

suitable to share
STARTERS

SEA BY FIRE*

OYSTERS HILLBILLY RIVIERA _ 5 ea
saltines, crystal's hot sauce butter

OYSTERS ROCKEFELLER _ 6 ea

candied bacon, calabrian chile breadcrumbs, creamed spinach, hollandaise

SKULL ISLAND PRAWN _ 12 ea

garlic herb butter, lemon

SPANISH OCTOPUS _ 32

onion jang, papas bravas, spicy aioli, salumi picante

CRISPY BRUSSELS SPROUTS _ 12

torn mint, thai chili sauce

CREAMED SPINACH & ARTICHOKE DIP _ 19

artichoke hearts, parmesan reggiano, bechamel, fine herbs, sourdough toast points

WORLD-FAMOUS CONFIT CHICKEN WINGS _ 16

salsa macha, lime, scallion

CHEF'S CHOICE WOOD-FIRED OYSTERS

half dozen _ 29
dozen _ 57

RAW BAR*

SAKU GOLD TUNA _ 8 ea

crispy sushi rice cake, kizami wasabi aioli

BAY SCALLOP _ 7 ea

wood-fired bay scallop, pommes puree, bearnaise sauce

OYSTERS ON THE HALF SHELL _ 5 ea

pink peppercorn & champagne mignonette

+ TRUFFLE HOT SAUCE _ 2

HAMACHI _ 18

avocado, aji amarillo mayo, peruvian causa

8OZ FILET* _ 62

10OZ PRIME STEAK

FRITES* _ 40
salsa verde

RIGATONI ALLA VODKA _ 22

copper-extruded housemade pasta, parmigiano reggiano, basil
+ **WOOD-GRILLED LOBSTER 5OZ** _ 21

CEDAR GRILLED SALMON* _ 35

maple miso glaze, ponzu, charred lime

wood-fired
LUNCH ENTREES

16OZ PRIME NY STRIP* _ 74

8OZ FILET "MRS O'LEARY"* _ 68
red wine demi glace, fried shallots

6OZ SAWYER-STYLE STEAK FRITES _ 50

50 day dry aged ribeye, classic au poivre sauce, suet fries

limited availability

ROTISSERIE

BRINE + HERB-MARINATED AMISH FARM CHICKEN _ 29.5
Greek fries, fried green olives, feta, lemon oregano jus

from the garden
SOUPS & SALADS

LOBSTER BISQUE _ 17

poached lobster, brioche croutons, olive oil, chives

CHIPOTLE SOUTHWEST CHOPPED SALAD _ 18

charred corn, carlson farms black bean, avocado, pico de rooster, hard cooked egg, crispy masa tortilla, cumin dressing

CAESAR SALAD* _ 17

farm egg bottarga, parmesan, baby gem, crispy shallot, **WEST TOWN BAKERY** breadcrumbs

SPRING GREENS BURRATA _ 24

angel & franco burrata, green goddess dressing, pqb stirato toast

BLUE CHIP CHOP SALAD _ 33

ahi tuna, yellow tail, blue crab, spicy louie dressing, gem lettuce
+ **AVOCADO** _ 5

HEARTH BOWL _ 19

quinoa, farro, wild rice, edamame, crispy beluga lentil, roasted sweet pepper, japanese sweet potato, seasonal vegetables, preserved lemon vinaigrette

a delicious take on the classics
SANDWICHES

BACON CHEESEBURGER DELUXE* _ 28

wood-fired burger, american cheese, sliced pickles, nueske's bacon, sliced red onion, secret sauce, potato bun, iceberg, fries

VANDER FARMS ITALIAN BEEF _ 25

caruso's giardiniera, rotisserie au jus, wagyu suet-toasted roll, french fries
+ **RACLETTE CHEESE WHIZZ** _ 5

TRUFFLE GRILLED CHEESE _ 24

pqb sourdough, truffle bechamel, aged white cheddar

SUPER BAJA GRILLED CHICKEN CLUB _ 23

nueske's bacon, iceberg lettuce, avocado, mighty vine tomato, cilantro salsa verde, french fries

