

# BEACON

raw &  
chilled

- LOCAL CATCH CRUDO** summer melon, calabrian chili, speck, shiso 14  
**COLD-WATER OYSTERS** hibiscus mignonette, lychee snow, cucumber, lemon verbena 4/each  
**MAINE LOBSTER TAIL** brown butter glazed, plums, white onions, pumpernickel, mustard seeds 21  
**YELLOWFIN TUNA** citrus, dulce pepper, fennel, taggiasca olives 15

small  
plates

- SWEET CORN BISQUE** roasted shrimp, grilled corn relish, crème fraîche, “corntons” 10  
**SWANK FARMS GREEN SALAD** tomato-shallot confit, pecorino, shaved vegetables, sherry muscatel vinaigrette 12  
**GRILLED BABY GEM “CAESAR”** garlic confit vinaigrette, parmigiano, shallot oregano crumble, spanish white anchovy 13  
**EMBER-ROASTED VEGETABLES & BURRATA** stone fruit, saffron farro, grilled wild greens, pomegranate citronette 14  
**CHARRED SPANISH OCTOPUS** smoked potato, treviso, black garlic, olive, tomato conserva 17  
**WOOD-GRILLED OYSTERS** miso-maître d’ butter, salsify, serrano ham, sherry hot sauce 16  
**PRIME STEAK CARPACCIO** summer pepper pesto, whipped feta, pickled shallots, artichokes 15  
**HUDSON VALLEY FOIE GRAS TORCHON** strawberry, pistachio shortbread, celery, brioche 17  
**GRILLED LAMB CHOPS “SCOTTADITO”** nectarine panzanella, salsa verde, pimentón de la vera 19

pasta

- SWEET PEA AGNOLOTTI** speck, sugar snap peas, mint, house ricotta 14  
**LOBSTER BUCATINI “CACIO E PEPE”** meyer lemon, cracked pepper, pecorino sardo 18  
**RICOTTA GNUDI & DUCK RAGOUT** puntarelle, cherries, parmigiano 16

large  
plates

- SEARED NEW BEDFORD SEA SCALLOPS** chorizo “paella,” sofrito, piquillo pepper, saffron 34  
**ROASTED JURGIELEWICZ FARMS DUCK BREAST** clementine, fennel, blackberry, lavender, honey 38  
**DRY-AGED “NO. 12” SHORT RIB BURGER** aged white cheddar, grilled onion, bacon, roasted pepper ketchup, brioche 18

## THE HUNTER & THE ANGLER

cooked over a wood fire & paired with a chef-selected sauce  
served with a composed vegetable preparation of your choice

- 14 OZ. ALLEN BROTHERS PRIME ANGUS BONE-IN NY STRIP** (*nebraska*) duo of sauce “bordelaise” & bone marrow “chimichurri” 42  
**8 OZ. ALLEN BROTHERS ANGUS PETIT FILET MIGNON** (*nebraska*) porcini & truffle “hunter’s sauce” 35  
**16 OZ. HERITAGE BERKSHIRE PORK CHOP** (*iowa*) pinot noir & cherry “gastrique” 34  
**1/2 FREE-RANGE CHICKEN UNDER A BRICK** (*joyce farms*) roasted dulce pepper pesto 22  
**FAROE ISLAND SALMON** (*denmark*) passion fruit “beurre blanc” 29  
**DAILY SELECTION OF LOCALLY CAUGHT FISH** (*florida*) golden tomato “sauce vierge” MP

### VEGETABLES

**broccolini** citrus, labneh, cashews, harissa honey | **sweet corn polenta** fava beans, mascarpone, balsamico  
**asparagus** cherry, pistachio, soft-boiled egg, parmigiano | **pomme purée** crème fraîche

à la carte 7

## ALLEN BROTHERS PRIME RIBEYE FOR TWO

shallot confit, asparagus, pomme purée, porcini & truffle “hunter’s sauce” MP

\*Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

EXECUTIVE CHEF JORDAN LERMAN | GENERAL MANAGER DANIELLE COFFARO

butcher cuts &  
market fish

## CRAFT COCKTAILS

15 each

light &  
liberated

**PORTSIDE** gin, cucumber, elderflower, meyer lemon, nitro mint  
**MISTER G** prosecco, clarified strawberry, muscat, yuzu, basil  
**BRAMBLE ON (REMIX)** vodka, blackberry, pineapple, aromatics

fancy &  
fresh

**GARDEN OF TONIC** gin, housemade tonic #9, exotic citrus, mint, flowers  
**BULLFIGHTER** tequila, mezcal, vanilla chai, lemongrass, tropical ice  
**FANTASTIC VOYAGE** bourbon, aperol, peach, pseudo champagne

classic &  
composed

**VESPER** vodka, navy strength gin, cocchi americano, lillet blanc, eau de citron  
**BLOOD & SAND** scotch, curaçao, housemade vermouth, blood orange, sandalwood  
**HEMINGWAY DAIQUIRI** aged white rum, maraschino liqueur, grapefruit, calamansi, lime espuma

stirred &  
spirited

**MAXIMUS NEGRONIS** navy strength gin, sloe gin, campari, aperol, raspberry granita  
**CONCRETE JUNGLE** bourbon, rye, carpano antica, bitters  
**BACK IN EL DÍA** gran reserva rum, créole shrubb, walnut bitters, coconut, orange, barrel aged

soft  
cocktails

**WHIMSY & FLOW** blood orange, CO2, seville orange apertivo, vanilla, brut bubbles 7  
**PROHIBITION PEDDLER** cucumber, orgeat, pineapple, nitro-muddled basil, ginger 6

