

## 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 & Baked Brie 'En Croute'- Lump Crabmeat and Brie Cheese Wrapped in Puff Pastry  
and Baked, Served with Lemony Greens and House Crackers 9

Ecco Ahi Tuna Tartare – Sashimi Grade Tuna Mixed with Sriracha, Sesame, Sea Salt, and Served  
with Wasabi'd Yam, 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

Three Grilled Lamb Rib Chops- Drizzled with a Lamb Jus Reduction 10.50  
Add a Lamb Chop 3.50

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

Steamed Lobster 'Buns' – Filled with Ginger Barbequed Fresh Lobster,  
Served with Sweet Chili-Butter Sauce and Asian Slaw 12

'Chicken Parm'- Tender Chicken Breast, Rolled and Stuffed with House- Made Mozzarella and  
Fresh Basil, Pan Crisped and Served Atop Sliced Roma Tomatoes, Charred Tomato Puree, and  
Fresh Parmesan 10.50

Ecco 'Bento'- A Cigar Box Filled with a Mixing of Appetizers 17

## SOUP & SALADS

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

Thai Lobster 'Tom Ka Ghai' Soup- with Fresh Lobster, Hot Chilies, Cilantro, Scallion,  
Coconut, Lemongrass, and Simmered in Creamy Coconut Milk 10

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 Croûtons 7

Greek Village Salad- Local Lettuce, Feta, Kalamata Olives, Tomatoes, Peppers, and  
Lemon oregano Dressing 8

## MAINS

Pan Roasted Chilean Bass- With Grilled House Bacon, Mashed Potato, Tangerine-Pinot Grigio Glaze, Arugula, and Sunflower Seed Potato Cake 21

Fresh Herb Rubbed Hanger Steak- Served with Cheesy Brussels Sprouts, Red Skin 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 Chianti and Dried Cherries-Served with Red Skin Mashed Potatoes, Natural Jus Reduction, and Dressed Baby Spinach 19

Thai 1/2 Chicken- Marinated in Lemongrass, Garlic, and Coconut Milk with Steamed Jasmine Rice and Broccoli Rabe 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

Salmon Fillet 'Pan Roast'- Salmon Fillet Roasted with Shallots, Prosciutto, Grapefruit Sections, Basil, and Pinenuts over White Wine Risotto 17.50

Veal Petite Filet 'Oscar'- Grilled 6 oz Veal Tenderloin, Topped with Grilled Asparagus, Fresh Crab, and Béarnaise, all atop Red Skinned Mashed Potatoes 25

### Macaroni/Pasta

Pasta Choices: Ziti, Fettuccine, Spaghetti, or Rigatoni

House Bolognese- Served Atop Your Choice of Pasta 15

Zippy Marinara and Slow Cooked Meatballs- Served with Your Choice of Pasta 15

Lobster & Pasta 'Of The Day'- Fresh Lobster Meat and Pasta Concocted Daily by The Chef AQ

Vegetarian Pasta- With Garlic, Shallots, Broccoli Rabe, Mushrooms and EVOO Tossed with Choice of Pasta 14

### 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 T-Bone Chop 16

### Sides \$4 Each

Cheesy Brussels Sprouts

Red Skinned Mashed Potatoes

Grilled Asparagus, Broccoli Rabe

Creamed 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.*