

BASIN



Specials

MONDAY + TUESDAY NIGHTS

STARTERS & SALADS

GARDEN SALAD* 8 | 5

FIELD GREENS, CUCUMBERS, RED ONION, CHERRY TOMATOES & CARROTS WITH WHITE BALSAMIC VINAIGRETTE

ADD CHICKEN 4 | SALMON 7 | CHILLED SHRIMP 6

NUT & BERRY SALAD* 12 | 9

ARCADIAN GREENS, MIXED FRESH BERRIES, DRIED CRANBERRIES, GOAT CHEESE & TOASTED HAZELNUTS TOPPED WITH A RASPBERRY BALSAMIC REDUCTION

ADD CHICKEN 4 | SALMON 7 | CHILLED SHRIMP 6

BURRATA 13

FRESH MOZZARELLA INFUSED WITH BUTTER AND CREAM SERVED WITH HEIRLOOM TOMATOES, SWEET DROPS, BASIL & FIG GLAZE SERVED WITH GRILLED BREAD

CHEESE PLATE 12

AGES OF CHEDDAR (ASK YOU SERVER), GRILLED BREAD, FRESH BERRIES, CANDIED WALNUTS, MELBA

SEAFOOD

FISH TACOS* 5 each

SEASONED MAHI MAHI, PICKLED ONIONS, COTIJA CHEESE, SWEET DROPS, SLAW, AVOCADO, SWEET PEPPER SAUCE, CORN TORTILLA, FRESH CILANTRO

LOBSTER BAJA* 24

MAINE LOBSTER, AVOCADO, HEIRLOOM TOMATOES, SWEET DROPS, CELERY, LEMON TARRAGON DRESSING ON A BED OF GREENS

SHRIMP COCKTAIL* 16

WHITE PANAMA SHRIMP SERVED WITH COCKTAIL SAUCE AND FRESH LEMON

SEAFOOD SALAD* 18

JUMBO SHRIMP, CLAMS, MUSSELS, CALAMARI, MARINATED IN GARLIC, PARSLEY, CELERY & LEMON E.V.O. SERVED OVER A BED OF GREENS

CHILLED CALAMARI SALAD* 16

CHILLED LONG ISLAND CALAMARI TOSSED WITH GARLIC, CELERY, CHERRY TOMATOES, BASIL, SMASHED CROUTON IN LEMON OIL OVER BED OF GREENS

WOOD *Fired*

MARGHERITA PIZZA 16

BROOKLYN STYLE WITH FRESH MOZZARELLA, PLUM TOMATOES, BASIL

CAULICRUST PIZZA 16

PULLED PORK, CHEDDAR CHEESE, PICKLED ONIONS, BARBECUE SAUCE ON A CAULIFLOWER SHELL

PULLED PORK BBQ TACOS 6 each

PULLED PORK, BARBECUE SAUCE, SLAW, CRISPY ONIONS ON A CORN TORTILLA

SKILLET MEATBALLS 14

ITALIAN STYLE MEATBALLS, TOMATO SAUCE, MELTED MOZZARELLA CHEESE, FRESH BASIL

WHISKEY WINGS* 18

SWEET, STICKY, AND DRUNKIN

* GLUTEN-FREE