

DINNER

Raw Menu

East Coast Or West Coast Oysters

½ Dozen 19

1 Dozen 32

Shrimp cocktail 19

Tuna Tartar 22

Shrimp Ceviche 24

Small Plates & Appetizers

Buffalo Cauliflower 16

Cauliflower with House-Made Honey Buffalo Sauce, Blue Cheese

Truffle Arancini 17

Truffle Rice Balls, Marinara Sauce, Parmesan Cheese

Crispy Calamari 18

Polenta Breaded Calamari, Pickled Onions Served with Marinara Sauce

Pork Belly Buns 18

Korean Glaze Pork Belly, Pickle Cabbage, Micro Cilantro

Wilde Wings 19

Six Piece Jumbo Wings

Choice of Buffalo Sauce Sweet Chili Sauce with Sesame Seeds, Chives, Blue Cheese, Carrots

Chicken Dumplings 19

Five Chicken Teriyaki Dumplings, Green beans, Crispy Onions, Greens, Ponzu, Sesame oil

Burrata 22

Confit Tomatoes, Fresh Basil, Balsamic Glaze

Hummus & Crudite 22

Hummus, Tomatoes, Cucumbers, Carrots, Olives, Pita Bread

Octopus 23

Grilled Octopus with Roasted Baby Potatoes, Red Bell Peppers, Kalamata Olives, with Chimichurri sauce

Charcuterie & Cheese plate 28

Please Ask Your Server For The Selection

Sandwiches

Buttermilk Chicken Sandwich 22

Brioche Bun, Pickled Red Cabbage, Chipotle Aioli, Pickles

Maine Lobster Roll 25

Chunks of Maine Lobster, Mayo, Celery, Old Bay Butter Brioche Roll

Wilde Bacon Cheeseburger 25

8 oz Patty, Griddled Brioche Bun, Bacon, Lettuce, Tomato, Onion, Pickles & Our Homemade Special Sauce

Grilled Steak Sandwich 26

French Baguette, NY Strip Steak, Sauteed Onions & Mushrooms and Gruyere Cheese

Salads

Add: Shrimp +10, Grilled Chicken + 8

Mediterranean Watermelon Salad 18

Watermelon, Cucumber, Feta Cheese, Basil, Mint, Drizzled with Honey-Lime

Kale Caesar Salad 19

Lemon Caesar Dressing, Chopped Kale, Toasted Panko, Fresh Grated Parmesan Cheese

Tuna Niçoise 24

Yellowfin Tuna, Served Rare, Mixed Greens, Kalamata Olives, Cherry Tomatoes, Poached Fingerling Potatoes, Boiled Egg and Haricot Verts. Dressed in a Shallot Vinaigrette.

Signature Dishes

Mussels Frites 26

Classic White Wine Broth, Garlic, Butter, Shallots, Thyme Sauce Or Fra Diavolo, Spicy Tomato Sauce

Organic Grilled Chicken 27

Grilled Organic Boneless Chicken seasoned with Sumac, Lemon Jus

Fish & Chips 28

Beer Batter Cod, Fries and Homemade Tartar Sauce

Pan Seared Salmon 29

Lemon, Capers, Butter, Wild Rice

Truffle Gnocchi 29

Porcini Duxelle, Brown Butter Cream, Fried Sage, Chives, Parmesan Cheese

Frutti di Mares 32

Shrimp, Mussels, Calamari in a Spicy Marinara Sauce, Fettuccine Pasta

Branzino 35

Whole Grilled Branzino

Steak & Frites 39

12 oz USDA Prime NY Strip Steak, Pan-Seared and Braised with a Fresh Herb butter, Mix Green Salad

Sides

French Fries 8

Swiss Chard 10

Haricot Verts 12

Wilde Mushrooms 12

Truffle Fries 13

Blistered Shishito Peppers 15

*Please notify your Server or Bartender of any allergens.

*20% gratuity will be added to groups of 6 or more.