



APPETIZERS

NEW ENGLAND CLAM CHOWDER	15
<i>Garlic croutons, crispy bacon, chives, pimento oil</i>	
GUACAMOLE & CHIPS*	15
CHICKEN QUESADILLA	13
MINI REUBEN SANDWICH	18
<i>Corned beef, Swiss cheese, Thousand Island dressing</i>	
BUFFALO WINGS*	16
CRISP MOZZARELLA	14
SAUTEED MUSSELS*	19
<i>Roasted bell peppers, tomato, fennel, Italian parsley, chipotle cream sauce</i>	
RISOTTO CROQUETTES	13
CLAMS OREGANATA	15
SWEET CHILI GLAZED SHRIMP LETTUCE WRAPS	19
CRISPY FRIED CALAMARI	18
BLACKENED SALMON TACOS*	18
<i>Pickled fennel, cucumber relish, cilantro, roasted tomato salsa, lime cream</i>	
BIRRIA TACOS*	18
<i>Braised short rib, jack cheese, tomatillo salsa, au jus</i>	

CHILLED SEAFOOD

LITTLE NECK CLAMS (1/2 dz)*	14
BLUE POINT OYSTERS (1/2 dz)*	22
SHRIMP COCKTAIL*	19

SALADS

BABY GEM CAESAR	16
<i>White anchovy, garlic crumbs, parmesan snow</i>	
ROASTED PEAR SALAD*	23
<i>Mixed lettuce, candied pecans, blue cheese, red onions, shaved fennel, avocado heirloom cherry tomatoes, apple cider vinaigrette</i>	
ICEBERG WEDGE*	16
<i>Pancetta, tomato, red onion, black pepper, gorgonzola dressing</i>	
COBB SALAD*	17
<i>Romaine, blue cheese, tomatoes, cucumber, red onion, avocado, bacon, hard-cooked egg, red wine dressing</i>	
ROASTED CORN & ARUGULA*	16
<i>Shaved fennel, radish, cucumber, feta, roasted peppers, pepitas, sherry vinaigrette</i>	
ROASTED BEET SALAD*	19
<i>Frisee lettuce, sliced avocado, pickled red onions, radish, blueberries, Heirloom tomatoes, orange segments, toasted pepitas, whipped feta, maple infused balsamic reduction</i>	

SIDES

SAUTEED SPINACH*	13
BROCCOLI RABE*	14
BRUSSELS SPROUTS & BACON*	12
MIXED GRILLED VEGETABLES*	12
SAUTEED MUSHROOMS*	12
RICOTTA GNOCCHI	16
FRENCH FRIES / SWEET / TRUFFLE PARM*	11/14
MASHED POTATOES*	12
MAC & CHEESE	14

HANDHELDS

PARISIAN BACON CHEESE BURGER	22
<i>Comte cheese, sweet caramelized onions, arugula, dijonnaise</i>	
BLACK BEAN VEGGIE BURGER	22
<i>Pepperjack cheese, Boston lettuce, pickles, red onion, avocado, sriracha aioli</i>	
BLACKENED CHICKEN SANDWICH	19
<i>Cheddar cheese, lettuce, tomato, red onion, spicy aioli</i>	
PHILLY CHEESESTEAK	25
<i>Sautéed onions, roasted peppers, provolone</i>	
CAJUN SHRIMP WRAP	25
<i>Avocado, lettuce, tomato, red onion, chipotle aioli, spinach wrap</i>	
CRISPY FISH SANDWICH	26
<i>Tempura battered cod, lettuce, celery root slaw, avocado, tartar sauce, brioche bun, French Fries</i>	

PASTA

LINGUINE & WHITE CLAM SAUCE	34
<i>Sautéed shrimp, spinach, toasted garlic, chardonnay</i>	
CACIO e PEPE	36
<i>Bucatini, black truffles, pecorino romano, black pepper</i>	
PAPPARDELLE BOLOGNESE	35
<i>Braised short rib, veal & pork, melted burrata</i>	
RICOTTA GNOCCHI	32
<i>Crispy Brussels sprouts, pancetta, shaved pecorino, pistachio pesto cream</i>	

