

LUNCH PRE-FIXED MENU

\$39 PER PERSON

FIRST COURSE

please choose two to be served family style

garlic bread

four cheese, oregano, san marzano tomato sauce

classic caesar salad

parmesan, garlic croutons, creamy caesar

pan roasted buffalo chicken skewers

blue cheese cream, celery, carrots,
paprika infused oil

chipotle bbq beef empanadas

classic argentinean chimichurri

nonna's veal ricotta meatballs

garlic bread, basil oil, slow cooked plum tomatoes

SECOND COURSE

roasted chicken "half bird"

slow roasted herb marinated, spanish chorizo, spring pea
risotto, caramelized onion, gremolata, natural au jus

white quattro-formaggi pizza

smoked bacon, mozzarella, ricotta salata, parmesan,
mascarpone, rosemary

whale burger

applewood smoked bacon, gruyere, fried egg, truffle
spread, english muffin, fries

korean crispy shrimp tacos (3)

green cabbage, guchojang aioli, (korean red chili - paste)
pickled ginger, shaved radish, fresh lime

rigatoni arrabiata

wild mushrooms, baby spinach, kalamata olives, roasted
garlic, light san marzano tomato sauce, red pepper flakes
[add fennel sausages +5, marinated chicken +7, sautéed
shrimp +9]

jumbo shrimp saffron risotto

sautéed jumbo shrimp, shaved broccoli, basil, lemon oil,
lobster stock

THIRD COURSE

vanilla crime brûlée

rich custard topped with caramelized sugar, seasonal
berries

banana spring rolls with kahlua caramel

cinnamon sugar, vanilla ice cream

chocolate chip skillet cookie

butterscotch sauce, vanilla ice cream

zeppoles (Italian donuts)

lemon-vanilla glaze, toasted almonds, powdered sugar



23% GRATUITY WILL BE ADDED TO EVENTS.

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

BRUNCH PRE-FIXED MENU

\$25 PER PERSON

includes for the table to share:
brunch empanadas & nutella pizza

- coffee and tea are included -

please select one of the following:

breakfast pizza

scrambled eggs, smoked bacon, sweet sausage, cheddar, mozzarella, spicy aioli

farm-n-field egg sandwich

smoked bacon, fried egg, lettuce, tomato, avocado, remoulade spread, jumbo english muffin, with home fries or fries

steak & eggs

marinated grass fed hanger steak, sunny side up egg, classic argentinean chimichurri, home fries

belgian waffle

seasonal berries, housemade syrup, strawberry butter

buttermilk fried chicken & waffles

smoked bacon bits, creamy maple gravy

french toast

brioche bread, whipped nutella cream cheese drizzle, citrus infused strawberries, maple syrup

hangover hash

berkshire pulled pork, sweet sausage, fingerling potatoes, english peas, brussels sprouts, fried egg, cherry peppers

eggs benedict

poached egg, canadian bacon, hollandaise, english muffin, home fries

florentine +1 • scottish smoked salmon +3

whale brunch duo

eggs benedict, french toast, home fries

slow roasted buffalo chicken BLT wrap

smoked bacon, vegetable slaw, blue cheese cream, tomatoes, crumbled blue cheese, fries

california breakfast wrap

smoked bacon, marinated tomatoes, avocado purée, light and fluffy scrambled eggs, cheddar cheese, spicy cream cheese spread, choice of home fries or crispy fries

korean crispy shrimp tacos (3)

green cabbage, guchojang aioli, (korean red chili - paste) pickled ginger, shaved radish, fresh lime

scottish smoked salmon sandwich

egg salad, capers, red onions, arugula, mascarpone spread, multigrain bread, choice of home fries or fries

whale burger

applewood smoked bacon, gruyere, fried egg, truffle spread, english muffin, fries



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DINNER

PRE-FIXED MENU

TIER ONE: \$49 PER PERSON

FIRST COURSE

please choose two items to be served family style

classic caesar salad with garlic croutons

garlic bread

four cheese, oregano, warm san marzano tomato sauce

slow roasted beet salad

baby arugula, goat cheese, orange slices, beet puree', almonds, citrus vinaigrette

chipotle bbq beef empanadas

classic argentinean chimichurri

pan roasted buffalo chicken skewers

blue cheese cream, celery, carrots, paprika infused oil

SECOND COURSE

spaghetti and meatballs

nonna's veal meatballs, slow cooked plum tomatoes, fresh basil, shaved parmesan, olive oil

rigatoni arrabiata

wild mushrooms, baby spinach, kalamata olives, roasted garlic, light san marzano tomato sauce, red pepper flakes
[add fennel sausages +5, marinated chicken +7 sautéed shrimp +9]

roasted chicken "half bird"

slow roasted herb marinated, spanish chorizo, spring pea risotto, caramelized onion, gremolata, natural au jus

crispy skin atlantic salmon

crushed fingerling potatoes, wilted baby spinach, kalamata olives, shrimp scampi sauce, lemon preserve, crispy shrimp

rigatoni all a vodka

smoked bacon, crushed tomatoes, red pepper flakes, parmesan, parsley, creamy vodka sauce [add fennel sausage +6, chicken +7, shrimp +9]

pan roasted grass fed hanger steak

twice baked potato (smoked bacon, aged cheddar, sour cream), farmers vegetables, cabernet wine reduction, sea salt

THIRD COURSE

vanilla crème brûlée rich custard topped with caramelized sugar, seasonal berries

banana spring rolls

cinnamon sugar, kahlua caramel, vanilla ice cream

chocolate chip skillet cookie butterscotch sauce, vanilla ice cream

zeppoles (Italian donuts)

lemon-vanilla glaze, toasted almonds, powdered sugar



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DINNER

PRE-FIXED MENU

TIER TWO: \$69 PER PERSON

FIRST COURSE

please choose three items to be served family style

whipped local ricotta - hamden, ct

white truffle oil, honey drizzle, grilled bread

classic caesar salad with garlic croutons

anson mills farro bowl

baby arugula, granny smith apples, woodcock farm feta, cranberries, shaved radish, sherry honey vinaigrette (add fried egg +2)

crispy calamari with spicy remoulade, lemon wedge

jumbo coconut shrimp with sweet chili sauce

soy-lime aioli, green cabbage, sesame seeds

nonna's veal ricotta meatballs

garlic bread, slow cooked tomatoes, basil oil

SECOND COURSE

crispy skin atlantic salmon

crushed fingerling potatoes, wilted baby spinach, kalamata olives, shrimp scampi sauce, lemon preserve,

crispy shrimp

roasted chicken "half bird"

smoked bacon, crushed tomatoes, red pepper flakes, parmesan, parsley, creamy vodka sauce [add fennel sausage +6, chicken +7, shrimp +9]

iron skillet new york strip steak

truffle cream, crushed fingerling potatoes, farmers vegetables, cabernet wine reduction, sea salt

pan roasted berkshire pork chop

chickpea bourbon bbq glaze, pulled pork, loaded baked potato, braised cabbage, cherry peppers, creme fraiche

pasta pescatore

jumbo shrimp, fresh calamari, manila clams, steamed mussels, san marzano tomatoes, garlic confit, parsley, lobster broth, lemon zest, olive oil drizzle

harbor point seafood of the day - prep changed daily

THIRD COURSE

vanilla crème brûlée rich custard topped with caramelized sugar, seasonal berries

warm chocolate cake "baked to order"

vanilla-yogurt mousse, vanilla gelato

banana spring roll

cinnamon sugar, kahlua caramel, vanilla ice cream

chocolate chip skillet cookie

butterscotch sauce, vanilla ice cream



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