



... SMALL PLATES ...

Burrata “Caprese” // 15

summer tomato preserves, fresh basil pesto, agrodolce, pine nuts, grilled baguette

Sea Salt Roasted Oysters // 20

chardonnay garlic butter, brioche crumble, melted micro grana parmesan

Ahi Tuna Tartare* // 17

avocado, capers, cilantro, wasabi, wonton crisps

Jumbo Lump Crab Cake // 17

mustard sauce, lemon

Mussels // 17

PEI mussels, clam broth, grilled crostini, basil, pomodoraccio tomatoes

Bang Bang Calamari // 16

soy chili glaze, bang bang sauce, sesame seeds

Shrimp Cocktail // 16

scratch sauce, simple, classic

Tenderloin Crostini* // 17

local angus beef, truffle aioli, crispy shallots, grilled baguette, chive

Pescara Platter* // 44

pan-seared scallops, jumbo lump crab cake, grilled shrimp, calamari

Hummus Plate // 14

lavash crackers, lemon garlic oil, Greek salad

Warm Triple Cream Brie // 15

arugula, fig mostarda, grilled baguette

... OYSTERS ...

freshly shucked 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

Black Bean Soup // 6-8

Crab Louis Salad // 20

Maryland lump blue crab, crispy greens, cucumbers, cooked chilled egg, grape tomatoes, kalamata olives, remoulade

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

Golden Beets & Red Quinoa // 15

bibb lettuce, shaved fennel, orange supremes, goat cheese, tarragon, citrus vinaigrette

Mixed Greens // 8-12

tomato, onion, cucumber, balsamic vinaigrette, ciabatta croutons

Pescara Wedge // 10

crispy bacon, tomato, amablu crumbles, green 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

Add Grilled Chicken // 6

Add Sautéed Shrimp // 8

Add Grilled Salmon* // 12

... BY LAND ...

Spiced Grilled Pork Tenderloin* // 28

Jamaican rasta rub, mango pineapple salsa, sweet potatoes, scotch bonnet sauce

Chicken Pomodoro // 27

panko breaded and seared, tomatoes, garlic, basil, parmesan cheese, linguini pasta

Ribeye 14oz* // 50

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

Filet 8oz* // 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

Filet 6oz* // 39

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

Petite Filet “Forestera”* // 45

toasted shallot, mashed potatoes, forest mushrooms, truffled demi glace, spring ramp butter

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



...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 aquarium eco certified from arctic waters, toasted shallot mashed potatoes, walnut & olive vinaigrette

Lobster and Shrimp Risotto // 38

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

Crispy Arctic Char // 35

saffron-influenced pearl couscous, creamy spring peas in velouté, dressed pea tendrils

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 //

_____ //

_____ //

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...

Smoked Gouda Hash Browns // 11

pan-seared, chives

Sweet Corn Risotto // 11

arborio rice, sherry wine, arugula, tomato

Broccolini // 11

pan-seared, butter

Wilted Spinach // 12

asiago cream sauce

Grilled Asparagus // 12

buerre blanc

Wild Mushrooms // 12

garlic, butter, thyme

Pancetta Brussels Sprouts // 12

balsamic reduction

Toasted Shallot Mashed Potatoes // 11

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.