

**Starters**

<u>Wings</u> -buttermilk marinade, hot sauce, bleu cheese	11
<u>Salmon Pastrami Empanada</u> - house cured salmon, grainy mustard	10
<u>Crab Cake Sliders</u> –caper remoulade, baby kale	15
<u>Spanish Octopus</u> - cucumber, spicy tomato, tzatziki	17
<u>Spicy Tuna Roll</u> – chickpea crepe, avocado, mango	18
<u>Prosecco Shrimp Cocktail</u> -jumbo shrimp poached in a prosecco, cocktail sauce	15
<u>Fish Taco</u> - fried calamari, quinoa pico de gallo, guacamole, lettuce	15
<u>Charcuterie Board</u> - prosciutto, soppressata, mortadella, house cured pickles, violet mustard	18
<u>Cheese Board</u> - a selection of artisan cheeses, compotes, and bread	16
<u>Housemade Meatballs</u> -whipped ricotta	11
<u>Allegria Seafood Platter</u> – 6 local oysters, 6 clams, 4 jumbo shrimp	40

Salads

<u>Kale and Carrot Caesar</u> - kale, house made dressing, carrot crouton	10
<u>Greek Salad</u> - smoked feta, red onion, tomato, cucumber, red wine vinaigrette	10
<u>Burrata Salad</u> – burrata, blueberries, roasted beets, green olives, truffle oil	15

~All salads can be topped with your selection of (salmon, steak, shrimp, chicken)~

Mains

<u>Linguine White Clam Sauce</u> -fresh clams, garlic oil, parsley, parmesan	20
<u>Salmon</u> - grilled with salmon empanada, bok choy, spicy mustard	27
<u>Lobster Roll</u> – New England lobster meat, brioche roll, fries	21
<u>Turkey BLT</u> -turkey, lettuce, tomato, bacon, ranch, fries	15
<u>Short Rib Burger</u> -Brisket blend burger, fries	17
<u>Squid Ink Linguine</u> – shrimp, cherry tomato, white wine, parsley	25
<u>Pulled Lamb Sandwich</u> – harissa, yogurt sauce, pickled vegetables	17
<u>Joyce Farms Organic ½ Roast Chicken</u> –mixed green salad	25

Dessert

Coconut Tiramisu	7
Fresh Fruit Plate	7
Red Velvet Brownie Ice Cream Sandwich	8