



A P P E T I Z E R

Sushi Pizza	25
Crispy Rice Cake, Spicy Ahi Tuna, Soy Sauce Reduction, Siracha Aioli	
Spicy Tuna Tartare	22
Wasabi Aioli, Pickled Ginger, Crispy Wontons, Sesame Seeds	
Sweet & Sour Teriyaki Fried Calamari	21
Fried Calamari Topped with Sweet & Sour Sauce, Chopped Tomato & Green Onion	
Buffalo Milk Burrata & Cured Ham ^{GF}	21
Truffle Oil, Roasted Pepper Coils, Parmesan Crisp, Tomato & Arugula	
Crispy Crusted Oyster	19
Black Pepper Aioli, Lemon Oil, Sea Salt	
Stuffed Avocado ^{GF}	25
Stuffed with Crabmeat, Shrimp, Pico de Gallo, Topped with Chipotle Crema	
Peruvian Ceviche ^{GF}	23
South American Dish of Marinated Fish, Aji Amarillo, Shaved Red Onion, Coriander, Tiger Milk	
Roasted Fried Cauliflower	17
Cauliflower Topped with Tso's Sauce & Due Crema, Chopped Tomato & Green Onion	
P.E.I. Mussels	20
Chorizo Sausage, Hot Cherry Peppers, Garlic White Wine Sauce	
Shrimp Al Ajillo	25
Pan Seared Shrimp, Refried Beans, with White Wine Glaze, Lemon Aioli & Toast Points	
Stuffed Hennessey Mushrooms	21
Spinach, Parmesan, Mozzarella, Cognac Cream	
Colossal Crab Cake	29
Arugula, Shaved Apple, Red Onion, Julienne Carrots, Champagne Vinaigrette and Saffron Spicy Aioli	
Papas Bravas	19
Roasted fingerling potato, spicy cream sauce topped with soft fresh farm egg & olive glee.	

C R U D O - R A W

Blue Point Oysters, 1/2 dz. ^{GF}	21
Side of Pickled Onion Mignonette, Cocktail Sauce	
Little Neck Clams, 1/2 dz. ^{GF}	21
Side of Pickled Onion Mignonette, Cocktail Sauce	
Cocktail Shrimp ^{GF}	23
Fresh Shrimp with Cocktail Sauce	

E M P A N A D A S

Beef	EACH 6.0
Ground Beef, Olives, Hard-Boiled Egg, Raisins	
Vegetable - Chicken	
Sauces: Tuco (Mild) , Chimichurri	1.50

S O U P & S A L A D

Mushroom Bisque	11
Topped with Fried Onions	
Charred Octopus Salad ^{GF}	25
Octopus, Celery, Chopped Romaine, Tomato, Onion, Cucumber, Roasted Peppers, Lemon-Lime Vinaigrette	
Kylie Salad	15
Chopped Mixed Greens, Tomato, Onion, Cucumber, Avocado, Kalamata Olives, Black Beans, Feta, Champagne Vinaigrette	
Classic Caesar Cardini	13
Romaine Hearts, Mature Grana Croutons, Caesar Dressing, Shaved Reggiano	
Greek Salad	16
Tomatoes, Cucumbers, Bell Peppers, Red Onions, Kalamata Olives, Feta, Red Wine Vinaigrette	
Wedge Salad	14
Iceberg Lettuce, Crispy Bacon, Red Onion, Cherry Tomato, Bleu Cheese Dressing	
Arugula Salad	15
Baby Arugula, Shaved Reggiano, Toasted Almonds, Red Onion, Cucumber, Orange and Limon Citrus Vinaigrette	
House Salad	14
Chopped Mixed Greens with Onion, Tomato, Cucumber, Candied Walnuts, Raspberry Vinaigrette	
Grains & Greens	16
Italian Farro & Baby Kale, Apple, Grape Tomato, Candied Walnuts, Goat Cheese, Roasted Tomato Vinaigrette	

T A P A S

Choripan	19
Mild Chorizo, Fingerling Potato, Refried Beans, Chimichurri Crema, Toast Points, Chive Oil	
Pulpo a la Plancha	25
Octopus, Roasted Fingerling Potato, Pickled Onion, Fennel, Roasted Pepper Romesco	
Steak Yuca Fries	24
Topped with Steak, Pico de Gallo & 360 Crema	
Avo-Coco Shrimp ^{GF}	25
Avocado, Coconut Milk, Lime Juice, Shrimp, with Sticky Rice & Edamame, Topped with Pico de Gallo & Pickled Ginger	

