



## ... 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 ...

### Ribeye\* // 48

14oz 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\* // 38-46

6oz or 8oz 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

### Chicken Saltimbocca // 28

pan-seared, garlic, spinach, gruyere, crispy prosciutto, mustard beurre blanc, fried sage

### New York\* // 47

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

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 aquarium 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

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.\*