



APPETIZERS

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| 362 GARDEN SALAD | 19 |
| • organic field greens ~ shaved carrots ~ roasted ribbon zucchini ~ citrus baby heirloom tomatoes ~ candied walnuts *(gf,df,v) | |
| ADD GORGONZOLA CRUMBLE GARLIC BREAD \$6 | |
| NEW ENGLAND CLAM CHOWDER | 16 |
| • oyster crackers ~ lavender flower ~ coral bay micro greens | |
| BUTTERNUT SQUASH PEI MUSSELS | 23 |
| • black truffle cream sauce ~ toasted bread | |
| SEARED SCALLOPS | 26 |
| • sweet potato puree ~ eggplant legume ~ lemon butter sauce *(gf) | |
| CRAB CAKES | 25 |
| • crispy yucca ~ sriracha aioli ~ micro greens *(df) | |
| HERB CRUSTED LAMB LOLLIPOPS | 32 |
| • garlic mash potatoes ~ citrus chimichurri | |
| ISLAND CONCH & LOBSTER CAKES | 28 |
| • baked polenta croutons ~ cauliflower puree | |
| YUCCA WEDGES | 16 |
| • lemon chive aioli *(gf,v) | |
| BREAD BASKET | 8 |
| • served with olive tapenade | |

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS.
PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.