



... SMALL PLATES ...

**Burrata "Caprese" // 15<sup>95</sup>**

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

**Sea Salt Roasted Oysters // 19<sup>95</sup>**

chardonnay garlic butter, brioche crumble, melted micro grana parmesan

**Ahi Tuna Tartare\* // 17<sup>50</sup>**

avocado, capers, cilantro, wasabi, wonton crisps

**Jumbo Lump Crab Cake // 17<sup>95</sup>**

mustard sauce, lemon

**Mussels // 17<sup>95</sup>**

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

**Bang Bang Calamari // 15<sup>95</sup>**

soy chili glaze, bang bang sauce, sesame seeds

**Shrimp Cocktail // 15<sup>95</sup>**

scratch sauce, simple, classic

**Tenderloin Crostini\* // 16<sup>95</sup>**

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

**Pescara Platter\* // 44<sup>95</sup>**

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

**Hummus Plate // 14<sup>50</sup>**

lavash crackers, lemon garlic oil, Greek salad

**Warm Triple Cream Brie // 15<sup>95</sup>**

arugula, fig mostarda, grilled baguette

... OYSTERS ...

freshly shucked on the half shell served with mignonette, cocktail sauce, lemon

**3 Oysters\* // 10<sup>95</sup>**

**6 Oysters\* // 21<sup>95</sup>**

**Dozen Oysters\* // 41<sup>95</sup>**

... STARTERS ...

... SOUPS ...

**Fresh Lobster Bisque // 7<sup>50</sup>—10<sup>50</sup>**

**Soup of the Day // 6<sup>50</sup>—8<sup>50</sup>**

**Crab Louis Salad // 21<sup>95</sup>**

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

**Caesar // 7<sup>95</sup>—11<sup>95</sup>**

romaine hearts, radicchio, ciabatta croutons, parmesan cheese

**Green Apple & Amablu // 8<sup>95</sup>—13<sup>95</sup>**

mixed greens, dried cherries, candied walnuts, red onion, buttermilk dressing

**Golden Beets & Red Quinoa // 14<sup>95</sup>**

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

**Mixed Greens // 7<sup>95</sup>—11<sup>95</sup>**

tomato, onion, cucumber, balsamic vinaigrette, ciabatta croutons

**Pescara Wedge // 10<sup>50</sup>**

crispy bacon, tomato, amablu crumbles, green onion, buttermilk dressing

**Pescara Chopped Salad // 16<sup>50</sup>**

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

**Add Grilled Chicken // 5<sup>95</sup>**

**Add Sautéed Shrimp // 7<sup>95</sup>**

**Add Grilled Salmon\* // 11<sup>95</sup>**

... BY LAND ...

**Chicken Pomodoro // 26<sup>95</sup>**

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

**Ribeye 14oz\* // 51<sup>95</sup>**

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

**Filet 8oz\* // 48<sup>95</sup>**

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

**Lamb Chops\* // 39<sup>50</sup>**

spice crusted lamb loin chops, sweet corn risotto, arugula, tomato, jalapeno, lemon beurre blanc

**Filet 6oz\* // 41<sup>95</sup>**

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

**New York 14oz\* // 49<sup>95</sup>**

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

**Add Jumbo Crab Cake // 16<sup>95</sup>**

**Add Jumbo Shrimp // 14<sup>95</sup>**

**Add Seared Scallops\* // 15<sup>95</sup>**

**Add Lobster Tail // MKT**



...BY SEA...

Sesame Seared Tuna // 39<sup>95</sup>

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

Walleye Milanese // 31<sup>95</sup>

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

Insignia Scallops\* // 43<sup>95</sup>

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

Grilled Norwegian Salmon // 37<sup>50</sup>

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

Lobster and Shrimp Risotto // 38<sup>50</sup>

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

Crispy Arctic Char // 35<sup>95</sup>

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

Cioppino\* // 36<sup>50</sup>

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

Shrimp Fra Diavolo // 28<sup>95</sup>

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<sup>95</sup>

pan-seared, chives

Sweet Corn Risotto // 10<sup>95</sup>

arborio rice, sherry wine, arugula, tomato

Broccolini // 10<sup>95</sup>

pan-seared, butter

Pancetta Brussels Sprouts // 11<sup>95</sup>

balsamic reduction

Toasted Shallot Mashed Potatoes // 10<sup>95</sup>

Wild Mushroom Risotto // 11<sup>95</sup>

arborio rice, herbs, garlic, truffle oil

Wilted Spinach // 11<sup>95</sup>

asiago cream sauce

Grilled Asparagus // 11<sup>95</sup>

buerre blanc

Wild Mushrooms // 11<sup>95</sup>

garlic, butter, thyme

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. \*