

## STARTERS

- MAC & CHEESE** creamy Port Salut cheese, orecchiette pasta topped with aged parmesan cheese 12
- FRIED CALAMARI** shishito peppers, shrimp, sambal aioli 16
- TRUFFLE FRIES** julienne cut fries tossed in truffle oil and served with remoulade sauce 9
- BISTRO FRIES** julienne cut fries served with housemade spicy ketchup 7
- SHISHITO PEPPERS** sweet soy glaze, cilantro, lemon, sesame seed 9
- CRISPY BRUSSEL PETALS** almonds, Petit Basque cheese, and apple cider glaze 12
- MEXICAN FLATBREAD** cilantro pesto, pico de gallo, jalapeños, shrimp, avocado 14
- WILD MUSHROOM FLATBREAD** mushrooms, roasted garlic cream sauce, baby arugula 13
- SHORT RIB FLATBREAD** San Marzano tomatoes, mozzarella cheese, red onions, parmesan, jalapenos, micro cilantro 14
- CHORIZO FLATBREAD** San Marzano tomatoes, Chorizo Pamplona, mozzarella, tomatillo salsa, jalapenos 13

## RAW BAR & SEAFOOD

- AHI TUNA TARTAR** cilantro ginger ponzu, serrano chili, avocado puree and wonton chips 16
- HAMACHI SASHIMI** ginger ponzu, avocado, serrano chili, sesame seed, petite cilantro 14
- OYSTERS** served 6 with cocktail sauce & mignonette 15
- SHRIMP CEVICHE TOSTADAS** avocado cream, breakfast radish, yuzu, cilantro 12
- FISH TACOS** served 3 beer battered flash fried Mahi Mahi tacos with cilantro slaw, roasted avocado cream, spicy aioli 12

## SOUP & SALADS

- CLASSIC CHOPPED CAESAR** house dressing, espillette chili, parmesan, brioche crouton 12
- ARTICHOKE & PROSCIUTTO** house marinated artichokes, prosciutto di parma, arugula, parmesan, citronette 14
- GREEK QUINOA** lipstick peppers, kalamata olives, heirloom tomatoes, feta, pickled onions, tomato vinaigrette 14
- BEETS & BURRATA** fennel, grapefruit, almonds, calabrian chili vinaigrette 14
- CLAM CHOWDER** house made creamy new england clam chowder 7

## BURGERS & SANDWICHES

- CRISPY CHICKEN SANDWICH** cilantro and pickle slaw, habanero jack 15
- FIREHOUSE BURGER** habanero jack cheese, applewood-smoked bacon, giardiniera, field tomato, avocado crema 16
- BLACK LABEL BURGER** truffle cheddar cheese, crispy potato strings, black truffle shavings, truffle garlic aioli 18
- ROYAL BLUE** applewood smoked bacon, marbled blue jack cheese, arugula, field tomatoes, remoulade 16
- LAMB BURGER** cumin spiced, Greek feta pudding, field tomato, arugula, onion, harissa aioli 17
- FIG BURGER** fig, sundried tomatoes, crispy prosciutto flakes, smoked gouda, lemon basil aioli, fig & olive tapenade 16
- CLASSIC BURGER** aged cheddar, field tomato, butter lettuce, red onion, remoulade 15

## LARGE PLATES

- GRILLED HALF CHICKEN** marinated & grilled Rocky's half chicken, tabbouleh, field greens, house made flatbread 19
- WHOLE GRILLED BRANZINO** soft herb marinade, Jasmine rice, sumac, garden greens 32
- SEA BASS** 7 oz. seared crisp, chick pea salad, spice merguez, pea tendrils 25
- GRILLED LAMB CHOPS** marinated in rosemary with roasted sweet peppers, artichokes & lamb jus 28
- N.Y MANHATTAN STEAK & MARROW** 7 oz. Dry Age with roasted bone marrow, chimichuri, bbq'd cippolini onions 32
- BARBECUE PORK RIBS** Slow cooked, fall off the bone ribs served with coleslaw & choice of side 32
- FETTUCCINI ALFREDO PASTA** fresh made fettuccini, mushrooms, sundried tomatoes, basil, parmesan cheese 15
- SEAFOOD PASTA** fresh made spaghetti, mussels, shrimp, calamari with housemade herb red sauce 19

### NO SUBSTITUTIONS

*Parties of 8 or more 18% gratuity will be included.*

*Eating raw undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Not all ingredients are listed on the menu. Please inform your server of any food allergies.*