

## OYSTERS ON THE HALF-SHELL

3 | 12    6 | 23    12 | 45

\*ASK YOUR SERVER FOR SELECTIONS, PRICE & AVAILABILITY

---

### TARTARES

<b>SALMON</b>   Apple carpaccio, avocado, crostini	12   23
<b>STEAK</b>   100% Filet mignon...Quail egg, grilled bread	13   25
<b>AHI TUNA</b>   Avocado, sesame seeds, miso sauce	15   28

---

### APPETIZERS

<b>ALASKAN KING CRAB</b>	M P
<b>BEET STACK &amp; GOAT CHEESE</b>	12
Frisée lettuce, walnuts, balsamic glaze, crostini	
<b>MINI BURGER TRIO</b>   Aioli, cheddar, sautéed mushrooms	12
<b>GRILLED CHORIZO</b>   Tomato chutney	9
<b>WARM GOAT CHEESE</b>	12
Sun-dried tomato & black olive tapenade	
<b>STEAK TACOS</b>	16
Sautéed filet mignon, mushrooms, onions, goat cheese, wasabi aioli, radicchio, arugula	
<b>SMOKED SALMON, CRÈME FRAICHE, ARUGULA, CROSTINI</b>	14
<b>SEARED SCALLOPS &amp; MAPLE GLAZED BACON</b>	16
<b>FRIED CALAMARI</b>   Panko fried zucchini, cocktail sauce	16
<b>TUNISIAN OCTOPUS</b>   Red onions, capers, oregano	26
<b>MARYLAND-STYLE CRAB CAKES</b>   Leek-Dijon cream sauce	15
<b>OYSTER ROCKEFELLER</b>	16
Baby spinach, paprika, Parmigiano Reggiano, béchamel	
<b>AHI TUNA TATAKI</b>	23
Vermicelli noodles, wakamé, wasabi aioli, sesame seeds.	
<b>SPICY LOBSTER &amp; SHORT RIB DUMPLINGS</b>	12
Port-veal reduction infused with sesame seed oil, mirin	
<b>FRENCH ONION SOUP</b>   Swiss cheese	8
<b>SOUP OF THE DAY</b>	5

---

### CHEESE BOARD

Québec cheeses, grapes, walnuts, cranberries & crostini  
FOR 1 19            FOR 2 35

---

### SALADS

<b>MARKET GREENS</b>   Honey-white balsamic vinaigrette	8
<b>BABY SPINACH &amp; ARUGULA</b>	11
Cranberries, cherry tomatoes, goat cheese, walnuts	
<b>CAESAR</b>	11
Avocado, anchovies, capers, prosciutto, parmesan	
<b>MODERN CAPRESE</b>	17
Savoura tomato, mozzarina, prosciutto, basil pesto, extra virgin olive oil, balsamic reduction, fleur de sel	
<b>Aliki's GREEK VILLAGE</b>	13
Tomatoes, cucumbers, Spanish onions, Kalamata olives, green peppers, Greek barrel Feta, oregano, extra virgin olive oil, grilled bread	
<b>TUNISIAN OCTOPUS &amp; QUINOA</b>	30
Arugula, radicchio, red onions, peppers, cherry tomatoes, frisée lettuce, caramelized figs	

---

### GRILLED SEAFOOD PLATERS

|CALAMARI, OCTOPUS, SCALLOPS, SHRIMPS & SAUTÉED SPINACH|  
SAMPLER 60    PLATTER 140

## MEAT & POULTRY

Our bone-in beef is **DRY-AGED** in our temperature and humidity controlled locker for a period of 28-35 days

<b>14oz</b>	<b>DELMONICO</b>	48
<b>18oz</b>	<b>COWBOY</b> - S.L.'s Cut	62
<b>40oz</b>	<b>TOMAHAWK</b>   For 2	150
<b>10oz</b>	<b>SIRLOIN</b> Caramelized onions & Veal reduction	36
<b>16oz</b>	<b>SIRLOIN</b> - New York Cut	62
<b>6oz</b>	<b>PETIT FILET MIGNON</b> Mushrooms & Peppercorn sauce	38
<b>10oz</b>	<b>FILET MIGNON</b> Mushrooms & Peppercorn sauce	56
<b>16oz</b>	<b>BONE-IN FILET MIGNON</b>   LIMITED QUANTITIES	72
<b>6oz</b>	<b>FILET MIGNON &amp; SHRIMPS</b> <sup>3</sup>	56
<b>8oz</b>	<b>BAVETTE &amp; FRITES</b>   Maitre d'hôtel butter	27

**BEEF CUTS ARE SERVED WITH A CHOICE OF STARCH**

**ADD: BRIE OR GOAT CHEESE** 5

<b>PORTUGUESE CHICKEN</b>	23
½ Chicken marinated in Piri-Piri spice blend and served fingerling potatoes & snow peas	
<b>BEEF SHORT RIB</b>   Potato purée & BBQ-ginger sauce	26
<b>AUSTRALIAN LAMB RACK CHOPS</b>   4	37
Roasted lemon potatoes, crumbled feta, tomato chutney	

---

## FRESH FISH & LOBSTER M | P

Our fresh fish vary from 1.25 to 5.0 lbs  
Served with sautéed baby spinach or wild rice

\*ASK YOUR SERVER FOR SELECTIONS & AVAILABILITY

---

## SEAFOOD, PASTA, ETC...

<b>SESAME-CRUSTED AHI TUNA</b> 6oz	32
Panko crusted rice cake, Chinese broccoli, ginger, wasabi aioli, Yuzu-mirin sauce	
<b>CHILEAN SEA BASS</b> 6oz	35
Seasonal vegetables, lemon oil	
<b>CEDAR-PLANK SALMON</b>   Asparagus, fine herbs, aioli	27
<b>SEAFOOD LINGUINI</b>	36
Calamari, mussels, shrimps, scallops, clams, capers, tomato sauce, white wine	
<b>LOBSTER RAVIOLI</b>	26
½ Lobster tail, sun-dried tomatoes, brandy cream sauce	
<b>VEAL SCALLOPINI MARSALA</b>	30
Mushrooms, Marsala wine & linguini with fine herbs	
<b>Kim's VEGGIE STIR-FRY</b>   GLUTEN-FREE, VEGETARIAN	19
Rice vermicelli, broccoli, red and yellow peppers, snow peas, carrots, mushrooms, water chestnuts, coriander, ginger, soy sauce	
<b>T380 BURGER</b>	16
Aioli, lettuce, cheddar, tomato, bacon, fries	

---

**TOWNE380 IS AVAILABLE FOR PRIVATE EVENTS!**

**15% GRATUITY APPLICABLE ON GROUPS OF SIX OR MORE**