## WINE BY THE GLASS

sparkling  
wine

**NINO FRANCO** *rustico*, prosecco, valdobbiadene superiore, italy 2015 12  
**VOIRIN-JUMEL** *tradition*, brut, cramant, champagne, france nv 18  
**LAHERTE FRÈRES ROSÉ** *ultradition*, epernay, champagne, france nv 28

white wine &  
rosé

**ALBARIÑO** paco y lola, rías baixas, spain 2019 14  
**GRÜNER VELTLINER** schloss gobelsburg schlosskellerei, kamptal, austria 2018 12  
**SAUVIGNON BLANC** seresin, marlborough, new zealand 2018 14  
**SAUVIGNON BLANC** clauderiffault, *les boucauds*, sancerre, france 2018 16  
**PINOT GRIGIO** jermann, friuli-venezia giulia, italy 2019 13  
**RIESLING** hermann.j. wiemer, *dry*, finger lakes, new york 2017 13  
**CHARDONNAY** domaine ventoura, petit chablis, burgundy, france 2018 13  
**CHARDONNAY** melville estate, sta. rita hills, california 2017 17  
**GRENACHE ROSÉ** château d'aqueria, tavel, southern rhône, france 2019 13

reserve white  
wine & rosé

**CHARDONNAY** joseph colin, chassagne-montrachet, burgundy, france 2018 20 (3 oz) 34 (5 oz)  
**CHARDONNAY** peter michael, *belle côte*, sonoma valley, california 2018 24 (3 oz) 40 (5 oz)  
**CHARDONNAY** nickel & nickel, *truchard*, napa valley, california 2019 15 (3 oz) 24 (5 oz)  
**PROPRIETARY ROSÉ BLEND** château d'esclans, *les clans*, côtes de provence, france 2018 29 (3 oz) 48 (5 oz)

red  
wine

**PINOT NOIR** ken wright, willamette valley, oregon 2018 14  
**PINOT NOIR** vincent girardin bourgogne, *cuvée st. vincent*, burgundy, france 2017 16  
**GAMAY** jean-marc burgaud, *côte du py*, morgon, beaujolais, france 2018 13  
**MERLOT** seven hills, columbia valley, washington 2017 13  
**NERO D'AVOLA** feudo montoni, *vigna lagnusa*, sicily, italy 2017 12  
**SYRAH** gramercy, *lower east*, columbia valley, washington 2016 15  
**SUPER TUSCAN** ornellaia, *le volte*, tuscan, italy 2018 18  
**CABERNET SAUVIGNON** tenshen, paso robles, california 2017 13  
**CABERNET SAUVIGNON** trig point, *diamond dust vineyard*, alexander valley, california 2017 17

reserve  
red wine

**PINOT NOIR** remoissenet père et fils, gevey-chambertin, burgundy, france 2017 23 (3 oz) 38 (5 oz)  
**NEBBIOLO** poderi luigi einaudi, *ludo*, barolo, piedmont, italy 2016 17 (3 oz) 28 (5 oz)  
**SANGIOVESE** roberto bellini podere, *brizio*, riserva, brunello di montalcino, italy 2012 20 (3 oz) 34 (5 oz)  
**BORDEAUX** château cos d'estournal, saint-estèphe, médoc, france 2014 38 (3 oz) 64 (5 oz)  
**CABERNET SAUVIGNON** caymus, *special selection*, napa valley, california 2016 41 (3 oz) 68 (5 oz)

## BEER

bottles &  
cans

|                                      |   |   |
|--------------------------------------|---|---|
| <b>BUD LIGHT</b> ( <i>lager</i> ) 5  | <b>HEINEKEN</b> ( <i>pale lager</i> ) 6         | <b>UNHOLY</b> ( <i>belgian trippel</i> ) coppertail 7 |
| <b>BUDWEISER</b> ( <i>lager</i> ) 5  | <b>HEINEKEN 00</b> ( <i>nonalcoholic</i> ) 6    | <b>HAVANA</b> ( <i>lager</i> ) concrete beach 7       |
| <b>MICH ULTRA</b> ( <i>lager</i> ) 5 | <b>KRONENBOURG 1664</b> ( <i>pale lager</i> ) 6 | <b>SUNSHINE CITY</b> ( <i>ipa</i> ) green bench 7     |