

ANTIPASTI

Lobster Bisque 7
Soup of Day 5

OLIVE BOWL

Marinated Olives,
Parmesan Crostini Twists

5

OYSTERS DI PARMA

Prosciutto Di Parma, Spinach,
Sambuca Cream

12

CARPACCIO OF BEEF

Capers, Arugula, Shaved Parmesan,
White Truffle Oil, Preserved Lemon,
Olive Ball Polenta

14

**GOAT CHEESE &
HERB RAVIOLI**

Beet Carpaccio,
12 Year Aged Balsamic

10

FOIE GRAS

Hudson Valley Foie Gras,
Toasted Baguette, Fig & Port Reduction

18

CHEESE & FRUIT PLATE

Trio of Artisan Cheeses, Chef's Fruit Pairing

15

ZUPPA DI MUSSELS

Farm Raised Casco Bay Mussels,
Garlic, White Wine, Tomatoes,
Pancetta, Leeks, Crostini

10

FRIED CALAMARI

(Point Judith, RI)

Hot Cherry Peppers, Roasted
Red Pepper & Basil Caper Aioli

10

SUSHI MEDITERRANEO

Assortment of Fresh Seafood, Esca Style

12

ANTIPASTO MISTO

San Daniele Prosciutto, Soppressata,
Aged Provolone, Cured Olives, Caponata
Stuffed Pequillo Pepper,
Marinated Mushrooms

12

INSALATA DI POLPO

Grilled Octopus, Sicilian Olives,
Cannelini Beans,
Citrus Ginger Vinaigrette

12

HERBED TUNA CRUDO

"Ceviche Style," Lemon, Lime,
Chives, EVOO

12

BEEF BRACIOLE

Sopressata, Spinach &
Asparagus Stuffed, Braised Fennel,
Tomato Caper Sugo

9

SALADS

FORK AND KNIFE CAESAR

Roasted Garlic Dressing, Shaved Parmesan
Herbed Crostini, Anchovy Fillets

9

CAPRESE

Buffalo Mozzarella, Vine Ripened Tomatoes, Basil Crisps,
Mélange Peppercorns, Arugula Pesto

11

ROASTED BABY BEETS

Toasted Hazelnuts, Warm Goat Cheese, Raspberry Drizzle

11

**PECORINO, PROSCIUTTO &
POACHED PEAR**

Sangiovese Poached Pear, Toasted Pine Nuts, Dried Figs,
Aged Balsamic, Tangerine Agrumato Oil

