

appetizers

Corn Chowder

chopped Maine lobster, chives

21

Lil' Gem à la Caesar*

garlic chips, parmesan croutons

15

chicken +11 shrimp +16 steak +18

Sunflower Salad

golden beets, seeds, parmesan, sherry vinaigrette

19

Fresh Tagliatelli Pasta

broccoli rabe pesto, salami crunch, tomato concassé

24

Marinated Tomatoes & Mozzarella

bocconcini, arugula, olive tapenade

22

Fritto Misto - Marinara Aioli

calamari, clams, shrimp, lemon

24

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

21

Grilled & Roasted Corn

spicy, chile, lime, Mexican style

16

Zucchini & Squash

capers, olives, basil

18

French Fries

chile aioli

13

— now available —

the Chef's Room for Private Events

entrées

Baja Style Fish Tacos

corn salad, avocado-lime dressing

26

Crunchy Skate Sandwich

seeded bun, chinois slaw, french fries

27

Tender Pork & Ricotta Ravioli

lemon parm pan sauce, escarole, olives, roasted peppers

31

the Bacon Cheeseburger & Fries*

American cheese, pickle, sesame seed bun

26

Crispy Grilled Chicken Breast

asparagus home fries, natural sherry jus

25

Risotto di Tutto Mare

shrimp, calamari, mussels, lobster

42

Grilled Branzino Filet*

crispy lobster paella

33

chef Joey Campanaro

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