

Soups & Starters

Maine Lobster Bisque | 16

Black Bean Soup | 10 V

Sour Cream, Red Onions

Phyllo Wrapped Shrimp | 22

Crispy Shrimp, Creamy Spicy Dipping Sauce

Steamed Mussels | 22

Chorizo, Garlic, Tomato, White Wine, Garlic Bread

Duck Lettuce Wraps | 23

Pulled Duck, Rice, Kimchee, Hoisin, Peanut Sauce

Fresh Cape Cod Calamari | 21

Fried Crisp or Sautéed Fra Diavolo Style

Escargots Bourguignon | 20

Garlic-Herb Butter, Garlic Bread

Duck Liver Pâté | 19

In-house Smooth Pâté, Cornichons, Dijon Mustard, Red Pepper Jelly, Toast Points

***Oysters on the Half Shell** (3) | 14 (6) | 28

Mignonette, Cocktail Sauces

***Tuna Tataki** | 22

Sliced Sesame Seared Prime Tuna, Wasabi, Ponzu Drizzle

Fruits de Mer

***Small Seafood Tower** | 75

*1 Whole Maine Lobster, 6 *Oysters, 6 Shrimp, Dipping Sauces*

***Large Alexander's Tower** | 150.00

*8 Oysters, 8 Shrimp, 1 Whole Maine Lobster, Blue Crab Cocktail and *Tuna Tataki, Dipping Sauces*



Fresh from the Garden

Watermelon, Burrata & Tomato Salad | 17 GF

Toasted Pistachios, Balsamic Glaze, Basil

Field of Greens | 18 GF

Bib and Red Leaf Lettuce, Pear, Toasted Pecans, Point Reyes Blue Cheese, Creamy Balsamic Vinaigrette

Roasted Beets & Goat Cheese Salad | 17 GF

Organic Greens, Roasted Beets, Goat Cheese, Apples, Citrus-Vanilla-Bean-Dressing

The Wedge | 16 GF

Crisp Iceberg Lettuce, Apple Wood Smoked Bacon, Red Onion, Tomato, Creamy Blue Cheese Dressing

Small House Salad | 12 GF

Artisan Greens, Radishes, Cucumbers, Tomatoes, Carrots, Citrus-Vanilla-Bean-Dressing

Classic Caesar Salad | 17

Dinner Salads

Steak and Wedge Salad | 29 GF

Grilled Beef Tenderloin over Iceberg Lettuce, Point Reyes Blue Cheese, Tomatoes, Apple Wood Smoked Bacon, Red Onions

Crispy Duck Thai Salad | 32

Asian Vegetables Sautéed with Pulled Duck Meat, Fried Rice Noodles, Peanuts, Creamy Peanut Dressing

***Grilled Ora King Salmon Salad** | 34 GF

Mixed Spring Lettuce, Radishes, Cucumbers, Carrots, Berries, Toasted Almonds, Vanilla Bean Vinaigrette

Entrées from the Sea

Macadamia Nut Crusted Grouper | 51

Mango Butter Sauce, Vegetables, Potatoes Dauphinoise

Miso Sea Bass | 54

Jasmine Rice, Fruit Salsa

***Peppercorn Crusted Tuna** | 42

Pan-Seared, Rare, Tuna served over Steamed Spinach, Miso Demi Sauce, Topped with Seaweed Salad, Potato Nest, Serverd Cold

***Ora King Salmon** | 40 GF

Parsnip Purée, Steamed Spinach, Vanilla Citrus Butter Sauce

Sautéed Yellowtail Snapper | 47

Capers, Lemon, White Wine, Vegetables, Potatoes Dauphinoise

Shrimp and Scallop Risotto | 52 GF

With Morel Mushrooms and Pea Jus

Cioppino | 39

Classic West Coast Stew with Shrimp, Scallops, Calamari, Mussels, Catch of the Day, Wine, Herbs, Garlic Bread

Pasta Selections

Veal Garganelli Pasta | 36

Fresh Locally Made Pasta Tossed with a Ragout of Tender Veal, Red Wine and Vegetables

Porcini Mushroom Raviolis | 34

Mushroom-Cream Sauce

Butternut Squash Raviolis | 28

Steamed Spinach, Toasted Macadamia Nuts, Butternut Cream

Lobster Linguine | 49

One 6oz Maine Lobster Tail, Linguine, Spicy Marinara Sauce

Entrées from the Land

Veal Alexander | 55

Pan Seared French Veal Tenderloin, Mushrooms, Potatoes Dauphinoise, Vegetables, Sauce Perigourdine

Moroccan Lamb Tagine | 45

Braised Lamb Shoulder, Sun-Dried Apricots and Figs, Vegetables, Cous-Cous

Crispy Duck | 54

Half Duck, Sweet Potato Gratin, Lingonberries, Vegetables, Port Wine Reduction

Chicken Milanese | 36

Served with Fettuccini Tossed, with Alfredo or Marinara Sauce or Topped with a House Salad with Citrus-Vanilla-Bean-Dressing

Monika's Portabello Mushroom | 27 GF/V

Grilled Mushroom, Parsnip Purée, Asparagus, Caramelized Bell Peppers, Onions, Crispy Shoestring Potatoes

Alexander's Burger | 28

Classic Bistro Burger, Toasted Brioche Bun, Caramelized Onions, American Cheese, Crispy Fries

12 oz. Berkshire Center-Cut Pork Chop | 47

Topped with Caramelized Apples, Vegetables, Potatoes Dauphinoise

5 oz. Petit Filet Mignon | 48

Fried Onions, Vegetables, Potatoes Dauphinoise

Steak Frites | 45

Grilled Sliced Bavette Steak au Poivre, Served with Crispy Fries

Gluten Free | GF **Vegan** | V **Corkage Fee** | 35

*Undercooked fish, shell fish, eggs or meat may increase the risk of food born illness. *There is a risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure, consult a physician. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance. 20% gratuity will be added to parties of 6 or more guests for your convenience.