

STARTERS

Steamed Mussel 'Hot Pot' – Butter, Garlic, Leeks, Pinot Grigio,
and Served with Grilled Crostini 9

Shortrib Shumai- Dumplings Stuffed with Shredded Shortrib, Ground Beef and Roasted Onion,
Served in Seasoned Broth 8

Crabmeat Taquitos- Crabmeat, Scallions and Cilantro wrapped in Corn Tortillas, Quick Fried,
Served With Lemony Greens and Fresh Guacamole 9

Ecco Ahi Tuna Tartare 'Nachos'- Sashimi Grade Tuna Mixed with Sriracha, Sesame, Sea Salt,
and Served on Gyoza 'Chips' Cucumber, Seaweed Salad, Wasabi 'Jello', Scallion and Soy Syrup
9.50

Cheese Plate- Imported and New England Farmed Cheeses Served with Crostini,
Acacia Honey and Sliced Apple 9

Grilled Lamb Chop Duo- 2 Lamb Rib Chops and 2 Lamb T-Bone Chops Drizzled with a Lamb
Jus Reduction 11.50
Add a Lamb Chop 3.50

Flash Fried Calamari- Tossed in a Zippy Lime & Chili Balsamic Sauce
with Cherry Pepper Aioli 8.50

Lobster Eggrolls- 2 Crisp Eggrolls, Filled with Fresh Lobster Meat and Veggies Served with
Chardonnay Sweet and Sour Dipping Sauce and Arugula 12

Ecco 'Bento'- A Cigar Box Filled with a Mixing of Appetizers 19

SOUP & SALADS

Mushroom Chowder – Seared Mushroom Medley, Garlic and Sweet Shallots Simmered in
Chicken Broth and Light Cream, Served with a Porcini-Scented Potato 'Matterhorn' 8.50

Lobster & Grilled Corn 'Chowder'- Sweet Corn, Garlic, Shallots and Fresh Lobster Meat,
Simmered in Light Cream Topped with Cilantro, Scallions and Chipotle Drizzle 11

Molten Brie or Goat Cheese with Sliced Apple, Dressed Bitter Greens,
and Toasted Almonds 7.50

Warmed Spinach Salad, Mixed with House-Cured & Smoked Bacon, Chopped Egg,
Pickled Red Onion in Sweet 'N Sour Vinaigrette 8.50

Caesar- Knife and Fork Caesar Salad Tossed with Eggless Dressing and
Served with Parmesan Croutons 7

Wedge Lettuce & Tomato Salad- Crisp Iceberg Lettuce Laced with Beefsteak
Tomatoes, Red Onion Topped with Blue Cheese or House Ranch Dressing 9

Grilled 5 oz. Chicken Breast or (6) Shrimp Offered
on Your Salad \$5Each

MAINS

Roasted Bass 'Clam Bake' – Roasted Bass Served with Grilled Corn, Mashed Potatoes, Clams, Mussels and Lobster in a Bacon & Garlic White Wine Béchamel Sauce 19

Fresh Herb Rubbed Hanger Steak– Served with Garlicky Zucchini Skin-on Yukon Mashed Potato and Demi Or 'Steak Frites' Style with House Fries 18

Seared Sesame & Pepper Crusted Rare Tuna 'Au Poivre' – Served with Tender Peas, Steamed Jasmine Rice, Shiitake Mushroom Cream, and Seaweed Salad 19.50

Braised Shortribs of Beef with Rose Wine and Dried Apricots–Served with Skin-On Yukon Mashed Potatoes, Natural Jus Reduction and Sweet-Sour Baby Spinach 19

Thai ½ Chicken– Marinated in Lemongrass, Garlic, and Coconut Milk with Steamed Jasmine Rice and Broccoli 17

Lobster Mac 'N Cheese– Fresh Lobster Meat, Simmered in Mac 'N Fontina Cheese and Garnished with Buttered Crumbs and Lemony Greens 22, Half 14

Hibachi Salmon Fillet – Grilled Salmon Fillet atop Sushi Rice and Wok Vegetable Salad, Citrus & Soy Ponzu Sauce and Sweet Soy Drizzle 17.50

Macaroni/Pasta

Pasta Choices: Ziti, Fettuccine, Spaghetti, or Rigatoni

House Bolognese– Served Atop Your Choice of Pasta 15, (8 Half)

Zippy Marinara and Slow Cooked Meatballs– Served with Your Choice of Pasta 15, (8 Half)

Vegetarian Pasta– With Garlic, Shallots, Broccoli Rabe, Mushrooms, Peas, Spinach and EVOO Tossed with Your Choice of Pasta 14, (7 Half)

Lighter Fare

Grilled 8oz. Double Breast of Chicken, Steamed rice and Spinach 15

5 oz. Petite Filet Mignon, Mashed Potatoes and Asparagus 19

Top Broiled Haddock Fillet, Crumb Crusted with Lemon, Butter, Garlic and White Wine Mashed Potato or Rice, Steamed Spinach 16

Char Siu BBQ–Cherry Glazed Boneless Duck Breast, Broccoli and Steamed Rice 15

Steaks and Chops Ala Carte

12 oz Filet Mignon 32

14oz Center Cut N.Y. Strip 28

16 oz Veal Porterhouse Chop 29

16oz Pork 'Double' Chop 16

Sides \$4 Each

Garlicky Zucchini

Skin on Mashed Yukon Potatoes

Grilled Asparagus, Broccoli

Creamed or Sautéed Spinach,

Jasmine Rice, Mac "N Cheese

**Please Inform Your Server of any Allergies and Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food-Borne Illness. Please Note; There is a \$3 Charge to Split Plates*