



## Bites

**Daily Oyster Selection** GF MP  
Cucumber Mignonette and Cocktail Sauce

**Surf and Turf Scampi Skewer** 9  
Steak and Shrimp, Scampi Butter Toast

**Truffle-Deviled Eggs** 3  
Prosciutto Dust, Chives

**Blistered Shishito Peppers** v 6  
Sesame-Ginger Sauce

**Roasted Bone Marrow** 10  
Shishito Salsa Verde, Grilled Rustic Toast

**Tahini Hummus and Pita Crisps** v 6

**Slow Roasted Pork Buns** 10  
Fennel-Cabbage Slaw, Chili Aioli, Cilantro

**Mushroom and Leek Croquettes** v 7  
Tomato Confit and Shallot Blue Cheese Sauces

**Smoked Salmon Spread** 8  
Crostini, Lavosh

**Chicken Liver Pate** 10  
Red Onion Marmalade, Cornichon, Dijon

**Marinated Ricotta Salata & Olives** v GF 7

## Starters

**Braised Wagyu Beef Cheek Cavatelli** 15  
Roasted Acorn Squash, Parmesan, Marjoram-Leek Jus

**Oysters Remington's** 12  
Celery-Speck Crumbs, Basil Butter

**Roasted Baby Beets** GF, v 14  
Arugula, Pistachio Puree, Bucheron, Cava Vinaigrette

**Baby Kale Caesar Salad** v 14  
Garlic-Lemon Butter Croutons, Crisp Parmesan

**Hard Cider Smoked Baby Back Ribs** 15  
Hard Cider Mop, Fennel-Celery Slaw

**Grilled Skirt Steak and Arugula** v 18  
Crisp Shallots, Blue Cheese, Tomato, Garlic Butter  
Croutons, Banyuls-Mushroom Vinaigrette

## To Share

**Remington's Seafood Platter** GF 29  
Split Lobster Tail (1), Cocktail Shrimp (2), Oysters  
(2), Littleneck Clams (2), Smoked Salmon Spread

**Grilled Flatbread** v 15  
Stracchino Cheese, Smoked Pork Belly,  
Caramelized Onions, Arugula

**Prince Edward Island Mussels** GF 12  
Cilantro, Lime, Jalapeño, Basil, Coconut-Lemongrass

**Crispy Calamari** 12  
Sweet Ginger Crust, Fresh Basil, Hot and Sweet  
Chiles, Lime Aioli

**Disco Fries Remy** 11  
Pulled Duck, Gruyere Cheese, Scallion, Sage Gravy

**Artisanal Cheese and Charcuterie Plate** v  
Lavosh, Crostini, Traditional Seasonal Garnishes  
Choose Three: 12      Choose Six: 18



## Entrees

### **Mustard Crusted Rack of Veal 38**

Butternut Squash Farro, Baby Spinach, Mushroom-Sherry Ragout

### **Pan-Roasted Day Boat Scallops GF 35**

Lobster Risotto, Preserved Lemon, Warm Bacon-Herb Vinaigrette

### **Pan Seared Duck Breast 34**

Wild Mushroom Spaetzle, Brussel Sprouts, Calvados Duck Jus

### **Faroe Island Salmon GF 28**

Truffle Toasted Cauliflower, Caraway Cabbage, Cipollini-Dill Crème

### **Socca Crepe GF, V 24**

Mushrooms, Chard, Dried Herb Tomato, Parsnip, Goat Cheese, Fig-Balsamic, Mesclun Greens

### **Semi-Boneless Free Range Heritage Chicken GF 27**

Sauteed Spinach, Roasted Root Vegetables, Sage Crème

### **Porcini Rubbed 12 oz. New York Strip Steak GF 37**

Duck Fat Fingerling Potatoes, Garlic Chard, Horseradish Chimichurri

### **Remington's Award Winning Prime Wagyu Burger 16**

Worcestershire Onions, Aged White Cheddar, Bacon Fat-Tabasco Fries

**Add to any Entrée:** Scallop 5 Shrimp 3 Blue Cheese 4 Lobster Tail 9

**Sides 6:** Mesclun Salad & Radishes – Duck Fat Fingerling Potatoes – Sauteed Spinach – Garlic Chard  
Mushroom Spaetzle – Truffle Parmesan Fries – Vegetable Risotto – Butternut Farro

**GF** – Gluten Free    **V** – Vegetarian Available    **MP** – Market Price

*Menu and pricing subject to change.*

\$8 Charge for Splitting Entrees will be applied. 20% Gratuity Will Be Added to Parties of 6 or More.

Remington's Gift Cards Are Available in Any Denomination. Please see your server or our hostess.