



... SMALL PLATES ...

**Ahi Tuna Tartare\* // 17**  
avocado, capers, cilantro, wasabi, wonton crisps

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

**Shrimp Cocktail // 16**  
scratch sauce, simple, classic

**Jumbo Lump Crab Cake // 17**  
mustard sauce, lemon

**Bang Bang Calamari // 16**  
soy chili glaze, bang bang sauce, sesame seeds

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

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

**Tenderloin Crostini\* // 17**  
local angus beef, truffle aioli, crispy shallots, grilled baguette, chive

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

**Pescara Platter\* // 44**  
pan-seared scallops, jumbo lump crab cake, grilled shrimp, calamari

... 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 // 8-12**  
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 // 8-12**  
tomato, onion, cucumber, balsamic vinaigrette, ciabatta croutons

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

**Crab Louis Salad // 20**  
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 14oz\* // 50**  
local black angus beef, smoked gouda hash browns, broccolini, beef demi glace, garlic butter

**Chicken Pomodoro // 27**  
panko breaded and seared, tomatoes, garlic, basil, parmesan cheese, linguini pasta

**Filet 6oz or 8oz\* // 39-47**  
local black angus beef, smoked gouda hash browns, broccolini, beef demi glace, garlic butter

**Lamb Chops\* // 39**  
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 14oz\* // 48**  
local black angus beef, smoked gouda hash browns, broccolini, beef demi glace, garlic butter

Add Jumbo Crab Cake // 16    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 // 30

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

Insignia Scallops\* // 42

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

Grilled Norwegian Salmon // 36

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

Lobster and Shrimp Risotto // 38

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\* // 35

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

Shrimp Fra Diavolo // 29

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 //

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Grouper varied //

Swordfish varied //

Lobster Tail //

Scallops\* //

Jumbo Shrimp //

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Grilled // Sautéed // Broiled

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

...SHAREABLES...

Smoked Gouda Hash Browns // 10

pan-seared, chives

Sweet Corn Risotto // 11

arborio rice, sherry wine, arugula, tomato

Broccolini // 11

pan-seared, butter

Grilled Asparagus // 12

buerre blanc

Wild Mushrooms // 12

garlic, butter, thyme

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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