

FRESH-SHUCKED OYSTERS

Malpeque Choice 80ct.....3 | 12..... 6 | 23.....12 | 45

GRILLED NEPTUNE SAMPLER 70

(2 Shrimps, 2 Scallops, ½lb Octopus, ½lb Calamari & spinach)

TARTARES

SALMON Apple carpaccio, avocado & crostini	13 25
STEAK Quail egg & baguette	16 28
AHI TUNA Avocado, sesame seeds & miso sauce	18 38
MEDLEY OF TARTARES Salmon, tuna & beef	27

COLD & HOT APPETIZERS

ALASKAN KING CRAB	M P
SHRIMP COCKTAIL u6 8	25
BEET STACK & GOAT CHEESE	13
Frisée lettuce, walnuts, balsamic glaze & crostini	
WARM GOAT CHEESE Sun-dried tomato tapenade	13
ASIAN SPRING ROLLS	11
Mango plum sauce, sesame seeds & orange zest	
MUSSELS DIJONNAISE	12
SEARED SCALLOPS & MAPLE GLAZED BACON	16
FRIED CALAMARI	16
Fried zucchini & home-made cocktail sauce	
OYSTER ROCKFELLER Spinach & béchamel sauce	17
TUNISIAN OCTOPUS Red onions, capers & oregano	25
AHI TUNA TATAKI	23
Vermicelli noodles, wakamé & wasabi aioli and sesame seeds	
SPICY LOBSTER & SHORT RIB DUMPLINGS	12
Porto-veal reduction infused with sesame seed oil & mirin	
FRENCH ONION SOUP Swiss cheese	8
SOUP OF THE DAY	5

SALADS

BABY SPINACH & ARUGULA	12
Cranberries, goat cheese crumble & walnuts	
TOMATO, MOZZARINA, BASIL & PESTO	15
CAESAR	11
Avocado, anchovies, capers, prosciutto & parmesan chip	
ALIKI`S GREEK VILLAGE	13
Tomatoes, cucumbers, Spanish onions, Kalamata olives, green peppers, Greek barrel Feta, oregano & grilled bread	
COBB	23
Pita, tomatoes, seasonal greens, frisée, bacon, avocado, chives, hard-boiled quail egg, Roquefort cheese, grilled Chicken breast & red-wine vinaigrette	
OCTOPUS & QUINOA	28
Arugula, radicchio, red onions, peppers, cherry tomatoes, frisée lettuce & caramelized figs	

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

MEAT & POULTRY

16oz	BONE-IN RIB STEAK	54
34oz	TOMAHAWK for 2	135
16oz	NY STRIP	62
8oz	NY STRIP Caramelized onions	32
8oz	BAVETTE & FRIES	26
6oz	FILET MIGNON	38
16oz	BONE-IN FILET MIGNON Limited quantities	72

SAUCES

PEPPERCORN SAUCE	3	BÉARNAISE	4
PORTO-VEAL REDUCTION	4	CHIMICHURRI	2

SURF N TURF Filet Mignon & Shrimps u6/8	56
LAMB RACK CHOPS 4 Roasted Lemon potatoes & green beans	36
PORTUGUESE CHICKEN ½ Chicken marinated in Piri-piri spice blend; served with potatoes & snow peas	23
BRAISED SHORT RIB BBQ-ginger sauce & potato purée	25

FRESH FISH & LOBSTER

Our fresh fish vary from 1.25 to 5.0 lbs

Served with sautéed baby spinach

*Ask your server for selections & availability

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SEAFOOD, PASTA...ETC

SESAME-CRUSTED SALMON Bok choy, miso-mirin sauce and ginger	30
SEAFOOD LINGUINI Calamari, mussels, shrimps, scallop, clams, tomato sauce and white wine	36
LOBSTER RAVIOLI ½ Lobster tail, sun-dried tomatoes & brandy cream sauce	27
VEAL SCALLOPINI MARSALA Mushrooms, Marsala wine and buttered linguini	30
PAPPARDELLE RAGÙ Pulled short rib, mushrooms, brandy-cream sauce, topped with arugula, Grana Padano shaves & truffle oil	25
LOBSTER ROLLS Sriracha aioli, Boston lettuce, lobster, avocado & fries	27
"T380" BURGER Aged-beef patty, apple-smoked bacon, lettuce, roasted tomato, cheddar cheese, aioli & fries	18

SIDE ORDERS

Sautéed Spinach Mushrooms Green Beans	7
Grilled Vegetables	12
Grilled Steamed Asparagus	10
Brussel Sprouts, Bacon & Maple syrup	8
Mashed potatoes Fries	4
Sweet fries Baked potato	5
GG Baker Sour cream, prosciutto, onions & cheddar	8