



DINNER

Served 5pm to 9pm

STARTERS

LOCAL OYSTERS...18

Cucumber, red onion relish

SHRIMP COCKTAIL...22

Butter poached jumbo shrimp, cocktail sauce

FRIED CALAMARI...19

Zucchini, jalapeno, aioli & marinara sauce

CRAB CAKE...21

Avocado-poblano sauce, fried leeks

TUNA TARTARE...21

Raw tuna, mango, avocado, cucumber, chive-lime dressing

LOBSTER WONTON...20

Fresh lobster, sweet chili sauce, aioli sauce, salsa verde

EGGPLANT BURRATA...17

Eggplant caponata, fresh tomato, burrata cheese, balsamic evoo

SOUPS & SALAD

HEARTY CAESAR...12

Romaine lettuce, garlic croutons, parmesan cheese, Caesar dressing

ATHENA...14

Romaine lettuce, feta cheese, fresh tomato, Kalamata olives, green pepper, lemon-oregano dressing

CLAUDE'S HOUSE...13

Mesclun green, radish, carrot, cucumber, heirloom cherry tomato, Claude's house dressing

THE WEDGE...12

Iceberg lettuce, fresh tomato, red onion, peppers, blue cheese dressing

RED & GOLDEN BEETS WITH SHRIMP...16

Avocado, roasted green pepper, roasted pecans, chive-lemon vinaigrette

CLAUDE'S CLAM CHOWDER...14

Carrots, potatoes, green peas, smoked bacon in a broth

ENTREE

GRILLED PORK CHOP...26

Apple cabbage hash, basil-potato croquette, infused with Vermont maple syrup

CRISPY SKIN ATLANTIC SALMON...21

Saffron risotto, red onion pickle, asparagus, chive oil

OVEN ROASTED COD...21

Green peas, pearl couscous, shiitaki mushroom, creamy-anise sauce

FREE RANGE CHICKEN...20

Pan seared chicken breast, broccolini-mashed potato, caramelized carrot, madeira sauce

VEAL CHOP PARMIGIANA...52

Pan fried breaded veal chop with tomato sauce, smoked mozzarella and fettucine vodka sauce

PRIME AGED BOURBON SIRLOIN STEAK...41

10 oz. pan skilled, stuffed baked potato with mushroom, sautéed garlic in creamy bourbon sauce

ANGUS BEEF BURGER...20

Bacon and cheddar cheese, fried pickle. Served with Fries or House-made Chips

WILD SEAFOOD SPAGHETTI...36

Clams, scallops, shrimps, lobster, light basil-tomato sauce

RISOTTO VERDURE...24

Artichoke, asparagus, carrots, shiitaki mushrooms

JUMBO SHRIMP ...32

In aged cognac, pearl vegetable couscous with fried leeks, creamy shrimp sauce

PAPPARDELLE VEAL RAGU...23

Fresh Pappardelle pasta with veal meat sauce and light cream

VEGETABLE SIDES...8

Garlic spinach | mashed potato | creamy broccolini | seasonal vegetable

BEVERAGES

Freshly Ground Colombian Blend Coffee Hot or Iced...4

Assorted Teas. Hot or Iced...4

Milk: chocolate or plain...4

Homemade Lemonade...4

Espresso: Single...5 Double...6

Cappuccino or Latte...7

