

THE VIEW AT THE BATTERY

Appetizers

New England Clam Chowder - crispy bacon	12
Caesar - scarlet & green baby romaine, toasted crouton, shaved parmesan, pickled shallots, caesar dressing	15
Grilled Portobello - roasted peppers, arugula, feta, pine nuts, balsamic glaze	16
Grilled Octopus - cashew puree, watercress, citrus vinaigrette	25
Fried Calamari - banana peppers, saffron aioli	16
Smoked Burrata - caramelized pear, capicola, crispy basil	26
Shrimp Al Ajilo - parsley, lemon, garlic oil	22
Drunken Mussels - shallots, garlic, white wine, roasted garlic, grilled focaccia	23
Bianca Flatbread - parmesan cream, roasted pears, gorgonzola	16
Margarita Flatbread - sliced mozzarella, basil	15
Arugula and Prosciutto Flatbread - arugula, prosciutto, fig, balsamic	16

Weekly Happy Hour

WEDNESDAY - FRIDAY 4PM - 6PM

SUNDAY BOTTOMLESS MIMOSAS \$45 WITH PURCHASE OF ENTRÉE

Entrées

Pan Seared Chicken - creamer potatoes, sautéed green beans and shallots cilantro crema & natural jus	26
The Double Cheeseburger - cheddar & gruyère cheese, caramelized onions sliced pickles & View sauce	23
12oz New York Sirloin - parmesan smashed potatoes, grilled asparagus herb butter	37
Pork Chop - shaved fennel, arugula & apple purée	38
Braised Short Rib - faro risotto, charred endive, burgundy sauce	38
Black Sea Bass - charred fennel, braised chickpeas, calabrese broth	36
Seared Trout - broccolini, olive tapenade, almonds, lemon herb vinaigrette	32
Cioppino - mussels, clams, shrimp, calamari, garlic, parsley, calabrian chilli sauce	38
Tagliatelle - seared diver scallops, oyster mushrooms, pesto	34
Bucatini - pistachio crumble, crispy pancetta, pecorino romano	26
Squid Ink Pasta - crab meat, bread crumbs, fiery bomba calabrese sauce	32
Marinated Cauliflower Steak - white bean puree, chermoula sauce, preserved lemon (V)	23
Fish & Chips - tartar sauce, malt vinegar	24
Lobster Roll - old bay aioli, french fries	32
Roasted Pork Sandwich - fried egg, pickles, lettuce, tomatoes, red pepper aioli	24
Grilled Steak Sandwich - caramelized onions, mushrooms, horseradish crema	26
Grilled Chicken BLT - pepper jack cheese, bacon, cilantro aioli	23

PLEASE NOTIFY YOUR SERVER WITH ANY DIETARY REQUIREMENTS

Beers

BOTTLES & CANS

- Stella Artois - pilsner
- Kona Longboard Lager - lager
- Whale Tale - pale ale
- Blue Point Toasted Lager - lager
- Grey Lady - wheat beer
- Goose Island - IPA
- Blue Point Imperial Sunshine - blonde ale. 9.6%
- Omission Ultimate Light - light golden ale, 96 cal, 3carbs
- Nutrl Spiked Seltzer - watermelon, pineapple, raspberry, mango

Wines

WHITE WINE

- 8 Antigal Uno - sauvignon blanc, argentina 18' 14
- 8 Maison Louis Latour Grand Ardèche - chardonnay, france 19' 17
- 8 Barone Fini - pinot grigio, italy 20' 13
- 8 Ely - chardonnay, california 20' 12
- 8 Château St. Michelle - dry reisling, washington 20' 13

RED WINE

- 9 Spellbound - cabernet sauvignon, california 19' 14
- 8 Maison Louis Latour Domaine de Valmoissine - pinot noir, france 18' 18
- 6 Anitgal Uno - malbec, argentina 18' 14
- Luke - merlot, washington 17' 18

SPARKLING

- Josh - prosecco, brut, doc 15/45
- Charles Heidsieck - champagne, brut reserve 150