano, homemade crouton ( <i>add chicken +10/add shrimp +14</i> )		18
<b>Burrata</b> tomatoes, pesto, grilled bread ( <i>add lobster +20</i> )		21
<b>Avocado Toast</b> roasted heirloom tomatoes, poached organic egg		18

**RAW BAR**

<b>Clams on the Half Shell*</b> little neck	½ doz 15	doz 26
<b>Oyster Ponds Oysters*</b> local selection	½ doz 19	doz 37
<b>Jumbo Shrimp Cocktail</b> (4)		22
<b>Seafood Tower*</b> oysters, clams, half lobster, jumbo shrimp served with <i>grated horseradish, mignonette, cocktail sauce</i>	<i>for two</i> 90	<i>for four</i> 170

**BRUNCH**

<b>Crab Omelet*</b> shallot, chives, crème fraîche, home fries		25
<b>Shakshuka*</b> lamb merguez sausage, tomatoes, onions, bell peppers		21
<b>Eggs Benedict*</b> english muffin, canadian bacon, hollandaise		19
<b>Crispy French Toast</b> vanilla mascarpone filling, cornflake crust, vermont maple syrup		21
<b>Lemon Ricotta Pancakes</b> huckleberry jam		18
<b>Buttermilk Waffles</b> mixed berries, fresh whipped cream		18

**SANDWICHES**

<b>Lobster Roll</b> potato bun, fries, coleslaw		MP
<ul style="list-style-type: none"> <li><i>Claudio's Style – classic lobster salad, served chilled</i></li> <li><i>Connecticut Style – butter-poached lobster, served warm</i></li> </ul>		
<b>Grilled Chicken Sandwich</b> bacon, avocado, harissa mayo, ciabatta		23
<b>Grilled Vegetable Panini</b> portobello, zucchini, roasted red pepper, sun-dried tomato pesto		22
<b>Claudio's Burger</b> brioche bun, special sauce, fries		25
<ul style="list-style-type: none"> <li><i>add cheese (swiss, american, cheddar) +2</i></li> <li><i>add bacon +2</i></li> </ul>		

**SPECIALTIES**

<b>Steak &amp; Eggs*</b> 10oz NY strip, eggs any style, home fries		56
<b>Fluke Oreganata</b> homemade breadcrumbs, baby arugula, piccata sauce		36
<b>Roasted Chicken Breast</b> sunchoke & sun-dried tomato puree, chanterelle mushrooms, english peas		37
<b>Whole Steamed Lobster (1½ lb.)</b> drawn butter, baked potato, steamed corn, coleslaw		MP

**PASTA**

<b>Spaghetti Alle Vongole</b> clams, garlic, white wine, calabrian chili		27
<b>Mafaldine</b> local swordfish, vegetable ragu, homemade breadcrumbs		26
<b>Mushroom Risotto</b> exotic mushrooms, white wine, shaved pecorino		25

**SIDES**

<b>French Fries</b>	12	<b>Grilled Asparagus</b> lemon confit	12
<b>Home Fries</b> herbs, onions, peppers	10	<b>Applewood-Smoked Bacon</b>	10
<b>Creamy Coleslaw</b>	8	<b>Lamb Merguez Sausage</b>	10
		<b>Two Eggs</b>	5