



LUNCH on 53

Appetizers

SHRIMP COCKTAIL	cocktail sauce, horseradish, lemon	18
CRISPY FRIED CALAMARI	pickled banana peppers, cocktail sauce, remoulade	18
TUNA TARTARE	crispy wontons, avocado, soy ponzu, spicy aioli	19
GRILLED FLAT BREAD	babaganoush, tzatziki, sweet pepper hummus	13

Soups & Salads

BUTTERNUT SQUASH SOUP	cream, chicken stock, sage	9
NEW ENGLAND CLAM CHOWDER	imported pancetta, oyster crackers	10
MIXED LETTUCCES	shaved radish, sherry vinaigrette	15
CAESAR SALAD	romaine lettuce, parmesan croutons, white anchovy	15
HOLIDAY SALAD	persimmon, pomegranate, goat cheese, sherry vinaigrette	16
ADD TO ABOVE SALAD	chicken 10 salmon 16 8oz steak 18 shrimp 18	

Sushi Rolls

MANGO MAMBO ROLL	spicy salmon, avocado, mango, fresh salmon, spicy mayo	21
MAUI ONION ROLL	panko sweet onion, avocado, asparagus, cajun ahi tuna	19
RAINBOW ROLL	california roll topped with tuna, salmon & yellow tail	22
SPICY RAINBOW ROLL	spicy tuna, topped with tuna, salmon & yellow tail	23
SPIDER ROLL	tempura soft shell crab, avocado, cucumber, tobiko & unagi sauce	21
SPICY CRUNCHY ROLL	shrimp tempura, avocado, cucumber, topped with spicy tuna, wasabi tobiko	23



Hand Helds

JULIO'S PRIME CHEESEBURGER	cheddar, lettuce, tomato, onion, house remoulade, fries	18
GRILLED CHICKEN	bacon, avocado, aioli, lettuce, tomato and fries	17
TURKEY GOBBLER	roasted turkey, cranberry, stuffing, mayonnaise, fries	16
MARGHERITA PIZZA	mozzarella, tomato, basil	18

Pasta & Plates

HOUSE MADE BOLOGNESE	house made ragu, campanelle, parmesan reggiano	19
CHICKEN PARMESAN	house marinara, mozzarella, linguine	20
ALBA CHICKEN	braised spinach, pickled fresno chili, chicken jus	21
WILD ATLANTIC SALMON	sweet corn and leek relish, baby zucchini, sherry sauce	23
FISH & CHIPS	crispy haddock, coleslaw, remoulade, fries	19
BAKED COD	mashed potatoes, spinach, sage beurre blanc	22
VEAL PICCATA	veal cutlet, lemon, caper butter, linguine	22
BRAISED SHORT RIB	polenta and caramelized onions	20

Alba ala carte steaks available upon request

WHITES	Gls	Btl	REDS	Gls	Btl
Villa Sandi Prosecco "il Fresco" Brut, IT	9	32	Unsorted Pinot Noir, CA	9	32
Coppa Moscato D'Asti	10	35	Meiomi Pinot Noir CA	13	45
Bollini Pinot Grigio, IT	9	32	Ghost Pines Merlot, Napa/Sonoma, CA	10	35
Santa Margarita Pinot Grigio, IT	15	54	Querceto Chianti, Toscano IT	9	32
Kessler R' Riesling, GR	9	32	Stone Cellars by Beringer Cabernet, CA	8	29
Kim Crawford Sauvignon Blanc, NZ	12	39	Twenty Rows Reserve, CA	13	45
Stone Cellars by Beringer Chardonnay, CA	8	29	Aruma Malbec, ARG	10	35
Martin Ray Chardonnay, CA	13	45	Centered Cabernet Sauvignon CA	15	54

ROSÉ/BLUSH	GLS	BTL
Beringer, White Zinfandel, CA	8	29
Laroque, Rose, FR	9	32

THE COCKTAILS & MARTINIS

APEROL SPRITZ	15
Prosecco, Aperol & soda, orange garnish	
WINTER IN ITALY	15
Vodka, Limoncello, blood orange juice, rosemary syrup	
THE MATADOR	15
Tequila, pomegranate liquor, lime juice, ginger beer	
NOIR COOLER	15
Rum, orange liquor, lime juice, pinot noir, simple syrup	
PORT OLD FASHION	15
Bourbon, port wine, walnut bitters, maple syrup	
GIN FIZZ	15
Gin, pink grapefruit, rosemary syrup, topped with prosecco	

BEERS

~ BOTTLE ~

Corona	7	Smutty Nose	8	Sam Smith Tady Porter	10
Amstel Light	7	Chimay	11	Dogfish 60 Minute, IPA	7
Coors Light	7	Anchor Steam	7	Heinekin 00 (N/A)	7
Miller Light	7	Anchor Porter	7	Clausthauler (N/A)	7
Heinekin	7				

~ DRAFT ~

Sam Seasonal	9	Be Hoppy IPA	9	Castle Island Keeper	9
		Allagash White	9		

~ CANS/SELTZERS/CIDERS ~

Sam Adams Wicked Hazy IPA	8	Magners Cider	8	Truly	8
Downeast Cider	7	White Claw	7	High Noon	8