



SHAREABLE

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| FRESH PULL-APART DINNER ROLLS                                            | 12 |
| with Maldon sea salt                                                     |    |
| EDNA'S PICNIC CHICKEN SNACK ♦                                            | 15 |
| herbs, spices, hot sauce, ranch dipping sauce                            |    |
| CRISPY BRUSSELS SPROUTS ♦                                                | 18 |
| apple gastrique, almonds, goat cheese dipping sauce                      |    |
| TUNA CRISPY RICE ♦*                                                      | 19 |
| #1 Bigeye tuna, avocado, spicy aioli, sesame oil                         |    |
| SMOKED TROUT DIP                                                         | 17 |
| Ducktrap Farms trout, watermelon radish, saltines                        |    |
| CRISPY CALAMARI ♦ POINT JUDITH, RI                                       | 18 |
| Thai dipping sauce, KILLER louie dressing                                |    |
| VOODOO FRIED RICE                                                        | 18 |
| shrimp, chicken, peas, gochujang, red Fresnos                            |    |
| BAJA SHRIMP CEVICHE ♦ SEA OF CORTEZ                                      | 19 |
| wild shrimp, cucumber, cilantro, tomato, avocado                         |    |
| J.T.'S BROILERS*                                                         | 23 |
| six oysters on the half shell charbroiled to perfection — just get them! |    |

Seasonal Soup

NEW ENGLAND CLAM CHOWDER 13

TRUE DOVER SOLE

ENGLISH CHANNEL

wild-caught, hand-filleted in-house daily,  
lightly pan-seared,  
whole grain mustard beurre blanc

56



THE SUSHI BAR

|                                                       |       |
|-------------------------------------------------------|-------|
| NIGIRI 3PC/6PC ♦*                                     | 12/22 |
| Ora King salmon, hamachi, #1 Bigeye tuna              |       |
| TEMAKI TUNA TARTARE*                                  | 19    |
| #1 Bigeye tuna, kizami, crispy nori, sushi rice       |       |
| DELUXE SPICY TUNA ROLL ♦*                             | 18    |
| #1 Bigeye tuna, avocado, spicy aioli                  |       |
| CRUNCHY SHRIMP ROLL ♦                                 | 18    |
| roasted almonds, avocado, spicy aioli, serrano pepper |       |
| HAMACHI & SALMON ROLL ♦*                              | 18    |
| Ora King salmon, hamachi, asparagus, soy paper        |       |
| YASAI VEGETABLE ROLL ♦*                               | 15    |
| beets, asparagus, avocado, yuzu kosho                 |       |
| HAMACHI CRUDO* KAGOSHIMA, JP                          | 19    |
| Thai chili sauce, ponzu                               |       |
| BAKED YUZU CRAB ROLL ♦*                               | 24    |
| blue crab, tuna, serranos, soy paper, avocado         |       |

SALADS

|                                                                        |    |
|------------------------------------------------------------------------|----|
| CAESAR*                                                                | 15 |
| sweet gem lettuces, Parmesan Reggiano, hand-torn croutons              |    |
| EMERALD COAST TUNA SALAD                                               | 24 |
| Spanish Ortiz tuna, Beecher’s smoked cheddar, seasonal melon           |    |
| TUNA TATAKI*                                                           | 26 |
| seared #1 Bigeye tuna, XO dressing, goat cheese, mixed greens          |    |
| DUNGENESS CRAB “WEDGE”* ♦                                              | 32 |
| iceberg lettuce, egg, heirloom tomatoes, olives, KILLER louie dressing |    |

