

TERRA
MARE



SNACKS

Blistered Shishito Peppers 10
bonito, black truffle ponzu

* **Beef Tartare 16**
dijon, caper,
parmesan, quail egg

Burrata-n-Figs 14
crispy prosciutto, figs, kale, fennel

* **Chef Selection**
Artisinal Meat & Cheeses (3 of each) 25
served with fig jam, cornichon, dijon, crostini

Crispy Calamari 16
sweet chili sauce, spicy aioli

** **1/2 doz Oysters 19**
classic mignonette & wasabi cocktail sauce

** **Shrimp Cocktail 22**
wasabi cocktail sauce

Chilled Lobster 36
drawn yuzu butter

** **Seafood Plateau 105**
1/2 Maine lobster, jumbo shrimp, crab cocktail, octopus
ceviche, 1/2 dozen oysters, cocktail sauce, yuzu butter

SMALL PLATES

Baby Kale Salad 12
hazelnut, raisin
midnight moon, white balsamic vinaigrette

Roasted Beet Salad 15
watermelon radish, goat cheese, blood orange

Crispy Pork Belly 15
kimchee, sweet soy glaze, sesame

Ropa Vieja Empanadas 16
pico de gallo, poblano

Grilled Romaine 15
anchovy, cherry tomato, avocado
parmesan, bagna cauda vinaigrette

* **Tuna Tartare 18**
tobiko, avocado mousse
soy vinaigrette

Grilled Octopus 18
smoked white bean puree
frisée, lemon vinaigrette

Steamed Mussels 13
tarragon cream, tomato, parmesan toast

* **Seared Scallops 19**
jalapeño-corn sponge, poblano

ENTREES

1/2 Chicken Tagine 33
harissa carrots, fennel, cous cous

* **Spiced Duck Breast 37**
ras el hanout, curried lentils

* **8oz Tenderloin 48**
8oz tenderloin, green harissa, cheese grits

Short Rib Pappardelle 27
italian sausage, ricotta salata

* **Double Cut Pork Chop 31**
cauliflower grits, braised greens, bacon jus

Branzino 29
chili braised fennel, mussels, saffron cream

* **Grilled Swordfish 34**
white bean ragout, prosciutto, shrimp scampi butter

Lobster Gnudi 36
nduja, corn, watercress

Roasted Black Cod 37
miso glaze, baby bok choy, shiitake, forbidden rice

* **Seared Salmon 36**
braised red cabbage, herbed polenta,
whole grain mustard

SIDES

Roasted Mushrooms Parmesan Fries Grilled Jumbo Asparagus Sweet Potato Fries
Truffled Grits & Jus Crispy Brussels Sprouts and Bacon

Executive Chef Michael Chavez

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions

** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician