



## PASTA FRESCA

### BAKED PENNE

Esca's Homemade Sausage, Basil,  
Shaved Parmesan  
8

### GNOCCHI DI SPINACI

Sautee of Wild Mushrooms,  
Artichokes, Tomatoes, Extra Virgin Olive Oil  
12

### LINGUINE CON VONGOLE

Littleneck Clams, Hot Chili  
Flakes, Julienne Soppresata  
13

### LOBSTER & CRAB FETTUCCINE

Sundried Tomatoes, Chives, Brandy Cream  
16

### SPAGHETTI ALLA CHITARRA

Tomato, Basil, Shaved Parmesan  
8  
Add Chicken 3  
Add Shrimp 5

### SHORT RIB MAC & CHEESE

Orechiette Pasta, Braised Beef Short Ribs,  
English Peas, Cheddar Cheese  
10

*Whole Wheat Penne Available Upon Request*

## CONTORNI

GRILLED ASPARAGUS	7
SAUTEE OF SPINACI	5
BROCCOLI RABE	6
CRÈME FRAICHE MASHED	5
BRUSSEL SPROUT HASH	7
PARMESAN TRUFFLED FRIES	6

## SANDWICHES & WRAPS

### TURKEY WRAP

Apples, Brie, Arugula, Tarragon Mayonnaise  
\$7.95

### BRAISED BEEF SHORT RIBS

Caramelized Onions, Farm House Cheddar,  
Ciabatta Roll \$9.95

### SLICED STEAK CIABATTA

Roasted Red Peppers, Wild Mushrooms, Provolone Cheese,  
Balsamic Drizzle \$8.95

### TURKEY AVOCADO CLUB

Lettuce, Tomato & Mayonnaise on  
Sourdough Bread \$ 8.50

### ESCA BURGER

Certified Hereford Beef, Farm House Cheddar, Smoked Bacon,  
Ciabatta Roll \$9.95

### BLACK & BLUE BURGER

Certified Hereford Beef, Cracked Peppercorns, Balsamic  
Cippolini, Cave Aged Blue Cheese, Ciabatta Roll \$9.95

## GRILLED PANINI

### ESCA BCT

Bacon, Provolone, Cheddar & Asiago Cheese, Vine Ripened  
Tomatoes on Herbed Focaccia Bread \$7.95

### ITALIAN

Prosciutto Cotto, Vine Ripened Tomatoes, Provolone Cheese,  
Balsamic Reduction \$8.50

### CHICKEN PESTO

Grilled Chicken, Basil Pesto, Roasted Red Peppers,  
Fresh Mozzarella \$7.95

### VEGETARIAN

Grilled Portobella, Roasted Red Peppers,  
Baby Spinach, Sundried Tomato Hummus,  
Asiago Cheese \$6.95

### EGGPLANT PARMESAN

Breaded Eggplant, Fresh Mozzarella, Zesty Marinara \$7.95

## ENTREES

### GRILLED SALMON

Mesclun Greens, Gorgonzola, Vine Ripened Tomatoes,  
Red Onion, White Balsamic 14

### MURRAY'S FREE RANGE CHICKEN

Lemon & Rosemary Infused Chicken  
Breast, Garlicky Spinach 12

### MEDITERRANEAN STEW

Lobster, Clams, Shrimp, Mussels, Fish (Chef's selection)  
Saffron Tomato broth, Crostini 16

### LUMP CRAB CAKE

Silver Queen Corn Relish, Avocado,  
Mesclun Greens, Citrus Remoulade 12

### NY SIRLOIN

(8oz) Sautee of Wild Mushrooms, Creme  
Fraishe Mashed Potatoes, Chianti glaze 16

## PIZZA & FLATBREAD

### ITALIAN SAUSAGE PIZZA

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

### GRILLED CHICKEN

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

### HUMMUS & OLIVE FLATBREAD

Homemade Citrus & Garlic Hummus, Olive Tamenade,  
Shredded Braised Chicken, Shaved Parmigiano Reggiano 9

### VINE RIPENED TOMATOES

Basil, Roasted Garlic, Fresh Mozzarella, EVOO 11

### GRILLED FLATBREAD

Spinach, Goat Cheese, Dried Fig Compote,  
Caramelized Onions 10



*\*\*\*Raw meat and shellfish, 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 100% grass fed, organically and humanely raised. We support local farms.  
\*\*\*\*\* 20% gratuity added to parties of 6 or more*

## ANTIPASTI

Lobster Bisque 7  
Soup of Day 5

**OLIVE BOWL**

Marinated Olives,  
Parmesan Crostini Twists

5

**OYSTERS DI PARMA**

San Danielle Prosciutto, 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 &amp; 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