
APPETIZERS

LOBSTER SALAD | \$26

Asian Pears + Cherry Tomatoes + Lemon Vinaigrette + Kaluga Caviar + Crème Fraiche

BLUE CLAW CRAB BISQUE | \$18

Jumbo Lump Crabmeat + Vermouth + Thyme + Grissini

CLASSIC ITALIAN MEATBALLS | \$17

Ricotta + EVO + Herbs

PROSCIUTTO SAN DANIELE 24 MONTHS | \$19

Petite Arugula Salad + Charred Bread

SHRIMP & PORK MEATBALLS | \$18

Thai Peanut Sauce + Tobiko + Scallions

TUNA TARTARE | \$20

Scallion + Chives + Sesame Seeds + Lemon-Truffle Dressing + Chips

HOUSE SMOKED THICK CUT CANDIED BACON | \$16

Cabbage Slaw + Tortilla + Soy Syrup

GRILLED OCTOPUS | \$24

Chickpeas + Olives + Red Pepper Hummus + Sweet Peppers + Tomatoes + Herbs

CRISPY CALAMARI SALAD | \$20

Fried Cherry Peppers + Baby Kale + Red Endive + Frisée + Cumin-Lime Vinaigrette

RAW BAR

Served by the Piece with Cocktail Sauce + Lemon

OYSTERS | \$3.50 EACH

+ Mignonette

GIANT SHRIMP COCKTAIL | \$6 EACH

LOCAL LITTLENECK | \$2.50 EACH

Today's Local & East Coast Selections

SALADS

CAULIFLOWER CAESAR SALAD | \$18

Pecorino + Frisée + Arugula + Croutons + Lemon-Anchovy Dressing

STEAKHOUSE SALAD | \$19

Tomatoes + Red Onion + Blue Cheese + House Bacon + Red Wine Ranch

BEET SALAD | \$16

Bibb | Goat Cheese | Pistachios | Orange | Citrus Vinaigrette

TNH CAESAR | \$17

Baby Gem Lettuce | Red Endive | Shaved Pecorino | Croutons | Poached Egg | Caesar Dressing

FLAT BREADS

PEAR & GOAT CHEESE | \$17

Fig Preserves + Arugula + EVO + Sea Salt

SPICY SAUSAGE | \$18

Mozzarella + Tomato Sauce + EVO + Herbs

TUNA CARPACCIO | \$22

Wasabi Crema + Spicy Mayo + Micro Greens + Scallions

Executive Chef Michael Ross

PASTA

MEZE RIGATONI | \$25

Spicy Italian Sausage + Peas + Tomatoes + Pecorino + Tomato Cream Sauce

MAFALDINE | \$33

Lobster + Crabmeat + Spinach + Tomatoes + Lemon Butter Sauce

LOBSTER MAC & CHEESE | \$28

5 Cheeses + Black Truffle

LINGUINI FINI | \$29

Escargots + Red Onion + Prosciutto + Lemon + Garlic + White Wine + Butter + Parsley

ENTREES

SEAFOOD STEW | \$39

Shrimp + Clams + Mussels + Calamari + Lobster + Saffron Ginger Butter + Charred Bread

ROASTED SHRIMP | \$32

White Cheddar Grits + Andouille + Tomatoes + Chili Butter

ROASTED CHICKEN | \$33

Wild Mushrooms + Asparagus + Cipollini Onions + Bacon + Dijon Chicken Jus

GRILLED PORK CHOP | \$41

Hot Cherry Peppers + Cipollini Onions + Fingerling Potatoes + Balsamic Glaze

BUTTER POACHED LOBSTER | \$46

Lobster Risotto + Intense Lobster Sauce + Truffle Essence

GRILLED LAMB CHOPS | \$45

Mini Greek Salad + Flatbread + Greek Yogurt

PAN ROASTED ORGANIC SALMON | \$37

Coconut-Cilantro Rice + Mango Salad + Leche De Tigre

PAN BLACKENED SWORDISH | \$38

Sweet Potato + Potato + Leeks + Poblano + Red Pepper + Shrimp Hash + Brandy Étouffée Sauce

PAN SEARED DIVER SCALLOPS | \$44

Harvest Sauce + Butternut Squash-Leek Risotto + Asparagus

PRIME STEAKS

All Steaks Served with Steakhouse Style Creamed Spinach + TNH Mashed Potatoes + TNH Steak Sauce

BONE IN COWBOY RIBEYE 24 OZ | \$69

FILET MIGNON 10 OZ | \$58

NY STRIP BONELESS 14 OZ | \$62

BONE IN VEAL CHOP & MUSHROOM DEMI-GLACE 16 OZ | \$68

SIDES

\$12 each

BABY CARROTS + BUTTER + SEA SALT

ROASTED WILD MUSHROOMS

SAUTÉED ASPARAGUS + BUTTER + SEA SALT

STEAK HOUSE STYLE CREAMED SPINACH

TNH MASHED POTATOES