



T O W N E 3 8 0

FRESH-SHUCKED OYSTERS

Malpeque Choice 80ct			Cocktail 100ct		
3 12	6 21	12 40	3 7	6 12	12 21

TARTARES

Salmon - Apple carpaccio, avocado & crostini	16 28
Steak - Quail egg & matchstick fries	18 32
Tuna - Avocado, sesame seed oil & tomato chutney	21 39

COLD & HOT APPETIZERS

Alaskan King Crab Legs - Product availability	72 lb
Chilled u6/8 Shrimp Cocktail - Cocktail sauce	8 pc
Gravlax - Salmon cured in salt, fennel, orange, cognac, horseradish cream sauce	15
Beet Stack & Goat cheese - Frisée salad, walnuts, EVOO & crostini	11
Prosciutto di Parma & Melon - Parmigiano Reggiano shavings & balsamic reduction	10
Soup of the Day	5
French Onion Soup - Swiss cheese	8
Fried Calamari - Fried zucchini & mango-chili sauce	15
Seared Scallops with Maple Glazed Bacon	21
Oyster Rockefeller - Spinach & béchamel sauce	16
Grilled Octopus - Red onions, cappucino capers, oregano & EVOO	21
Tuna Tataki - Daikon, wakamé & wasabi aioli	21
Beef & Vegetable Spring Rolls - Mango-plum sauce	11
Grilled Chorizo Sausage - Spicy tomato & caper sauce	8
Warm Goat Cheese - sun-dried tomato tapenade & crostini	12

SALADS

Caprese - Tomato, mozzarella di Bufala, basil & EVOO	13
Seasonal Greens - Honey & white balsamic vinaigrette	8
Iceberg Wedge - Prosciutto chip, cherry tomato & blue cheese dressing	10
Baby Spinach & Arugula - Cranberries, goat cheese crumble & walnuts	10
Caesar	9
Romaine lettuce, avocado, capers, anchovies, prosciutto di Parma & parmesan chip	
Aliki`s Greek Village Salad	12
Tomatoes, cucumbers, Spanish onions, Kalamata olives, green peppers, Greek barrel feta, mountain-grown oregano, EVOO & grilled bread	
Add to Any Salad: Chicken Breast 12 Salmon 14 Tuna 16	
Grilled Octopus & Quinoa	25
Caramelized figs, red and yellow peppers, radicchio, red onions, cherry tomatoes, chicory lettuce, arugula, baby spinach and balsamic vinegar	

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 WEDDINGS, BAPTISMS, BRIDAL SHOWERS & MORE!
 TOWNE380 IS AVAILABLE FOR PRIVATE EVENTS ON SUNDAYS!

Not all ingredients are listed, inquire if you have allergies



T O W N E380

Our Bone-In beef is dry-aged in our temperature & humidity controlled locker for a period of 28-35 days. Meat-cuts are served with a choice of: garlic mashed potatoes, home-cut fries or baked potato

MEAT & POULTRY

16oz. Bone-In Rib Steak	48
32oz. Tomahawk for 2 (Ideal for sharing)	95
16oz. Kansas (Bone-In Striploin)	52
8oz. Sliced NY Striploin - Wild mushrooms & veal reduction	28
6oz. Petit Filet Mignon	37
10oz. Filet Mignon	48
Bavette - French shallot sauce & fresh-Cut french fries	26
Rack of Lamb with Porto & Wine Sauce	45
Crusted with fine herbs, served with Yukon Gold potato purée & Cipollini onions	
Short Rib - Mashed potatoes & BBQ-ginger sauce	24
Free Range Chicken Supreme	23
Smoked red peppers, jalapeno & sherry vinegar salsa, fingerling potatoes & asparagus	

WEEKEND CHEF FEATURE

ROAST BEEF | Porto-Brandy au jus & choice of potatoes

10oz | 32

16oz | 42

FRESH FISH & SEAFOOD

Our fresh fish vary from 1.25 to 2.5 lbs

32 | lb

Served with vegetable of the day

*Ask your server for selections & availability

Tuna - Sesame-crusted, bok choy, coconut rice cake, ginger, Yuzu & soy vinaigrette	45
Salmon - Lime-ginger and asparagus risotto	26
Lobster Ravioli - Lobster, sun-dried tomatoes, peppercorns, brandy-rosé sauce	26
Pan-Seared Scallops & Chorizo Sausage	27
White Cannelini beans, wild mushrooms, Porto-wine reduction & Gran Padano shavings	
Lobster B.L.T. - Served with cole slaw & sweet Yam fries	24

PASTA ETC..

Seafood Linguini	32
Calamari, mussels, shrimps, scallops, clams, capers, tomato sauce & white wine	
Veal Scallopini Marsala - Mushrooms, Marsala wine & linguini with fine herbs	27
Papardelle Ragù	23
Pulled short rib, mushrooms, cognac cream sauce and Gran Padano cheese Topped with arugula, & truffle oil	
Bone-In Chicken Parmigiana	21
Pan-seared and finished in the oven with buttered linguini	
“Röder” Burger	18
Dry-aged beef patty, pancetta, avocado, roasted tomato, Oka cheese, lettuce, chipotle mayo & fresh-Cut french fries	

SIDE ORDERS

Sautéed Wild Mushrooms	10
Vegetable of the Day	6
Grilled Seasonal Vegetables	10
Grilled Steamed Asparagus	9
Porto & Veal Reduction Sauce	4
Steak-cut Onion Rings	8
“GG Baker” - Sour cream, prosciutto chip, shallots & cheddar	7
Fresh-Cut French Fries	4
Sweet Yam Fries	5

A 15% Service charge will be added to parties of 8 or more