

..also

from the raw bar m/p

seasonal ec & wc oysters

shrimp cocktail

fresh little necks

chilled seafood platter for 2
15or30

Ask your server for details

**PRIX FIXE
DINNER**

\$29

Monday & Tuesday

5:30pm-10:00pm

Wednesday - Saturday

5:30pm-6:30pm

Sunday

8pm-close

**PRIX FIXE
BRUNCH**

\$15or\$25

Saturday & Sunday

11:30am--3:00pm

maximum party of twenty

First

French Onion Soup Gratin	6
with Madeira reduction & gruyere crouton	
Crisp Fried Calamari	12
with a sweet basil, garlic, Thai-spiced dip	
Mesclun Salad	6
tomato concasse, endive, & sherry vinaigrette	
Cilantro & Lime Marinated Tuna Tartare	13
apples, walnuts & corn salad with black mustard	
Baby Spinach Salad	10
goat cheese crustini, strawberries, crushed hazelnuts & red onions in a black pepper balsamic vinaigrette	
Broccoli Rabe & Provolone Stuffed Shrimp	12
with sheep's milk ricotta ravioli & sage brown butter sauce	
Steamed Mussels "Spicy Sausage, Peppers & Onion Sandwich"	12
Porcini, Sweet Pea & White Truffle Risotto*	14
garnished with crispy pancetta	
Lobster Mac & Cheese*	16
with black truffle butter	
Pan Seared Walnut Crusted Foie Gras*	15
with pumpkin spiced butternut squash & Port wine reduction	
<u>Next</u>	
Ginger Steamed Salmon	20
stir fry bok choy, basmati rice & rock shrimp pineapple tapenade	
Grilled Filet Mignon**	32
caramelized onion & wild mushroom ragout & Yukon whipped potatoes	
Roasted Duck Breast	27
baby carrots, creamy Parmesan cheese risotto & a blackberry chocolate stout reduction	
Jalapeño & Honey Marinated Chicken Breast	19
Manchego cheese & corn stuffed poblano pepper & grilled chorizo sausage	
Thai Basil Wrapped Tuna	26
spicy brown rice & Hawaiian pineapple relish	
Pan Seared Wild Chilean Sea Bass	26
cranberry sweet potato hash, baby brussels sprouts & honey orange reduction	
Grilled Sirloin**	31
broccoli rabe , aged Provolone cheese & crispy white truffle, Parmesan cheese fingerling potaotes	
Pan Seared Scallops	26
tasso ham, pearl onions, edamame & cauliflower in a whole grain mustard cream	
Grilled Shrimp & Crawfish Ravioli	19
asparagus, roasted tomatoes & lobster cream	
Garlic Rubbed Skirt Steak	24
sautéed spinach, wild mushrooms, blue cheese & crispy shoe string potatoes	

This menu was added to Hobokenmenus.com on 11/11/2009

Menu by Executive Chef Douglas Gough

**additional charge for prix fixe

*not available for prix fixe

20% gratuity added for parties of 6 +