

PRIME COCKTAILS

HOUSE-MADE INFUSIONS

Infusions made by hand daily with fresh ingredients marinating for up to seven days
SERVED NEAT, CHILLED *or* ON THE ROCKS, \$7

Finlandia Vodka:

CUCUMBER DILL
SERRANO PEPPER CILANTRO
HIBISCUS & MARASCHINO
CHERRY
RASPBERRY
VANILLA
LEMON
ORANGE

Gordon's Gin:

CUCUMBER DILL

Cachaça 51:

BERRY MEDLEY

Jim Beam Rye Whiskey:

APPLE CHERRY

El Jimador Tequila:

SILVER, JALAPENO CITRUS
SILVER, GRAPEFRUIT
REPOSADO, VANILLA

Myers's Platinum Rum:

PINEAPPLE
BLUEBERRY
POMEGRANATE RUM

SIGNATURE MARTINIS

Moray	9	Valdez Chocolate	10
CHOICE of CUCUMBER DILL INFUSED VODKA <i>or</i> GIN, FRESH LEMON SOUR		VANILLA INFUSED VODKA <i>with</i> CHOCOLATE GODIVA	
Isaac's Cosmo	10	Lemon Swell	9
RASPBERRY INFUSED VODKA, COINTREAU <i>and</i> WHITE CRANBERRY JUICE		CITRUS INFUSED VODKA, FRESH LEMON JUICE <i>and</i> SUGAR	
La Tuna Margerita	9	Pomegranate Mojito	8
REPOSADO TEQUILA, PRICKLEY PEAR <i>and</i> FRESH LIME		POMEGRANATE INFUSED RUM, ORANGE, MUDDLED LIME <i>and</i> MINT	

SPECIALTY COCKTAILS

Red Tide	9	Manhattan Beach	9
HIBISCUS & MARASCHINO CHERRY INFUSED VODKA <i>and</i> FRESH LEMONADE		APPLE CHERRY INFUSED RYE WHISKEY, BITTERS <i>and</i> SWEET VERMOUTH	
THE Champagne Cocktail	11	THE Absinthe Cocktail	12
MOËT NECTAR IMPERIAL, FRESH LIME <i>and</i> LEMON ZEST <i>on</i> ICE		RANGPUR GIN, LE TOURMENT ABSINTHE, WHISKEY, <i>with</i> FEE BROTHERS ORANGE BITTERS <i>and</i> ORANGE INFUSION	
Berry Caipirinha	10	Sazerac Sail	9
BERRY MEDLEY INFUSED CACHAÇA, FRESH LIME <i>and</i> SUGAR		JIM BEAM RYE <i>with</i> ORANGE INFUSION, PEYCHAUD'S BITTERS <i>and</i> RUM, PEACH LIQUEUR <i>and</i> a HINT OF ABSINTHE	
A Tahiti Treat	10	Loosen Mai Tai	10
PINEAPPLE INFUSED RUM, PRICKLEY PEAR NECTAR, <i>and</i> GINGER BEER		10 CANE RUM, COINTREAU, PROSECCO, ORGEAT SYRUP, FRESH ORANGE <i>and</i> LIME JUICE	
Paloma Fresca	9	Bloody Mary/Maria	9
GRAPEFRUIT INFUSED SILVER TEQUILA <i>and</i> GRAPEFRUIT SODA		CHOICE of SERRANO PEPPER CILANTRO INFUSED VODKA <i>or</i> JALAPENO CITRUS INFUSED SILVER TEQUILA <i>and</i> HOUSE-MADE	
Margarita Aqua Flores	11		
SILVER TEQUILA <i>with</i> ORANGE LIQUEUR, ST. GERMAINE, FRESH SQUEEZED LIME JUICE <i>and</i> SWEET LAVENDER INFUSION			

