

Linguini

BY THE SEA

zuppa e insalata

WHITE BEAN & ESCAROLE SOUP GS 12
sausage, parmesan

CAPRESE GS 23
mozzarella di bufala, heirloom tomatoes, fresh basil,
charred tomato vinaigrette

HEARTS OF ROMAINE 16
focaccia croutons, caesar dressing, parmigiano

9TH STREET CHOPPED SALAD GS 17
romaine and arugula, red onion, olives, cucumbers,
pickled carrots, gorgonzola, white balsamic vinaigrette

antipasti

COLD SEAFOOD PLATTER
oysters, shrimp, half maine lobster, jumbo lump crab
GS serves two

75

CHILLED SHRIMP COCKTAIL GS 19
lemon, cocktail sauce

TUNA TARTARE 24
avocado, cucumber, rice pearls

BLUE POINT OYSTERS (4) GS 15
coriandolo mignonette

SAUTÉED P.E.I. MUSSELS GS 16
roasted red pepper wine sauce, crostini

BAKED STUFFED CLAMS 16
crispy prosciutto, bread crumb, herbs

CALAMARI FRITTI 18
cherry peppers, smoked remoulade

EGGPLANT ROLLATINI 16
ricotta, spinach, pomodoro

HOUSE-MADE MEATBALLS 16
pomodoro, sweet garlic ricotta

BURRATA BOARD
prosciutto, salame picante, marinated heirloom tomatoes,
wild arugula, pecorino sardo GS

31

primi

FETTUCINI & PORCINI CREAM 33
wild mushrooms, pecorino, thyme

LINGUINI & CLAMS 33
littleneck clams, garlic white wine sauce, lemon,
calabrian chili

SHRIMP SCAMPI 34
lemon, butter white wine, fettucine

SPAGHETTI POMODORO & MEATBALLS 28
san marzano tomatoes, house-made meatballs, basil,
parmigiano

RIGATONI BOLOGNESE 32
braised pork & veal ragu

SAUSAGE & BROCCOLI RABE 32
tear drop peppers, parmesan, gemelli pasta

SEAFOOD FRA DIAVOLO
lobster tail, shrimp, clams, mussels,
pomodoro, chili flake

72

ADD JUMBO LUMP CRABMEAT
24

GS gluten sensitive

secondi

pesce e crostacei

SEARED SALMON  **34**
wilted spinach, black garlic, lemon, tomato

BASIL CRUSTED HALIBUT **43**
summer vegetables, beurre blanc

LOBSTER TAIL FRANCAISE **75**
lemon, butter, white wine, asparagus

contorni

ROASTED ASPARAGUS, lemon, olive oil **12**

SAUTÉED SPINACH **12**

BROCCOLI RABE **12**

LINGUINI POMODORO, tomato, basil **12**

ROASTED FINGERLING POTATOES **12**

OLIVE OIL WHIPPED POTATOES **12**

carne

14 OZ. NY STRIP
cipollini onion agrodolce,
port wine demi, gorgonzola butter,
59

ADD HALF LOBSTER
42

CHICKEN PARMIGIANA **32**
pomodoro, mozzarella

CHICKEN MARSALA **32**
wild mushroom, marsala demi-glacé

LAMB CHOPS **49**
cipollini onion, roasted fingerling potatoes, salsa verde

GRILLED BERKSHIRE PORK CHOP **42**
seared porchetta style, pork jus

VEAL MILANESE **38**
heirloom tomato, arugula, lemon

specialty cocktails

 **CHOCOLATE CHERRY MARTINI**
48 blocks vodka, 1883 maison cherry syrup,
48 blocks chocolate martini, cherry
15

ITALICUS SPRITZ **16**
italicus rosolio di bergamotto, moscato

APPLE BASIL SMASH **16**
american harvest vodka, st-germain, basil, green apples

MILANO MULE **16**
tito's handmade vodka, fernet-branca, orange, ginger beer

 **FINGERS CROSSED** **15**
mr. fingers alibi gin, strawberry & cherry simple syrup,
sour mix, 1883 maison cherry syrup, tonic

LAMPEDUSA LEMONADE **16**
jack daniel's house-made lemonade, sprite

VENETIAN MARGARITA **17**
don julio reposado, orange, pineapple, grenadine, prosecco

AFFUMICATO ALL'ANTICA
basil hayden bourbon, grand marnier,
luxardo cherry, walnut bitters
20

bottled beers

 **SEEDS OF THE OCEAN - light lager** **9**
atlantic city, new jersey

PERONI - lager **8**
rome, italy

STELLA ARTOIS - pilsner **8**
leuven, belgium

BLUE MOON - wheat beer **8**
golden, colorado

VOODOO RANGER - ipa **10**
fort collins, colorado

BUD LIGHT - lager **8**
st. louis, missouri

HEINEKEN - pilsner **8**
netherlands

HEINEKEN 0.0 - non-alcoholic pilsner **8**
netherlands