

ANTIPASTI

SPICED BLUE HUBBARD
SQUASH BISQUE 7
duck confit

ZUPPA DEL GIORNO 5

OLIVE BOWL*
Marinated Olives, Parmesan Crostini
Twists
5

CALAMARI FRITTI
Hot Cherry Peppers,
Roasted Red Pepper & Basil Caper Aioli
10

PUMPKIN MASCARPONE
RAVIOLI
Brown butter crema, crispy sage
10

ANTIPASTO MISTO*
Prosciutto di Parma, Soppresata Toscana,
Coppa di Calabria, Cured Olives, Eggplant
Caponata, Marinated Mushrooms & Burrata
Cheese - Served with Baguette
14

SFOGLIATELLE DI
LUMACHE
Snails in Puff Pastry, Truffled Tremier,
Pancetta, Burgundy Reduction,
Vermouth Butter
11

CARPACCIO DI MANZO*
Carpaccio of Beef, Capers, Arugula,
Marinated Mushrooms, Shaved Parmesan,
White Truffle Oil, Preserved Lemon
14

ZUPPA DI COZZE*
Farm Raised Casco Bay Mussels, Garlic,
Tomatoes, Pancetta, Leeks & Lobster
Crema
10

FOIE GRAS
Strawberry Agrodolce, Grilled Brioche,
Onion Jam, Crispy Prosciutto, Truffled
Pea Tendrils, Pomegranate Molasses
20

TUNA CRUDO*
White Tuna, Picked Italian Long Hots,
Grapefruit Pearls, Prosecco
& Blood Orange Cure
12

OYSTERS DI PARMA*
Grilled Oysters, Boursin Cheese &
Black Pepper Creamed Spinach,
Crispy Prosciutto
14

VONGOLE ALLA
BIRRA PERONI*
Littleneck Clams, Scallions,
Peroni & Basil, Butter
12

TUNA TARTAR*
Yellowfin Tuna, Spiced Orange
Aioli, Sea Salt, Crispy
Tostada
14

CRAB & ARTICHOKE FONDU
Truffle Oil, Arugula, Warm Fontina, Asiago
& Parmesan Cheese, Herbed Crostini
10

CHEESE & FRUIT PLATE
Trio of Artisan Cheeses,
Chef's Fruit Pairing
15

SALADS

FORK & KNIFE
CAESAR*
Roasted Garlic Dressing, Shaved
Parmesan Herbed Crostini,
Anchovy Fillets
9

ROASTED BABY BEET
Baby Spinach, Toasted Hazelnuts,
Warm Goat Cheese
Cake, Raspberry Drizzle
11

CAPRESE*
Buffalo Mozzarella, Vine Ripened
Tomatoes, Basil Crisps,
Arugula Pesto, Truffled Sea Salt,
12 yr Aged Balsamic
12

ESCA CHOP SALAD*
Duck Confit, Dried Cranberries
Apples, Carrots, Red Onion,
Gorgonzola, Walnuts, Field
Greens, Warm Pancetta &
Shallot Dressing
10

PECORINO, PROSCIUTTO
& POACHED PEAR*
Sangiovese Poached Pear,
Toasted Pine Nuts, Fresh
Turkish Figs, Aged Balsamic,
Tangerine Agrumato Oil
10

INSALATA DI POLPO*
Grilled Octopus, Sicilian Olives,
Cannellini Beans, Citrus Ginger
Vinaigrette
12

RAW BAR

FRESH SHUCKED OYSTERS*
Chef's Daily Selections
Market Price

LITTLENECK CLAMS*
Lemon, Horseradish Sauce 1.75 EACH

JUMBO SHRIMP COCKTAIL* 3.00 EACH

GRANDE ESCA*
6 Shrimp, 6 Clams, 6 Oysters (Chefs Selection),
Steamed Mussels, Butter Poached Lobster Tail
45

PICCOLI PIATTI

"small plates" \$4 EACH

FORMAGGI
Fried Bocconcini
Smoked Mozzarella, Roasted Eggplant &
Red Pepper Puree Dip

Pecorino Toscano*
EVOO

Caprese Salad*
Tomato, Basil & Fresh Mozzarella

VERDI
Marinated Mushrooms*
Roasted Red Peppers*
Broccoli Rabe & Sausage*

VEAL MEATBALLS*
Tomato Sugo & Shaved Parmesan

PESCE
Grilled Prawn*
Head On, EVOO
Marinated Anchovies*
Red Hot Chili Flakes
Sautee of Calamari*
Citrus Marinated



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 FETTUCINE

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 Tapenade,
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*