CLASSICS

Mojito	8	Martini	8
MYERS'S PLATINUM, LIME, SUGAR <i>and</i> MUDDLED MINT		CHOICE of GORDON'S GIN <i>or</i> FINLANDIA VODKA, DRY VERMOUTH <i>or</i> OLIVE BRINE	
Margarita	8	Old Fashioned	9
EL JIMADOR REPOSADO TEQUILA <i>with</i> COINTREAU, GRAND MARNIER, <i>and</i> FRESH SQUEEZED LIME JUICE		MAKER'S MARK BOURBON, <i>with</i> BITTERS, ORANGE, <i>and</i> CHERRY	

OVERBOARD

Shipwrecked	18	Three Sheets	15
EL JIMADOR SILVER TEQUILA, SANGRITA <i>and</i> OYSTER		EL JIMADOR SILVER TEQUILA, SANGRITA, <i>and</i> OYSTER <i>with</i> LANDSHARK LAGER BEER	

APPETIZERS

- Deviled Jumbo Lump Crab Cake** 12.95
AVOCADO GHOST PEPPER MAYONNAISE
and ROASTED RED BELL PEPPER VINAIGRETTE
- Crispy Judith Point Calamari** 7.95
LOTUS CHIPS, SCALLIONS, FIERY SWEET CHILE COCONUT SAUCE
- Yellow Fin Tuna Tartar** 11.95
ASIAN PEAR, AVOCADO, SPECKLED SUSHI BOTAN RICE
and SRIRACHA

SOUPS

- Soup of the Day** cup 4.95 bowl 6.95
- Classic New England Clam Chowder** cup 5.95 bowl 7.95
- Seafood Minestrone** cup 6.95 bowl 8.95

SALADS

- PAVIL SALAD** 7.95
MIXED FIELD GREENS, CHERRY TOMATOES,
RED ONIONS, BACON, BLUE CHEESE, GARLIC GRANOLA
and LEMON BASIL DRESSING
- Mixed Field Greens Salad** 5.95
AVOCADO, ENDIVE and TOMATO WEDGES
with a CHOICE of RANCH, BLUE CHEESE
or RED WINE VINAIGRETTE
- Baby Spinach Salad** 8.95
SHAVED FENNEL, POMEGRANATE, CRUMBLLED GOAT CHEESE,
CANDIED PEANUTS and LIGHT VANILLA YOGURT DRESSING
- Caesar Salad** 5.95
GRILLED CHICKEN BREAST add 3.95
GRILLED SHRIMP add 4.95
JUMBO CRABMEAT add 7.95

ADD SOUP *of the DAY* or SMALL MIXED FIELD GREENS SALAD
with CHOICE of RANCH, BLUE CHEESE or RED WINE VINAIGRETTE TO
ANY SANDWICH, SALAD PLATTER, ENTREE OR FRESH MARKET FISH 2.95

SANDWICHES

All Sandwiches Come with
Homemade Chips or Fresh Fruit

- Jumbo Gulf Shrimp Roll** 10.95
SESAME TEMPURA FRIED with SRIRACHA CHILE SAUCE,
AVOCADO and HYDRO WATERCRESS
- Crispy Fried Fish Sandwich** 11.95
with BEEF STEAK TOMATO, LETTUCE, RED ONION,
COLE SLAW and RUSSIAN DRESSING
- Brick Oven Baked Muffaletta** 9.95
SERVED OPEN FACE, GRILLED CHICKEN, FETA CHEESE,
SPINACH, TOMATOES, KALAMATA OLIVES, PEPPERONCINIS,
and RED PEPPER CHICK PEA HUMMUS
- Hamburger with French Fries** 8.95
CHOICE of CHEDDAR, BLUE, SWISS or MONTEREY JACK
- Wood Grilled Sliced Sirloin Steak Sandwich** 12.95
ALPINE HOAGIE BREAD OVEN ROASTED TOMATOES,
GRILLED ONIONS, POBLANO PEPPERS,
and LEMON HERB MAYONNAISE