SEAFOOD AND MORE PROVISIONS

|                                                                                                     |    |                                                                                                      |     |
|-----------------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------------------|-----|
| A.O.B. BURGER*                                                                                      | 20 | PAN CRISP YELLOWTAIL SNAPPER ♦ ALLIGATOR REEF, FL                                                    | 35  |
| B&R Reserve beef, Beecher’s smoked cheddar, crispy shallots, served with french fries               |    | lemon caper beurre blanc, market vegetable                                                           |     |
| HOLLANDER & DE KÖNING MUSSELS* MT DESERT ISLAND, ME                                                 | 27 | 803 BEEF RIBS ♦                                                                                      | 36  |
| Spanish chorizo, white wine, grilled rustic sourdough                                               |    | Carolina gold bbq sauce, slow cooked and tender, served with a baked potato                          |     |
| SHRIMP SCAMPI RISOTTO ♦                                                                             | 34 | DIVER SCALLOPS ♦*                                                                                    | 43  |
| Sea of Cortez wild shrimp, garlic, fresh herbs                                                      |    | U10 dayboat scallops pan seared with lemon caper beurre blanc, market vegetable                      |     |
| TROFIE PASTA                                                                                        | 26 | FRESH BLUE CRAB CAKES*                                                                               | 46  |
| Sea of Cortez wild shrimp, housemade chicken sausage, Tuscan kale, sun-dried tomatoes, almond pesto |    | jumbo lump crab NO FILLERS!, pommery mustard, market vegetable                                       |     |
| MARY’S PAN ROASTED CHICKEN                                                                          | 30 | TODAY’S FISH SELECTION FLOWN IN DAILY ♦                                                              | MKT |
| all-natural, domestic-raised chicken, sauteed greens, lemon, Fresno chili, garlic                   |    | Served with a side of lemon caper beurre blanc, mojo verde, or piri piri. Mkt price on raw bar card. |     |

BUCK & RIDER ANGUS BEEF

MAKE IT A SURF & TURF

|                                   |    |                           |     |
|-----------------------------------|----|---------------------------|-----|
| CENTER CUT FILET MIGNON ♦* (8oz.) | 55 | RIBEYE STEAK ♦* (16oz.)   | 58  |
| ELITE PRIME NY STRIP ♦* (14oz.)   | 63 | BONE IN RIBEYE ♦* (32oz.) | 110 |

We proudly serve our own private label beef, B&R RESERVE. Our midwestern breed-specific Black Angus is grain-fed and aged between 25 and 35 days providing maximum flavor and tenderness.



|               |       |
|---------------|-------|
| 1/2 Lobster   | 30    |
| Scallop*      | 10 ea |
| Crab Cake*    | 24 ea |
| Shrimp Scampi | 5 ea  |

\* Items contain raw/uncooked products. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness.  
♦ Gluten Free! We are sensitive to dietary needs & concerns of our guests, but are not a gluten-free facility. We ask that anyone with wheat allergies please use caution.

Handcrafted Cocktails

ALL 16

SANT’ ANDREA SPRITZ

Ford’s gin, Italian amaro, house citrus-cello, sparkling wine

KYOTO SOUR

Ford’s gin, plum wine, ginger, fresh citrus

SECRET GARDEN

St. George vodka, cucumber, yuzu, Chateau

THE DIRECT MARTINI

St. George vodka or Botanivore gin, premium vermouth  
served full strength, table side!

40-LOVE

The Botanist gin, fresh citrus, allspice dram, peach tea

DIEGO RIVERA

Corazón Silver tequila, grapefruit, fresh thyme

ACE IN THE HOLE

Corazón Reposado tequila, fresh strawberry, lemon, French amaro

PLAYA DE PIÑA

chile-infused mezcal, pineapple, cilantro, lime

THE BEACHCOMBER

Navy strength rum, orgeat, French amaro, lime

GOLDEN HOUR

Old Forester bourbon, Amontillado sherry, honey, chamomile

BARREL-AGED OLD FASHIONED

Old Forester bourbon, house bitters, hand cut ice

ESPRESSO MARTINI

St. George vodka, cold brew coffee, coffee liqueur, served up (try with Casamigos Reposado +5)

IN THE WELL: St. George Standard vodka, Ford’s gin, Corazón Silver tequila, Old Forester bourbon, Flor De Cana rum, Old Overholt rye, Cutty Sark scotch

BEER SELECTIONS

DRAFT

|                                             |   |
|---------------------------------------------|---|
| ARIZONA WILDERNESS ‘REFUGE’ IPA, AZ 6.8%    | 9 |
| PEDAL HAUS ‘WHITE RABBIT’ HAZY IPA, AZ 6.5% | 9 |
| GREENWOOD BREWERY’S ‘LUNA’ Amber, AZ 5.4%   | 9 |
| WREN HOUSE ‘BIG SPILL’ Pilsner, AZ 4.7%     | 9 |

