

share is not just a restaurant, it is a destination featuring an atmosphere of warm tones and relaxing vibes blended in perfect harmony.



our mission is to incorporate as many locally sourced and organic ingredients as they are available. for that reason our menus sway with the seasons and product availability.

orange & tomato bruschetta

BUFFALO MOZZARELLA & A FRESH MEDLEY OF ROMA TOMATOES, ORANGES, SWEET BASIL, GARLIC & AGED BALSAMIC 7

seafood martini

SCALLOP, CRAB, CRAWFISH, CHIPOTLE & GARLIC AIOLI 9

baked goat cheese

FRESH GOAT CHEESE WITH HERBS, BAKED WITH EVOO & TOPPED WITH STRAWBERRY COMPOTE 9

seared tuna

TWO COLOR SESAME SEED, BERMUDA ONION & CABBAGE SLAW WITH GRILLED TOMATO AIOLI 11

spanish street corn

GRILLED IOWA CORN ROLLED IN GARLIC AIOLI & PARMESAN CHILI RUB 7

madagascar blue prawns

HEAD ON U-10 BLUE PRAWNS GRILLED WITH FRESH HERBS & SERVED WITH HABANERO FIRE STRAWBERRY SAUCE 12

crispy mozzarella

LOCAL FRESH MOZZARELLA, BREADED WITH PANKO & FRESH BASIL, SERVED WITH ORGANIC MARINARA 6.5

lollipop lamb chop

WITH FRESH CUCUMBER TABOUILLE SALAD & POMEGRANATE MINT GLAZE 12

marinated olives

ASSORTED OLIVES & PEARL ONIONS IN HERBS 6.5

shrimp & lemon gremolata flatbread

TOPPED WITH MOZZARELLA & SWEET BASIL 9

local cheese taste

FEATURED LOCAL & IMPORTED CHEESE SELECTIONS WITH FRUITS & BREAD 7.5

strawberry & rhubarb pulled pork sliders

TENDERLY PULLED PORK SLIDERS 8.5

crispy calamari & rock shrimp

LEMON AIOLI & MARINARA 9

smoked chicken quesadilla

LIGHTLY SMOKED FAJITA CHICKEN, JACK & CHEDDAR, PICO DE GALLO, GUACAMOLE & SOUR CREAM 9

wild mushroom & spinach quesadilla

PICO DE GALLO, JACK CHEESE & SOUR CREAM 7.5

little neck clams

BRAISED IN EVOO, GARLIC, WHITE WINE & FRESH ROSEMARY 8

hummus among-us

HUMMUS WITH OLIVE OIL DRIZZLE, GRILLED FLATBREAD & CHILLED VEGETABLES 5.5

warm house made potato chips & dip

HOUSE MADE ONION DIP 5.5

beer battered shiitake mushrooms

FRIED & SERVED WITH GREEN GODDESS DRESSING 7

sticky ribs

ASIAN BARBECUE PILED HIGH ON SWEET POTATO STRINGS 10

organic tomato basil soup

VEGETARIAN TREAT WITH A LOCAL CHEESE TRIANGLE 7

french onion

TOPPED WITH CROUTON & GRUYERE 7

cucumber & tomato gazpacho

WITH A BASIL CHIFFONADE 7

local tomato sample

EVOO, BABY BASIL, SEA SALT & FRESH CRACKED PEPPER 5.5

mixed greens house salad

TOMATO, CARROT, CUCUMBER & GARLICKY CROUTONS 6.5

spring salad

GREENS, FRESH GRAPES, CANDIED WALNUTS, CRUMBLLED FETA CHEESE WITH HONEY & BLOOD ORANGE VINAIGRETTE 11

roasted pear salad

ROMAINE & BABY ARUGULA MIX, SLIVERED ALMONDS, CRUMBLLED MAYTAG BLEU CHEESE, FEATHERED RED ONIONS, GRILLED PEARS WITH HOUSE MADE PEAR CHAMPAGNE VINAIGRETTE 12

portabella & prosciutto salad

GREENS, JULIENED BEETS, CRUMBLLED GOAT CHEESE, AGED BALSAMIC MARINATED PORTABELLA, THINLY SLICED PROSCIUTTO DE PARMA & GARLIC CROUTONS WITH HOUSE MADE GINGER SOY VINAIGRETTE 12

italian salad

SPRING MIX, SMOKED MOZZARELLA, CRISP PANCETTA, ROMA TOMATOES, SWEET BASIL, ARTICHOKE, BLACK OLIVES, ROASTED PEARL ONIONS WITH HOUSE MADE ITALIAN DRESSING 13

wild striped bass

PAN SEARED WITH FENNEL, TOMATILLOS, VIDALIA ONIONS, ROASTED GARLIC & WHITE WINE. ACCOMPANIED BY OLIVE OIL POACHED LOCAL FINGERLING POTATOES & BLOOD ORANGE SUPREMES 25

yucatan style swordfish

CHIPOTLE MARINATED & BAKED IN BANANA LEAVES. TOPPED WITH CITRUS MARINATED AVOCADO & ACCOMPANIED BY PINEAPPLE STICKY RICE & FRIED PLANTAINS 28

cage free chicken

PAN SEARED WITH SPINACH, ROASTED GARLIC, JULIENED TWO COLOR SQUASH, BASIL & FRESH PARSLEY IN TOMATO JUS. ACCOMPANIED BY SPRING VEGETABLE & SHRIMP RISOTTO 20

irish organic salmon

IRISH ORGANIC PISTACHIO CRUSTED SALMON WITH GRILLED ASPARAGUS & FORBIDDEN BLACK RICE 23

pork tenderloin

ALL NATURAL WHITE MISO MARINATED PORK TOPPED WITH APPLE CIDER DEMI. ACCOMPANIED BY POTATO & FENNEL HASH & GREEN BEANS WITH BACON & SLIVERED ALMONDS 22

steak & frites

8 OZ CHIMICHURRI SEASONED SKIRT STEAK, LEMON GREMOLATA FRIES & A MINI WEDGE SALAD 16.5

veal chop

10 OZ BONE IN IOWA VEAL CHOP GRILLED WITH FRESH ROSEMARY & ACCOMPANIED BY ROASTED PEAR POTATOES, GRILLED ASPARAGUS, & LOCAL MOREL MUSHROOM & MARSALA REDUCTION 32

new york strip

12 OZ GRILLED STRIP WITH FINGERLING POTATOES & MARKET VEGETABLES 30

9 oz filet mignon

PEPPERCORN MÉLANGE CRUSTED & TOPPED WITH A SLOW COOKED DATE DEMI GLACE. ACCOMPANIED BY LOCAL OYSTER MUSHROOMS, ROASTED BABY RED POTATOES & MARKET VEGETABLE RATATOUILLE 32

blackened tri tip fettucini

PEPPERCORN & CAJUN RUBBED IOWA BEEF SEARED & THINLY SLICED OVER A BED OF SQUID INKED PASTA TOSSED IN OUR HOUSE PESTO WITH SUNDRIED TOMATOES & LOCAL WILD MUSHROOMS 24

spinach gnocchi

HOUSE MADE GNOCCHI SAUTÉED WITH GARLIC INFUSED OLIVE OIL, SWEET BASIL, ARTICHOKE HEARTS, TOASTED PINE NUTS & DRIZZLED WITH A BALSAMIC & MISSION FIG REDUCTION 20

SOUPS & SALADS
UNIQUE AND HOUSE CREATED

SMALL PLATES
IDEAL FOR CONVERSATIONS & HEALTHY DEBATE

CENTER OF THE PLATE
PLEASE FEEL FREE TO SHARE