THE 40-MINUTE EXPRESS LUNCH

12.95

Wood Grilled Rainbow Trout

with SEASONAL VEGETABLES *and* CHOICE of GARLIC MASHED POTATOES, FRENCH FRIES *or* DIRTY RICE

Chicken Breast Paillard

with SEASONAL VEGETABLES *and* CHOICE of GARLIC MASHED POTATOES, FRENCH FRIES *or* DIRTY RICE

Pasta of the Day

ENTREE INCLUDES CHOICE of:

NEW ENGLAND CLAM CHOWDER
SOUP *of the* DAY

SMALL MIXED FIELD GREENS SALAD
with CHOICE of RANCH, BLUE CHEESE
or RED WINE VINAIGRETTE

Available Monday - Friday. Not valid with other promotions or offers.

SALAD PLATTERS

Seared Ahi Tuna Chopped Salad

13.95

CHOPPED ICEBERG LETTUCE, SPINACH, WATERCRESS
with BLACKBERRIES, TOMATILLOS, BLUE CHEESE,
TOASTED PISTACHIO NUTS *and a* GINGER CITRUS DRESSING

Rotisserie Pulled Chicken Arugula Salad

10.95

CRISPY ONION RINGS, GRILLED PINEAPPLE,
TOASTED PECANS *and* MUSTARD DRESSING

Grilled Octopus & Scallop Salad

14.95

GREEK FETA, CUCUMBERS, BLACK OLIVES, PLUM TOMATOES,
BANANA PEPPERS, SHAVED RED ONION, OREGANO
and RED WINE EXTRA VIRGIN OLIVE OIL VINAIGRETTE

Seafood Cobb Salad

14.95

SHRIMP, CRABMEAT, AVOCADO, ROASTED RED PEPPERS
and ROMAINE *with* CAPER DILL REMOULADE *and* AGED
BROKEN BALSAMIC VINAIGRETTE

Grilled Half Lobster Tail *and* Shrimp Salad

16.95

AVOCADO, ORANGES *and* CILANTRO OVER MIXED GREENS
with LIME GINGER SOY VINAIGRETTE

SIDES

SMALL SIDES

GRILLED ASPARAGUS	3.95	GARLIC MASHED POTATOES	3.95
SPINACH <i>with</i> GARLIC	3.95	SPECKLED BASMATI RICE	3.95
ASIAN COLE SLAW	2.95	SALT BAKED POTATO <i>with all the</i> FIXINGS	3.95
MUSHROOMS <i>with</i> THYME	6.95	FRENCH FRIES	3.95
BROCCOLI FLORETTES	3.95		

FRESH MARKET FISH

Grilled / Blackened / Sautéed

SERVED *with* CHEF'S SELECTION of SEASONAL VEGETABLES,
FRESH HERBS, LEMON, *and* EXTRA VIRGIN OLIVE OIL

Flounder	19.95
<i>wild / trawled / Gulf Coast</i>	
Swordfish	23.95
<i>wild / long line caught / Block Island</i>	
Bronzino	25.95
<i>farmed / netted / Mediterranean Sea</i>	
Arctic Char	23.95
<i>farmed / netted / Iceland</i>	
Red Snapper	22.95
<i>wild / long line caught / Gulf of Mexico</i>	

Crispy Fried Fish

SERVED *with* ASIAN COLE SLAW,
FRENCH FRIES *and* CLASSIC TARTAR SAUCE

Jumbo Shrimp	15.95
<i>wild / netted / Gulf of Mexico</i>	
Codfish	17.95
<i>wild / caught on hook and line Day Boat / Atlantic Coast of Chatham, Massachusetts</i>	
Seafood Platter	21.95
GULF SHRIMP, SCALLOPS, OYSTERS, CALAMARI, <i>and</i> CHATHAM CODFISH	

*Corporate Executive Chef Scott Cohen
Chef de Cuisine Isaac Cantu*