



... SMALL PLATES ...

Ahi Tuna Tartare* // 16
avocado, capers, cilantro, wasabi, wonton crisps

Hummus Plate // 14
lavash crackers, lemon garlic oil, Greek salad

Shrimp Cocktail // 15
scratch sauce, simple, classic

Jumbo Lump Crab Cake // 16
mustard sauce, lemon

Bang Bang Calamari // 15
soy chili glaze, bang bang sauce, sesame seeds

Deep-Fried Asparagus // 15
tempura, mustard sauce

Sea Salt Roasted Oysters // 20
chardonnay garlic butter, brioche crumble, melted micro grana parmesan

Tenderloin Crostini* // 16
local angus beef, truffle aioli, crispy shallots, grilled baguette, chive

Mussels // 17
PEI mussels, clam broth, grilled crostini, basil, pomodoraccio tomatoes

Pescara Platter* // 42
pan-seared scallops, jumbo lump crab cake, grilled shrimp, calamari

Warm Triple Cream Brie // 15
arugula, fig mostarda, grilled baguette

... OYSTERS ...

Fresh Shucked Oysters on the Half Shell
served with mignonette, cocktail sauce, lemon

3 Oysters* // 10

6 Oysters* // 20

Dozen Oysters* // 38

... STARTERS ...

... SOUPS ...

Fresh Lobster Bisque // 7-10
garnished with lobster, chives

Chef Bill's Featured Soup // 6-8

Caesar // 7-12
romaine hearts, radicchio, ciabatta croutons, parmesan cheese

Green Apple & Amablu // 9-14
mixed greens, dried cherries, candied walnuts, red onion, buttermilk dressing

Pescara Chopped Salad // 16
grilled chicken, small shell pasta, hearts of palm, cucumbers, kalamata olives, grape tomatoes, crispy prosciutto, amablu crumbles, mustard vinaigrette, chives

Mixed Greens // 7-12
tomato, onion, cucumber, balsamic vinaigrette, ciabatta croutons

Pescara Wedge // 10
crispy bacon, tomato, amablu crumbles, green onion, buttermilk dressing

Crab Louis Salad // 18
Maryland lump blue crab, crispy greens, cucumbers, cooked chilled egg, grape tomatoes, kalamata olives, remoulade

Add Grilled Chicken // 6 Add Sautéed Shrimp // 8 Add Grilled Salmon* // 12

... BY LAND ...

Millionaire Beef Tournedoes* // 56
tenderloin, butter poached lobster tail, white truffles, asparagus, beef demi glace, hollandaise, chives

Ribeye 14oz* // 48
local black angus beef, smoked gouda hash browns, broccolini, beef demi glace, garlic butter

Chicken Pomodoro // 26
panko breaded and seared, tomatoes, garlic, basil, parmesan cheese, linguini pasta

Filet 8oz* // 46
local black angus beef, smoked gouda hash browns, broccolini, beef demi glace, garlic butter

Filet 6oz* // 38
local black angus beef, smoked gouda hash browns, broccolini, beef demi glace, garlic butter

Chicken Saltimbocca // 28
pan-seared, garlic spinach, gruyere, crispy prosciutto, mustard beurre blanc, fried sage

New York 14oz* // 47
local black angus beef, smoked gouda hash browns, broccolini, beef demi glace, garlic butter

Lamb Chops* // 38
spice crusted lamb loin chops, sweet corn risotto, arugula, tomato, jalapeno, lemon beurre blanc

Add Jumbo Crab Cake // 15 Add Jumbo Shrimp // 15 Add Seared Scallops* // 15 Add Lobster Tail // MKT

Chef Note: We are happy to accommodate our guests' dietary restrictions. Please communicate your restrictions to your server.

Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness.



...BY SEA...

Sesame Seared Tuna // 38

sesame-crusted, pan-seared, soba noodles, bean sprouts, carrots, bok choy, hoisin, ginger, sesame vinaigrette

Walleye Milanese // 28

panko breaded and pan-seared, lemon butter sauce, wild rice, mirepoix

Insignia Scallops* // 38

pan-seared scallops, mushroom fond blanc, fried potato crisp, white truffle oil

Grilled Norwegian Salmon // 32

Monterrey Bay aquarum eco certified from Arctic waters, tomato-cucumber relish, dill, olive oil

Lobster and Shrimp Risotto // 35

poached lobster, jumbo shrimp, arborio rice, asparagus, parmesan cheese, truffle oil

Classic Shrimp Provencale // 32

garlic, tomato concasse, oregano, thyme, olive oil, lemon, fingerling hash

Cioppino* // 32

shrimp, lump crab, PEI mussels, market fish, scallops, tomato clam broth, grilled crostini

Shrimp Fra Diavolo // 28

pan-seared shrimp, spicy tomato sauce, parmesan cheese, linguini pasta

...SEAFOOD A LA CARTE...

Ahi Tuna* pacific //

Salmon* norwegian //

Halibut alaskan //

Seabass varied //

Artic Char pacific //

_____ //

_____ //

Grouper varied //

Swordfish varied //

Lobster Tail //

Scallops* //

Jumbo Shrimp //

_____ //

_____ //

Grilled // Sautéed // Broiled

Lemon Beurre Blanc // Soy Glaze // Thai Chili // Lemon Garlic Oil // Lobster Cream

...SHAREABLES...

Young Squash // 12

patti pans, zucchini, sunburst, intense basil oil, chives

Smoked Gouda Hash Browns // 10

pan-seared, chives

Sweet Corn Risotto // 11

arborio rice, sherry wine, arugula, tomato

Grilled Asparagus // 12

hollandaise

Wild Mushrooms // 12

garlic, butter, thyme

Broccolini // 11

pan-seared, butter

Pancetta Brussels Sprouts // 12

balsamic reduction

Roasted Potatoes // 10

yukon golds, red pontiacs, garlic butter, grana

Wild Mushroom Risotto // 12

arborio rice, herbs, garlic, truffle oil

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