



appetizers

Corn Chowder*
chopped Maine lobster, chives
21

Gemelli Pasta
sweet peas, sausage sauce, pecorino
24

Sunflower Salad
golden beets, seeds, parm, sherry vinaigrette
19

Watermelon & Pickled Fennel Salad
ricotta salata, escarole, frisée, herbs
18

Marinated Tomatoes & Mozzarella
bocconcini, arugula, olive tapenade
22

Seafood Spaghetti Fra Diavolo*
shrimp, mussels, calamari, spicy sauce
32

Gravy Meatball Sliders
three little owl originals
18

seasonal vegetables

String Beans
chiles, sesame, mint, oyster sauce
17

Baked Eggplant Parm
rich tomato basil sauce, arugula salad
23

Grilled & Roasted Corn
spicy Mexican style
16

Zucchini & Squash
capers, olives, basil
18

French Fries
chile aioli
13

— now available —

the Chef's Room for Private Events

entrées

Crispy Chicken*
asparagus home fries, natural sherry jus
35

Broiled Nova Scotia Halibut*
corn and spring pea salad, pesto vinaigrette
46

Montauk Swordfish*
parsnip mousse, calamari, escarole agro e dolce
38

Roasted Arctic Char*
cauliflower, snow peas, avocado, chile-lime dressing
36

Grilled & Filleted Whole Branzino*
crispy pan-fried lobster paella
48

the Pork Chop & Butter Beans*
parmesan, fennel, wild dandelion
42

Petit NY Strip*
fontina fonduta
49

chef Joey Campanaro

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.