10

RAW BAR

FRESH SHUCKED OYSTERS

Chef's Daily Selections
Market Price

LITTLENECK CLAMS

Lemon, Horseradish Sauce 1.75 Each

JUMBO SHRIMP COCKTAIL 3 Each**GRANDE ESCA**

6 Shrimp, 6 Clams, 6 Oysters (Chefs Selection),
Steamed Mussels, Butter Poached Lobster Tail

38

SPECIALTY MARTINI & COCKTAILS

ESCA BELLINI

Your Choice of Fresh White
Peach, Pear or Strawberry
Puree, Chilled Prosecco

10

POMEGRANATE COSMO

Pomegranate Infused Vodka,
Pineapple Juice, Triple sec,
Splash of Cran

9

MUDTINI

Van Gogh Double Espresso Vodka, Amaretto,
Bailey's Irish Cream

10

BLOOD ORANGE MARTINI

Hangar One Mandarin Blossom Vodka,
Prosecco, Fresh Blood Orange Juice

10

ESCA FLIRTINI

Wagner Ice Wine,
Pear Infused Vodka, Prosecco

10

MARGARITA SANGRIA

9

MIXED BERRY COSMO

ESCA'S Fresh Mixed Berry
Infused Vodka

10

LIMONCELLO MARTINI

Ketel One Citron, Limoncello, Triple Sec,
Lime Juice, Splash of Lemonade

11

FRESH SANGRIA

Made With Fresh Fruits

8

KEY LIME MARTINI

Malibu Rum, Midori, Pineapple Juice, Lime
Juice, Rum Cream

10

TIRAMISU MARTINI

Coconut Rum, Kahlua,
Fresh Espresso, Rum Cream

10

PASTA FRESCA

SPINACH, PROSCIUTTO & RICOTTA RAVIOLI

Tomato Marsala Butter
18

GNOCCHI DI SPINACI

Sautee of Wild Mushrooms, Artichokes, Tomatoes, Extra Virgin Olive Oil
15

LINGUINE CON VONGOLE

Littleneck Clams, Hot Chili Flakes, Julienne Soppressata
19

LOBSTER & CRAB FETTUCCINE

Sundried Tomatoes, Chives, Brandy Cream
22

SPAGHETTI ALLA CHITARRA

Tomato, Basil, Shredded Parmesan, EVOO
15

Add Chicken 4
Add Shrimp 5

ESCA'S CIOPPINO

Clams, Mussels, Shrimp, Lobster, Prawn, & Chef's Daily Selection of Fish, Tomato Brodetto Over Tagliatelle
26

CONTORNI

- GRILLED ASPARAGUS 7
- SAUTEE OF SPINACI 5
- BROCCOLI RABE 6
- CRÈME FRAISCHE MASHED 5
- BRUSSELS SPROUT HASH 7
- PARMESAN TRUFFLED FRIES 6

Whole Wheat Penne Available Upon Request

SECONDI

LAMB OSSO BUCO

Braised Lamb Shank, Gorgonzola Polenta, Broccoli Rabe
26

GRILLED HEREFORD NEW YORK STRIP

All Natural Hereford N.Y. Strip (12oz)
Roasted Shallots, Creme Fraiche Mashed, Grilled Asparagus, Green Peppercorn Sauce
28

GRILLED HEREFORD BEEF TENDERLOIN

All Natural Hereford Tenderloin (8oz)
Cream of Spinach, Foie Gras Mashed, Cabernet Glaze
29

BRAISED BEEF SHORT RIBS

Garlic & Sage Whipped Potatoes, Sticky Onions, Au Jus
24

MURRY'S FREE RANGE CHICKEN

Roasted Potatoes, Braised Fennel, Tomatoes & Capers
18

CRISPY BREAST OF DUCK

Beluga Lentil Salad, Duck Leg Confit, Blood Orange Reduction
24

GRILLED AUSTRALIAN LAMB RACK

Truffled Celeriac Puree, Brussel Sprout & Pancetta Hash
28

PAN SEARED DIVER SCALLOPS

Mushrooms, Artichokes, Leek & Sundried Tomato Butter Over Risotto
25

CRISPY CHILEAN SEA BASS

Asparagus & Lump Crab Meat, Risotto Cake, Grana Padano, Lemon Crema
27

PAN ROASTED SALMON

Farm Raised Clams, Mussels, Olive Oil Poached Potatoes, Lobster Fume
24

GRILLED SWORDFISH

Block Island Swordfish, Roasted Red Peppers
Haricot Verts, Herbed Potato Cake
25

ESCA'S GRANDE GRILL BURGER

Meyer Ranch Beef Burger, Braised Short Rib, Mushrooms & Crispy Onions, Farm House Cheddar Cheese, Truffle Oil, Lobster Claw & Fries
20 add Foie Gras 10

PIZZA & FLATBREAD

ITALIAN SAUSAGE PIZZA

Mozzarella, Ricotta, Marinara & Esca's Homemade Spicy Italian Sausage
10

VINE RIPENED TOMATO PIZZA

Basil, Roasted Garlic, Fresh Mozzarella, EVOO
11

GRILLED CHICKEN PIZZA

Basil Pesto, Roasted Red Peppers, Asiago Cheese, EVOO
11

HUMMUS & OLIVE FLATBREAD

Homemade Citrus & Garlic Hummus, Roasted Kalamata Olive Tapenade, Shredded Braised Chicken, Shaved Parmigiano Reggiano
12

GRILLED FLATBREAD

Spinach, Goat Cheese, Dried Figs, Caramelized Onions
10

PROSCIUTTO & ARUGULA FLATBREAD

San Danielle Prosciutto, Fresh Arugula, Shaved Parmesan, Gorgonzola & Balsamic Glaze
12

Raw meat and shell fish, or products not cooked to recommended internal temperatures can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should not eat thoroughly cooked meats, poultry and seafood. Our Hereford Beef is organically and humanely raised. We support local farms whenever possible. 20% gratuity added to parties of 6 or more.