CAN

|                                                  |   |
|--------------------------------------------------|---|
| HOLIDAILY ♦ (GF) Blonde, CO 5%, 12oz.            | 7 |
| ATHLETIC ‘UPSIDE DAWN’ Golden Ale, CA 12oz., N/A | 7 |

WINE SELECTIONS

| SPARKLING / ROSÉ                       | glass | quartino | bottle |
|----------------------------------------|-------|----------|--------|
| Acinum Prosecco Italy                  | 13    | –        | 46     |
| The Diver Brut California              | 13    | –        | 46     |
| Ultraviolet Sparkling Rosé Napa Valley | 13    | –        | 46     |
| Peyrassol ‘La Croix’ Rosé France       | 15    | 23       | 52     |

WHITE

|                                                  |    |    |    |
|--------------------------------------------------|----|----|----|
| Cadre ‘Sea Queen’ Albariño Central Coast         | 15 | 22 | 52 |
| Wai Wai Sauvignon Blanc New Zealand              | 14 | 21 | 49 |
| Famille Natter Sauvignon Blanc Sancerre          | 18 | 27 | 63 |
| Big Salt Riesling Blend Oregon                   | 16 | 24 | 56 |
| Left Coast Pinot Gris Willamette Valley          | 15 | 22 | 52 |
| Tyler Chardonnay Santa Barbara County            | 16 | 24 | 56 |
| Dutton-Goldfield Chardonnay Russian River Valley | 18 | 27 | 63 |
| Ramey Chardonnay Russian River Valley            | 20 | 30 | 70 |

RED

|                                                |    |    |    |
|------------------------------------------------|----|----|----|
| Upwell Pinot Noir Mendocino                    | 15 | 22 | 52 |
| Whitehall Lane ‘Stage’ Pinot Noir Sonoma Coast | 18 | 27 | 63 |
| ‘La Cuadrilla’ Red Blend Santa Barbara County  | 14 | 21 | 49 |
| Trefethen ‘Eschol’ Red Blend Napa Valley       | 16 | 24 | 56 |
| Montoya Cabernet Central Coast                 | 15 | 22 | 52 |
| Hook & Ladder Cabernet Sonoma County           | 18 | 27 | 63 |
| Grgich Hills ‘Estate’ Cabernet Napa Valley     | 20 | 30 | 70 |

Our Maritime Wine Program highlights wines sourced from vineyards within 30 miles of a coastline.

Reserve Wines

For full reserve list, see our GOOD STUFF book

| SPARKLING / ROSÉ                            |     |
|---------------------------------------------|-----|
| NV Bollinger ‘Special Cuvee’ Brut Champagne | 165 |
| 2015 Dom Perignon Brut Champagne            | 395 |
| NV Emile Paris ‘Reserve’ Brut Champagne     | 95  |
| NV Laurent-Perrier Brut Rosé Champagne      | 135 |

WHITE

|                                                         |     |
|---------------------------------------------------------|-----|
| 2022 Sinegal ‘Estate’ Sauvignon Blanc Napa Valley       | 85  |
| 2023 Merry Edwards Sauvignon Blanc Russian River Valley | 115 |
| 2023 Domaine Garnier Chardonnay Chablis                 | 85  |
| 2022 Kistler ‘Les Noisetiers’ Chardonnay Sonoma Coast   | 145 |

RED

|                                                     |     |
|-----------------------------------------------------|-----|
| 2022 Scribe Pinot Noir Sonoma County                | 95  |
| 2022 Lonesome Rock ‘Estate’ Pinot Noir Oregon Coast | 130 |
| 2022 Kosta Browne ‘Gap’s Crown’ Pinot Noir Sonoma   | 225 |
| 2021 G.D. Vajra di ‘Albe’ Barolo Italy              | 95  |
| 2019 Ashes & Diamonds Cabernet Franc Napa Valley    | 135 |
| 2021 O’Shaughnessy Cabernet Napa Valley             | 155 |
| 2022 Darioush ‘Signature’ Cabernet Napa Valley      | 235 |
| 2017 Heitz ‘Martha’s Vineyard’ Cabernet Napa Valley | 495 |