

Ostriche, Vongole e Gamberi - Minimum 6 Per Order

Wiley Point Oysters Damariscotta River, ME	4
Wild Montauk Oysters Montauk, NY	4
Jumbo shrimp Gulf of Mexico	5
Littleneck Clams Long Island, NY	2

Crudo

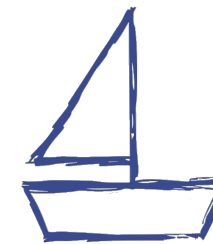
Fluke sea beans, local radish	18
Ora King Salmon extra virgin mustard seed oil	21
Bigeye Tuna Carpaccio Olio verde and chives	18
Razor Clams two minute ceviche, chilis, scallion and mint	18
Black Sea Bass chevril, olive oil	18
Pink Snapper Sicilian olive oil	18
Boston Mackerel , tuna bottarga	18
Crudo Tasting six unique tastes of our raw seafood	30

Insalate

Mista organic mixed baby lettuces, radishes, pistachio, olive oil	16
Verdura Mista autumn vegetables, sheep's milk ricotta, herb garden vinaigrette	18
Mozzarella di Bufala buffalo milk mozzarella, roasted sungold tomato, anchovies	18
Insalata di Mela apples, walnuts, frisee, smoked bacon, apple cider vinaigrette	18

Antipasti

Dave's zuppa di vongole traditional clam chowder	12
Polpo alla Plancha grilled octopus, Calabrian chile gremolata	19
Vongole alla Barca pancetta, sweet red peppers, onion, house made breadcrumb	19
Calamari Fritti crispy fried, wild arugula, chili oil	19
Arancini baccala, carnaroli risotto, spicy cherry tomato sauce	17
Affumicato house smoked local swordfish, heirloom cucumbers	19
Sarde house cured Mediterranean sardines, pumpkin agro dolce	17
Funghi roasted seasonal mushrooms, goat cheese fonduta, toasted ciabatta	16



Pasta

Linguine Vongole mixed briny clams, Calabrian chile, pancetta	28
Mafaldine house made Amalfi style pasta, gulf shrimp, eggplant, shishito pepper	28
Paccheri alla Frutta di Mare mixed seafood sauce	29
Maccheroni alla Chitarra house made spaghetti with sea urchin and crab meat	29
Conchiglie house made shells, preserved tuna, puttanesca	28
Orecchiette house made sausage, rapini, garlic, olive oil	28
Rigatoni tomatoes from Naples, toasted garlic, fresh basil, olive oil, grana padana	24

Secondi

Branzino alla Plancha whole fish, roasted lemon, Sicilian olive oil	34
Orata whole butterflied roasted sea bream, salsa verde	34
Zuppa di Pesce - Sicilian style fish stew	32
Salmone pan roasted Hidden Fjord salmon, braised young mustard green, capers, raisins, pine nuts	34
Fritto Misto Amalfitano Crispy mixed seafood	34
Pesce Spada pumpkin swordfish grilled Sicilian style, with eggplant caponata	34
Pollo Four Story Hills Farm chicken, primo olives, fregula, lemon	32
Maiale Berkshire center cut pork chop "almost scarpariello" style	34

Contorni

Patate crispy, smashed new potato, salt, pepper, rosemary	10
Rapini extra virgin olive oil, garlic, crushed red pepper	14
Zucca roasted with sage, brown butter, chestnut honey	12
Peperoncino blistered long hot peppers, toasted breadcrumb, anchovy	14
Seasonal root vegetables roasted rhubarb, carrots, parsnips	14

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Meaning boat in Italian, Barca redefines the seascape of Mediterranean dining. Chef Dave Pasternack and Victor Rallo invite you to experience our take on the Italian Seaside, and all the fruits it has to offer.

Our menu showcases the finest seafood available prepared in various styles, such as crudo, antipasti, whole fish, composed fish dishes, and handmade pasta. In our preparation, consistency in execution, and the finest ingredients are our priority.

The wine list has been meticulously curated and features over 120 European selections, focusing heavily on Italy, with a large selection of white and sparkling wines to complement the fresh seafood selections. The list features reds from the best growing regions in Italy, and a handful of selections from France. Traditional Italian cocktails, and a uniquely coastal beer selection help entice the palate.

Our main dining room features a muted color palette, and sleek white marble tabletops to best showcase the exquisite dishes placed upon them. In the rear of Barca a floor to ceiling glass wine cellar keeps our latest selected vintages at the perfect temperature, while serving as a focal point of the room, alongside our fish bar where the catches of the day are displayed.

Executive Chef: Katie O'Donnell

Wine Director: John Gorga



Rosato e Prosecco

Barca Sparkling Prosecco , Veneto	14
Barca Sparkling Rosato , Sicilia	14
Drappier Champagne , Francia 375ml btl -2 glasses	50
Vigna Madre Cerasuolo Rosato 2017, Veneto	14
Whispering Angel Rose 2017, Francia	17

Bianco

Giro Pinot Grigio 2017, Veneto	14
Marco Caprai Grechetto 2017, Umbria	14
Pighin Sauvignon Blanc 2017, Friuli	14
Mora e Memo Vermentino 2017, Sardegna	14
Nozzole Chardonnay 2017, Toscana	14
Joseph Drouhin Bourgogne Chardonnay 2016, Francia	14
Villa Russia Friulano 2017, Friuli	15
Cantine Terlano Pinot Bianco 2017, Alto Adige	16

Rosso

Giro Cabernet Sauvignon 2017, Veneto	14
Feudo Montoni Nero d'Avola 2015, Sicilia	14
Felsina Chianti Colli Senesi 2016, Toscana	16
Marco Caprai Rosso di Montefalco 2016, Umbria	16
Buglioni Valpolicella Superiore 2014, Veneto	16
Tolaini Al Passo 2016, Toscana	16
Vietti Langhe Nebbiolo 2016, Piemonte	17
Poggiotondo Brunello di Montalcino 2013, Toscana	22

Birra

Montauk Brewing Co. "Wave Chaser" - IPA - Montauk, New York	8
Maine Beer Company "Peeper" - Pale Ale - Freeport, Maine	14
Flagship "Kill Van Kolsch" - Kolsch - Staten Island, New York	8
Narragansett - Lager - Narragansett, Rhode Island	7
Six Point "Crisp" - Pilsner - Brooklyn, New York	7
Carton "Boat" - Session Ale - Atlantic Highlands, New Jersey	9
Cisco "Pumple Drumkin" - Pumpkin Ale - Nantucket, Massachusetts	8
Estrella Daura "Damm" - Gluten Free Lager - Spain	8

Cocktails

Rossini Strawberry puree, Jeio prosecco	15
Bellini Peach nectar, Jeio prosecco	15
Aperol Spritz Aperol, prosecco, Ferrarelle, candied orange	15
Campari Spritz Campari, Moscato, sparkling water, lemon zest	15
Negroni Barrel aged with Campari, Hendricks Gin, Antica Sweet Vermouth	15
Moscato Martino Moscato, Grey Goose Le Citroen, Pellegrino Limonata	15