

THIS AFTERNOON'S OYSTER SELECTION  
ISLAND CREEK, DUXBURY, MA \$2.50

HAND CLIPPED ORGANIC GREENS  
LOCAL RASPBERRIES, SPICED WALNUTS, TOASTED BAGUETTE, CRUMBLLED GOAT CHEESE, ICE WINE VINAIGRETTE \$6-

TOMATO AND MOZZARELLA SALAD  
FARM FRESH HOTHOUSE TOMATOES, CLIPPED BASIL, EVOO, REDUCED BALSAMIC \$9-

SLOW-ROASTED FARM FRESH BEET SALAD  
HAND-PICKED GREENS, CRUMBLLED FETA CHEESE, HERB VINAIGRETTE \$7-

FRIED BRUSSELS SPROUTS  
SWEET CHILI AIOLI \$9-

SUMMERTIME CAPRESE FLATBREAD  
SLICED PROSCIUTTO, ROASTED GARLIC, BAKED MOZZARELLA \$8-

GRILLED DAY BOAT SEA SCALLOPS  
ORANGE SEGMENTS, FRESH RASPBERRIES, MIXED BABY LETTUCE, CRISPY BACON \$14-

PAN FLASHED POINT JUDITH CRISP CALAMARI  
SWEET AND SOUR SOY GLAZE, PINEAPPLE, EDAMAME \$10-

**CHEF'S SELECTIONS**

**FILET Tournedos and SHRIMP**  
BERKSHIRE BLUE CHEESE CHIPOTLE BROWN SAUCE, SWEET ONION MASHED, GARLIC SPINACH \$16-

**TRADITIONAL SPANISH SEAFOOD PAELLA**  
CHORIZO, FRESH FISH, SHRIMP, CLAMS, MUSSELS, SCALLOPS, EDAMAME, SMOKED PAPRIKA \$16-

**HAND-CUT SPINACH PAPPARDELLE WITH BABY CLAMS**  
PROSCIUTTO, FRESH DILL, ROASTED TOMATOES, WILTED MUSTARD GREENS \$12-

**BLACKENED FARM RAISED SALMON**  
PARMENSAN TOASTED ISREALI COUS COUS WITH CHORIZO, LEEKS AND CORN \$14-

**GRILLED TENDERLOIN CHOP SALAD**  
TOMATOES, CUCUMBERS, APPLES, BELL PEPPERS, BERKSHIRE BLUE, ARUGULA, RED WINE VINAIGRETTE \$12-

**GRILLED SCALLOP SALAD**  
OVEN ROASTED TOMATO, BOSTON BIBB LETTUCE, GOAT CHEESE, MUSTARD DRESSING \$12-

**SLOW ROASTED "SOUTH BEACH" CHICKEN LETTUCE WRAP**  
CHIPOTLE RANCH, WALNUTS, SOFT GOAT CHEESE, TOMATOES, BOSTON LETTUCE, CHILLED CUCUMBER SALAD \$9-

**LOBSTER AND SHRIMP MAC AND CHEESE**  
PEPPERED BACON, SPINACH, OVEN-DRIED TOMATOES \$16-

**LATA"BURGER"**  
CHEDDAR, PEPPERED BACON, FRIED PICKLES, SWEET DIJON AIOLI, CIABATTA ROLL, HAND CUT FRENCH FRIES, \$10-

**SMOTHERED SURF, TURF AND CHEESE**  
BLACKENED SHRIMP, SLICED SIRLOIN, BELL PEPPERS, MELTED TUXFORD CHEDDAR, HAND-CUT FRIES \$10-

**GRILLED CHICKEN AND FRESH MOZZARELLA SANDWICH**  
PORTOBELLO MUSHROOMS, ROASTED RED PEPPERS, BABY SPINACH, BALSAMIC AIOLI  
HAND CUT FRENCH FRIES, CIABATTA ROLL \$9-

**WARM SPICED PASTRAMI SANDWICH**  
GRAIN MUSTARD LEEK AIOLI, MARBLE RYE, MUENSTER CHEESE, GINGERED KRAUT, HAND-CUT FRENCH FRIES \$10-

**ROASTED VEGETABLE WRAP**  
PORTOBELLO MUSHROOMS, BABY SPINACH, ASPARAGUS, TOMATOES, CARAMELIZED ONION AND CHEDDAR,  
ROASTED GARLIC BELL PEPPER AIOLI, WHITE SWEET POTATO CHIPS \$9-

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS*

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY*

EXECUTIVE CHEF AND OWNER: JEFFREY T. DAIGNEAU

JULY 29, 2010



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