

SEASONAL SEAFOOD

JET FRESH SEAFOOD SELECTION.....MKT

We select daily from our regional purveyors to ensure the highest quality and freshest selection of seafood coast to coast.

***AHI TUNA.....25**

Pan seared sesame and wasabi crusted tuna with local oyster mushrooms, spinach, crispy potatoes and red wine soy glaze

***DAY BOAT SCALLOPS.....18 (SM).....28 (LG)**

Pan seared jumbo scallops served with fall vegetable risotto and aged balsamic butter

GRILLED JUMBO SHRIMP....19

Wood-fired shrimp, Scimeca's sausage and vegetable skewers served with parmesan herbed grits

***SEASONAL SALMON.....24**

Wood-fired varietal salmon with roasted root vegetables, red onion skordilia sauce and toasted almonds.

***KING CRAB LEGS.....25**

Wood-fired king crab legs served with red chile butter and cheesy corn bake

FRUIT DE MARE TAJINE (TAY-JEAN)....55

Today's jet fresh seafood, salmon, crab, Scimeca's sausage and shrimp simmered in crab stock with seasonal vegetables and fresh herbs

BRUSCHETTA

SELECT ANY COMBINATION OF 4 TOPPINGS.... 12

Marinated Mushrooms and Peppers with Roasted Garlic Purée

Sweet Pepper Pesto with Goat Cheese

Fresh Mozzarella, Oven Roasted Tomato and Basil

Roasted Pork, Olive Caramel and Red Onion Marmalade

Warm Chicken and Artichoke Spread

Beef Tartar, Spicy Mustard, Capers and Grana Padana

STARTERS

*** FRESH SHUCKED OYSTERS Half Dozen....10 Dozen....18**

Served with house made cocktail and hot sauce

STEAMED EDAMAME....6

Fresh steamed edamame with papaya salt

HERBED TRUFFLED FRIES....7

House cut fries with dipping sauces

WOOD FIRED CHICKEN AND ARTICHOKE DIP...8

With house fried corn chips

FRIED CALAMARI....10

With Trezo tomato jam

MISO GLAZED CHICKEN....8

Wood-fired skewers with red chile pork wontons, wasabi cream and Thai ketchup

*** RED CHILE AHI TUNA WITH GUACAMOLE SPREAD....12**

Served with house made sesame crackers and rice paper crisps

*** SEARED FRESH LUMP CRAB CAKES....12**

With champagne butter sauce

FRITO MISTO....9

Baby shrimp, greens beans, red onion, zucchini and jalapeños fried to perfection and served with dipping sauces

SEARED TUNA SLIDERS...12

Miso seared Ahi with cucumber slaw, pickled onions, crispy wontons and avocado spread on a brioche bun served with fresh steamed edamame

FONDUTA....12

Gruyere fondue served with soft pretzels, crackers, apples, grapes and apricot chutney

GNOCCHI....7

Gnocchi (NYO-kee) dumplings, fontina cream and white truffle oil

FLATBREADS

TREZO SUPREME....14

Pepperoni, bacon, Kalamata olives, red onions, Trezo red sauce and fontina

THAI CHICKEN...15

Wood-fired chicken, spicy peanut sauce, crisp jalapeno slaw with black sesame

ITALIAN SAUSAGE....14

Roasted mushrooms, fontina, mozzarella and Trezo red sauce

SPICY SHRIMP....16

Red chile shrimp, smoked tomato cream, red onions and fontina cheese

SOUPS, SALADS & VEGGIES

SOUP OF THE DAY....6

CRAB BISQUE....6

ORIGINAL CAESAR....5

CRISP GREENS....5

SPINACH SALAD....6

CHEF'S SEASONAL VEGETABLES....6

ROASTED ROOTS AND ARUGULA....9

Roasted root vegetables, fresh mozzarella, arugula and toasted pumpkin seeds tossed with truffle oil and sherry vinaigrette

*** STEAK WEDGE...13**

Wood-Fired Vintage Sirloin, grilled romaine, marinated mushrooms and peppers with a blue cheese dressing

ENTRÉES *add soup, salad or veggie.....4*

DAILY SPECIALMKT

Our Chefs create a daily special using only the freshest local ingredients

BOULEVARD BEER BATTERED FISH & CHIPS....13

Beer battered cod served with house cut fries, red chile slaw and dipping sauces

FISH TACOS....14

Jalapeno slaw, guacamole spread and cilantro served with red chile fried rice, spicy vegetables and Trezo hot sauce

CHICKEN PARMESAN....16

Marinara braised chicken breast, topped with mozzarella on a bed of house-made pappardelle noodles

LOBSTER MAC AND CHEESE....17

Fresh macaroni pasta, lobster and three cheeses

SLOW ROASTED PORK SHOULDER....18

Served with potato gratin, seasonal vegetables and natural jus

CHICKEN TAGLIATELLE....15

Fresh tagliatelle (tal-yo-TELL-ey) pasta tossed with wood-fired chicken, bacon, and spinach in a smoky tomato cream

SHRIMP DIABLO....17

Fresh fusilli (foo-ZEE-lee) pasta tossed with jumbo shrimp in a spicy diablo sauce

HARDWOOD-FIRED STEAKS

*** VINTAGE BEEF CENTER CUT FILET reg...25 lg...33**

Roasted garlic mashed potatoes and seasonal vegetables with a savory jus

VINTAGE BEEF

Vintage Beef Hand Cut Steaks served with garlic mashed potatoes, seasonal vegetable and savory jus

*** SIRLOIN....18 *BONE IN STRIP....28 *BONE IN RIBEYE....34**

Add: Crab Cake....7 Shrimp5 Scallop....6 Crab Leg15

As a locally owned and operated restaurant Trezomare would like to thank our local purveyors and renew our commitment to "Buy Fresh and Buy Local".

Beau Solais Farms • Providence Farms • Fahrmeier Farms • Arrowhead Game & Meat • Herb Company City Bakery • Green Acres Market • Excel Linen • Joe Avelluto Pasta and Cheese • Roasterie • Vintage Beef Boulevard Brewery • Scimeca's • Major Brands • National Beef • Vintage Integrity • Fence Stile Winery

FEATURED DESSERTS.....\$6

Trezo Chocolate Bars Vanilla Bean Brûlée
Apple Crisp Ala Mode Tiramisu