ENTREES

HALF ROASTED CHICKEN	34
<i>Sauteed spinach & mushrooms, ricotta herb gnocchi, pan jus</i>	
CHICKEN PARMESAN	30
<i>Broccoli rabe, linguini pomodoro</i>	
CHICKEN SCARPARIELLO*	32
<i>On the bone, roasted peppers, onion, sweet sausage, rosemary, lemon, potatoes</i>	
CHICKEN MARSALA	30
<i>Broccoli rabe, mashed potatoes</i>	
MACADAMIA CRUSTED SCOTTISH SALMON	38
<i>Grilled bok choy, shaved vegetables, dried cherry basmati rice, red curry coconut sauce</i>	
PAN ROASTED ICELANDIC COD*	37
<i>Sauteed artichokes, cherry tomato, zucchini, spinach, little neck clams, olive & caper tapenade</i>	
GRILLED FILET MIGNON*	56
<i>Potato gratin, baby carrots, asparagus, sauce Robert</i>	
GRILLED ANGUS SKIRT STEAK	52
<i>Garlic mashed potatoes, grilled vegetables, chimichurri</i>	
STEAK FRITES*	47
<i>Garlic green beans, truffle parmesan fries, peppercorn sauce</i>	
ROASTED BERKSHIRE PORK CHOP*	36
<i>Roasted potatoes, broccoli rabe, cherry pepper vinegar sauce</i>	

*Gluten free menu items are marked with an asterisk

**Please inform your server of any food allergies

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

CRAFT COCKTAILS 17

SPICY BLOOD ORANGE MARGARITA

Tequila, Blood Orange Puree,
Lime, Sweet & Spicy Tajin Rim

VERANDA BREEZE

Gin, St. Germain Elderflower Liqueur,
Lime, Fresh Cucumber

WATERMELON BASIL LEMONADE

Vodka, Fresh Watermelon & Basil,
House-Made Lemonade

GOLD COAST FASHIONED

Bourbon, Vanilla Demerara Syrup,
Bing Cherry, Black Walnut Bitters

HOUSEMADE SANGRIA

Red, White, or Rose

THE MARKER MOJITOS

Watermelon, Blueberry, Passion Fruit,
Pineapple, Coconut, Strawberry, Mango

BLUEBERRY MARTINI

Vodka, Lemon, Simple Syrup, Blueberries

SMOKE & PASSION

Del Maguey Mezcal, Orange Liqueur, Lime,
Passion Fruit Puree, Sweet & Spicy Tajin Rim

STRAWBERRY BASIL BOURBON SMASH

Bourbon, Honey Syrup, Lemon,
Fresh Strawberry & Basil

HUGO SPRITZ

St. Germain Elderflower Liqueur, Mint, Prosecco

BOTTLED BEER

Domestic 6 | Import 7

Corona Corona Light	Michelob Ultra
Budweiser Bud Light	Miller Light
Weihenstephaner Pilsner	Coors Light
Heineken Heineken Light	Peroni
Modelo	Blue Moon
Heineken 00 (N/A)	

DRAFT BEER

ASK YOUR SERVER FOR OUR
ROTATING SELECTIONS

WINE GL

SPARKLING

Prosecco, Zardetto, Italy (187ml)	13
Brut, Laurent-Perrier, France (187ml)	26

WHITE

Pinot Grigio, Zenato, Venezie, Italy	13
Sauvignon Blanc, Koha, Marlborough, NZ	13
Chardonnay, Seghesio, Sonoma Coast, CA	14
Chardonnay, Saintsbury, Carneros, CA	19
Sancerre, Domaine Reverdy-Ducroux, France	19
Riesling, Kung Fu Girl, Columbia Valley, WA	14

ROSE

Les Papilles, Guieissard, Côtes de Provence	14
Whispering Angel, Chateau d'Esclans, France	19

RED

Pinot Noir, L' Umami, Willamette Valley, OR	14
Merlot, Maddalena, Paso Robles, CA	14
Cabernet Sauvignon, Liberty School, Paso Robles	13
Cabernet Sauvignon, Grgich Hills, Napa Valley, CA	22
Super Tuscan, Mongrana, Tuscany	18
Chianti Classico, Castello Banfi, Tuscany	14

MOCKTAILS -9-

FAUX-JITOS

Watermelon, Blueberry, Passion Fruit,
Pineapple, Coconut, Strawberry, Mango

STRAWBERRY BASIL LEMONADE

Strawberry, Basil, House-Made Lemonade

CUCUMBER COOLER

Cucumber, Mint, Lime, Water