

FRESH-SHUCKED OYSTERS

3 | 12 6 | 23 12 | 45

OYSTER ROCKFELLER | Spinach & béchamel sauce 16

OYSTER CHITARRA | Campofilone pasta, beurre blanc & chives 18

TARTARES

SALMON | Apple carpaccio, avocado & crostini 13 | 24

STEAK | Quail egg & baguette 13 | 24

AHI TUNA | Avocado, sesame seeds & miso sauce 16 | 30

STARTERS

ALASKAN KING CRAB M|P

BEET STACK & GOAT CHEESE 12

Frisée lettuce, walnuts, balsamic glaze & crostini

MIRIN-DILL MARINATED SMOKED SALMON 14

Julienne cucumber, crème fraîche, onions, caviar & crostini

MINI FISH TACOS | 3 | 12

Salsa verde, tomato chutney, cabbage, avocado, coriander & lime zest

MINI BURGER SLIDERS | Aioli, cheddar & sautéed mushrooms 12

GRILLED CHORIZO | Tomato chutney 9

SEARED SCALLOPS & MAPLE GLAZED BACON 16

FRIED CALAMARI | Panko fried zucchini & cocktail sauce 16

TUNISIAN OCTOPUS | Red onions, capers & oregano 26

CRAB CAKE | Lemon beurre blanc 21

AHI TUNA TATAKI 23

Vermicelli noodles, wakamé & wasabi aioli and sesame seeds

SPICY LOBSTER & SHORT RIB DUMPLINGS 12

Port-veal reduction infused with sesame seed oil & mirin

FRENCH ONION SOUP | Swiss cheese 8

SOUP OF THE DAY 5

SALADS

MARKET GREENS | Honey & white balsamic vinaigrette 8

ASPARAGUS, BABY SPINACH & ARUGULA 13

Cranberries, cherry tomatoes, goat cheese crumble & walnuts

CAESAR | Avocado, anchovies, capers, prosciutto & parmesan 11

ALIKI'S GREEK VILLAGE 13

Tomatoes, cucumbers, Spanish onions, Kalamata olives, green peppers, Greek barrel Feta, oregano, extra virgin olive oil & grilled bread

MODERN COBB 23

Pita, tomatoes, field greens, frisée, bacon, avocado, chives, hard-boiled quail egg, Roquefort cheese, grilled Chicken breast & red-wine vinaigrette

BEETS & CURED SALMON 23

Roasted beets, whipped goat cheese with fine herbs, julienne cucumber & micro greens

TUNISIAN OCTOPUS & QUINOA 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

DRY-AGED RIB STEAK 16oz | Seasonal vegetables 56

TOMAHAWK 40oz | for 2 | 160

NY STRIP 10oz | Caramelized onions & Port-veal reduction 36

BAVETTE 8oz | Maître d'hôtel butter & fries 27

FILET MIGNON 6oz 38 **10oz** 56

Mushrooms & Peppercorn sauce

BEEF CUTS ARE SERVED WITH A CHOICE OF STARCH

PORTUGUESE CHICKEN 23

½ Chicken marinated in Piri-Piri spice blend and served
fingerling potatoes & snow peas

BEEF SHORT RIB | Potato purée & BBQ-ginger sauce 27

AUSTRALIAN LAMB RACK CHOPS | 4 | 36

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...

SESAME-CRUSTED AHI TUNA 32

Panko crusted rice cake, Chinese broccoli, ginger,
wasabi aioli & Yuzu-mirin sauce

CEDAR-PLANK SALMON | Asparagus, fine herbs & aioli 28

SEAFOOD LINGUINI 38

Calamari, mussels, shrimps, scallops, clams,
capers, tomato sauce & white wine

LOBSTER RAVIOLI 27

½ Lobster tail, sun-dried tomatoes & brandy cream sauce

VEAL SCALLOPINI MARSALA 30

Mushrooms, Marsala wine & linguini with fine herbs

KIM'S VEGGIE STIR-FRY | GLUTEN-FREE, VEGETARIAN 19

Rice vermicelli, broccoli, red and yellow peppers, snow peas, carrots,
mushrooms, water chestnuts, coriander, ginger & soy sauce

FISH N CHIPS | Coleslaw, Rémooulade sauce & fries 21

"T380" BURGER | Aioli, lettuce, cheddar, tomato, bacon & fries 16

SIDE ORDERS

Australian Lamb Rack | pc | 9

Sautéed Spinach | Mushrooms | Green Beans 7

Grilled Vegetables 12

Grilled | Steamed Asparagus 10

Brussel Sprouts, Bacon & Maple syrup 8

Mashed potatoes | Fries 4

Wild rice | Sweet fries | Baked potato 5

| GG Baker | Sour cream, prosciutto, onions & cheddar 8

CHEESE BOARD

Québec cheeses, grapes, walnuts, cranberries & crostini

FOR 1 19 FOR 2 35

BAPTISMS, BRIDAL SHOWERS & MORE

TOWNE380 IS AVAILABLE FOR PRIVATE EVENTS!

Executive Chef: Claudio Ambrosi