



July 24, 2025

Antipasti

Chilled Peel and Eat Shrimp

Summer squash salad, buttermilk dressing, tomato vinaigrette 19

PEI Mussels

Basil pesto, fennel, white wine cream sauce 19

Clams Casino

Nduja, sweet bell pepper, shishito pepper, buttery breadcrumbs 19

Blueberry Salad

Local greens, goat cheese, pistachios, red onion, blueberry balsamic vinaigrette 16

Squash Blossoms

Lemon ricotta filling, pomodoro, basil 23

Entrée

Lumache

Gulf shrimp, local summer squash, tarragon, white wine, lemon 38

Atlantic Halibut

Potato and summer vegetable chowder, carrot top pesto 52

Tomato & Burrata Ravioli

Sweet corn, oven dried tomato, basil 34

CAB Delmonico

Fingerling potato salad, sauteed dandelion greens, caramelized onion/ mushrooms, demi 76