

STARTERS

SOUP DU JOUR cup 3 | bowl 6

FRENCH ONION SOUP garlic crouton, provolone, Swiss 6.95

SPREAD TASTING tzatziki, roasted red pepper & feta, hummus, grilled pita (V) 8.95

FLASH FRIED CALAMARI marinara sauce or Rhode Island style 10.50

FIERY ASIAN SHRIMP flash-fried shrimp tossed in a spicy Asian sauce 9.95

LOBSTER TACOS cheddar, caramelized onions, tomato, cabbage, sriracha mayonnaise 11.95

AQUATERRA CRAB CAKE jumbo lump, vine ripe tomato, roasted red pepper sauce 10.95

THAI COCONUT SHRIMP jumbo shrimp, Thai chili sauce 10.95

BAKED LOBSTER MAC-N-CHEESE Vermont cheddar, herb breadcrumbs 13.95

CHAR GRILLED OCTOPUS marinated red onions, capers, red wine vinaigrette (V) 15.95

CRISPY BRUSSEL SPROUTS lightly fried, almonds, feta cheese, honey drizzle (V) (GF) 8.95

FILET MIGNON SPRING ROLLS sautéed onions, red pepper, cheddar cheese, sweet chili sauce 12.95

TUNA POKE TACOS sashimi grade tuna, crunchy tortilla, avocado, cantaloupe pico de gallo, sriracha mayo 11.95

RAW BAR

Served with Citrus Cocktail Sauce

BLUE POINT OYSTERS (6) Long Island Sound, Connecticut (GF) 14.95

LITTLE NECKS (GF) Half Dozen 8.95 | Dozen 13.95

COLOSSAL SHRIMP COCKTAIL (GF) 12.95

SEAFOOD PLATEAU Blue Point oysters (3), little necks (6), jumbo shrimp cocktail (3) (GF) 28.95

EXPRESS LUNCH - \$14.⁹⁵

*Choose One Starter and One Entree
No Substitutions*

STARTERS

SOUP DU JOUR

FRENCH ONION SOUP (\$4 supplemental)

TERRA SALAD mixed greens, tomato, onion, cucumber, beets, cranberries, honey balsamic dressing (V)

CHOOSE AN ENTRÉE

FISH-N-CHIPS cole slaw, crispy fries, zesty tartar sauce

CITRUS SALMON grilled asparagus, sautéed spinach, saffron-lemon vinaigrette (GF)

CHICKEN SOUVLAKI MEZE pita bread, tomato, onions, crispy fries, tzatziki

CRAB CAKE SANDWICH arugula, red onion, Cajun mustard sauce, brioche bun, crispy fries

BURRATA PENNE VODKA San Marzano tomatoes, shaved parmesan (V)

CHICKEN PARMESAN mozzarella, Parmesan, linguine

10 OZ. ANGUS BURGER smoked gouda, grilled Vidalia onion, forest mushrooms, brioche bun, crispy fries

SALAD OF THE DAY

LUNCH DUO - \$10.⁹⁵

Includes Soup and Sandwich - Excluded for Private Events

SOUP DU JOUR (Substitute French Onion Soup - Add \$4)

AVOCADO BLT multigrain toast, bacon, lettuce, tomato, Gorgonzola dressing

TUSCAN CHICKEN SANDWICH grilled chicken, fresh mozzarella, roasted peppers, arugula, basil mayo, baguette

SALMON BURGER house ground, arugula, whole grain mustard rémoulade

ENTRÉE SALADS

NIKO'S CHICKEN SALAD feta, Kalamata olives, tomato, cucumber, hummus, pita wedges, red wine vinaigrette 14.95

PECAN CRUSTED CHICKEN SALAD gorgonzola, red onions, candied pecans, endive, tomato, pear, mustard dill dressing 14.95

GREEK QUINOA BOWL grilled chicken, arugula, cucumbers, peppers, red onions, feta cheese, olives, red wine vinaigrette (GF) 14.95

SALMON ARUGULA SALAD grilled salmon, arugula, tomato, red onion, mango, kiwi, avocado, honey-balsamic vinaigrette (GF) 16.95

SESAME AHI TUNA SALAD seared sesame tuna, arugula, radishes, edamame, carrots, cabbage, scallions, cucumber, sesame balsamic (GF) 15.95

HANDHELDS

CALIFORNIA BURGER cheddar, arugula, avocado, red onions, chipotle ranch, crispy fries 15.95

CALIFORNIA WRAP grilled chicken, avocado, cheddar-jack cheese, roasted red peppers, crispy onions, chipotle ranch, sweet potato fries 12.95

CHICKEN FLORENTINE SANDWICH grilled chicken, provolone, spinach, mustard rémoulade, brioche bun, fries 11.95

CHICKEN QUESADILLA monterey jack & cheddar, pico de gallo, sour cream, guacamole 9.95

****All our chicken is free-range and raised without antibiotics or hormones.****

A Indicates one of our Specialty Dishes | (GF) =Gluten Free | (V) = Vegetarian

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Private Rooms & Catering Options Available | 18% Gratuity will be added to parties of 8 or more