CONNECTICUT LOBSTER ROLL _ 34

buttery new england roll, lemon aioli, chives, house chips

flame-fired bites
GRILLED SKEWERS

CHICKEN THIGH _ 9.5

black pepper bbq

BEEF TENDERLOIN _ 18

salsa verde

FAROE ISLAND SALMON _ 13

green zhug sauce

SHRIMP SHASHLIK _ 12

green zhug sauce

for the table
SIDES

WILD MUSHROOMS _ 15

roasted red onion, herbs

WOOD-FIRED BABY CARROTS _ 14

tri-colored carrots, peruvian lima bean puree, gremolata

MASHED POTATOES _ 12

yukon gold potatoes, brown butter gravy

MAC 'N CHEESE _ 13

housemade pasta, blend of aged cheddar and american cheeses

TWICE COOKED SWEET POTATO _ 11

lillie's q bbq butter, burnt orange

FRENCH FRIES JULIA CHILD STYLE _ 11

beef suet, "giardinieraioli", heinz 57 ketchup

LUNCH
Spring 2026

chef & partner
jonathon sawyer

chef de cuisine
jairo chavez

downtown

COCKTAILS _17 | HH _12

ESPRESSO MARTINI

grey goose vodka, dark matter espresso, maplewood coffee liqueur, dark matter syrup, angostura cocoa bitters

GARDEN CITY

mile high vodka, green tea simple syrup, lime juice, tropical flower

OLD FASHIONED

evan williams bourbon, demerara syrup, angostura bitters, regan's orange bitters, quari ice

ALMOST FAMOUS

patron silver, aperol, la luna cupreata, falernum*, lime juice

VIOLET EMBER

mile high gin, luxardo maraschino, st. germain elderflower, blueberry simple, cava

CONTROLLED BURN

evan williams bourbon, leopard tart cherry, cioco, sweet vermouth, lemon, demerara

BRIDGE & BLOOM

la luna cupreata, montenegro, melon, coconut syrup, lemon

STAY GOLDEN

planteray 3 star rum, fruitful banana, coconut syrup, lime, angostura

CLASSIC MARTINI

masons of yorkshire london dry gin, vermouth, hearth-smoked pearl onion

SPIRIT FREE

VIOLET EMBER N/A _12

blueberry simple syrup, pineapple juice, lime juice, fever tree yuzu & lime

DAILY RITUAL _12

rare tea cellar's earl grey concentrate, lemon juice, rich simple syrup

*contains almonds

POINTS HAVE THEIR PERKS



by the glass

WINE

PROSECCO **GUINIGI TREVISO** | ITALY _14

BRUT ROSÉ **CAMPUGET TRADITION** | FRANCE | NV _14

ROSÉ **DALLA TERRA CLETO** | ITALY | 2024 _13

SAUVIGNON BLANC **te PĀ** | NEW ZEALAND | 2024 _14

PINOT GRIGIO **CANTINA DEL GARDA** | ITALY | 2024 _13

CHARDONNAY **MOUNT EDEN** | EDNA VALLEY | 2022 _18

PINOT NOIR **ARESTI** | CHILE | 2022 _14

CABERNET SAUVIGNON **FINCA DECERO** | ARGENTINA | 2020 _17

BARBERA D'ALBA **MAURO MOLINO** | ITALY | 2023 _15

draft

BEER

MODELO | LAGER _8

STELLA ARTOIS | PILSNER _8

DOVETAIL | HEFEWEIZEN _9

HALF ACRE | DAISY CUTTER | PALE ALE _9

MAPLEWOOD | SON OF JUICE | HAZY IPA _9

nice and cold

CANS + BOTTLES

MILLER LITE | LAGER _7

BUD LIGHT | LAGER _7

MAPLEWOOD | FIFTY/SHIFTY | GERMAN PILSNER _9

GOOSE ISLAND | 312 | WHEAT ALE _8

3 FLOYDS | GUMBALLHEAD | PALE ALE _9

GUINNESS | STOUT _8

BLAKE'S | CIDER _8

WHITE CLAW | ROTATING | SELTZER _8

HIGH NOON | ROTATING | SELTZER _10

NÜTRL | ROTATING | SELTZER _9

BEST DAY | ELECTRO-LIME | N/A CERVEZA _7

ATHLETIC | FREE WAVE | N/A HAZY IPA _6

GUINNESS 0 | N/A STOUT _8

