

APPETIZERS

NEW ENGLAND SEAFOOD CHOWDER

Bay scallops, clams, shrimp and an assortment of fish in a cream fish broth with fresh herbs, garlic, potatoes and mixed bell peppers. \$ 7

CALAMARI FLOWERS

Lightly dredged in flour and deep-fried until crisp, sprinkled with Szechuan pepper and salt. Served with a sweet and hot plum sauce. \$ 8

ESCARGOT TOWER

Escargot, tomatoes, garlic and olive oil served stacked with crispy Asiago frico. \$ 8

MUSSELS OF THE DAY

Ask your server what our chefs have prepared today. \$ 9

TIGER SHRIMP COCKTAIL

Poached black tiger shrimp served with a chipotle and lime aioli and a fresh lemon wedge. \$ 10

COCONUT CRUSTED SHRIMP

Coconut crusted tiger shrimp fried golden brown and served on a bed of baby greens with a chipotle and lime aioli and fresh lemon. \$ 11

CRAB CAKES

Blue crab, cilantro, red onion, ginger and garlic coated in Panko and deep-fried. Served with baby greens, a sweet corn and pepper salsa and a roasted garlic aioli. \$ 12

FONTINA AND PROSCIUTTO FRITTERS

Grated Fontina and prosciutto dredged in flour, egg and Panko then fried golden brown. Served on a bed of baby spinach with roasted red peppers and fresh basil. \$ 12

PROSCIUTTO WRAPPED SEA SCALLOPS

Two fresh two-ounce jumbo sea scallops wrapped with prosciutto and pan seared. Served on baby spinach with basil infused olive oil and a sweet pepper and charred corn salsa. \$ 16

FRESH SHUCKED OYSTERS

Ask your server about today's available varieties, priced individually, by the half dozen, dozen or choose a sampler platter. Served with a trio of sauces: key lime, cracked pepper and chili, Mandarin orange and ginger vinaigrette and tomato, cilantro and shallot salsa.

Shucked fresh to order, please be patient. ½ dozen. \$ 15

OYSTERS ROCKEFELLER

A half dozen oysters topped with spinach, double smoked bacon, roasted pecans and tarragon butter then baked on the half shell. \$15

SALADS

HOUSE SALAD

Baby greens tossed in a Mandarin orange and ginger vinaigrette with herb dusted croutons and roasted red peppers. \$ 7

SPINACH SALAD

Baby spinach tossed in a Dijon vinaigrette with double smoked bacon, roasted red peppers and Bermuda onions then finished with shredded egg and toasted almonds. \$ 8

CAESAR SALAD

Romaine lettuce tossed with our traditional Caesar dressing with pancetta, seasoned croutons and garnished with Asiago frico. \$ 8

SNOW CRAB SALAD

Fresh shelled snap and eat snow crab set on a bed of baby greens tossed in a Mandarin orange and ginger vinaigrette with cherry tomatoes, shitake mushrooms and toasted almonds. \$ 14

SEAFOOD

CRISPY ALE BATTERED COD

Served with a caper and pearl onion aioli, pomme frites and seasonal vegetables \$ 14

CURRY CATFISH

Catfish marinated in yogurt and green curry then breaded with Panko and fried. Served with sweet potato wedges, sautéed market vegetables, a chipotle and lime aioli and fresh limes. \$ 14

TEMPURA SOLE ON PANINI

Tempura battered sole fillet brushed with sweet chipotle and lime aioli and topped with baby greens, Roma tomatoes and Bermuda onions on a toasted Panini. Served with your choice of salad, soup, vegetables or potatoes. \$ 14

CAESAR SALAD AND SAUTÉED SHRIMP OR CHICKEN

\$ 14

SEAFOOD RAVIOLI

Giant Shellfish Ravioli stuffed with Blue Crab, Lobster and Shrimp. Baked in a Smoked Tomato sauce with an Asiago Béchamel Drizzle \$ 15

HERB CRUSTED RAINBOW TROUT

Pan seared herb dusted rainbow trout. Served on a ragu of green beans, pancetta, white potatoes and spinach. Finished with a tomato and roasted garlic salsa. \$ 15

PISTACHIO CRUSTED SALMON

Pistachio crusted salmon served on a bed of sweet potato wedges and sautéed seasonal vegetables. Finished with a peach and cranberry chutney. \$ 15

COCONUT TIGER SHRIMP

Black tiger shrimp breaded with coconut. Served with pomme frites, sautéed market vegetables and a sweet chipotle and lime aioli. \$ 15

NEW ORLEANS STYLE JAMBALAYA

Shrimp, Chorizo sausage, P.E.I. mussels, Chicken and rice braised in a Creole Lobster broth. \$ 16

WHOLE FRESH ATLANTIC LOBSTER PLATTER

A whole Atlantic Lobster served with a shitake and Asiago infused risotto plus market vegetables. Served with a side of plain or garlic butter. \$ 42

STEAKS AND OTHER MAIN COURSES

FETTUCCHINE ALFREDO

Fettuccine noodles tossed in our roast garlic Alfredo sauce with a julienne of sautéed vegetables. \$ 12

Add Chicken \$ 14

Add Shrimp \$ 14

CHINESE FIVE SPICE & GINGER CHICKEN SUPREME

Pan roasted Chicken Supreme marinated in Chinese five spice and ginger. Served with a Tahitian Vanilla sweet potato puree, wild mushroom ragout and a spicy apricot chutney \$ 15

GRILLED JERK PORK TENDERLOIN

Jerk marinated Pork Tenderloin, grilled and served with roasted sweet potato wedges and seasonal vegetables. Topped with an apricot chutney. \$ 15

CERTIFIED ANGUS BEEF STEAK & FRITES

Certified Angus Beef Sirloin and hand cut Frites topped with a black olive butter or a rich demi glaze and seasonal vegetables. \$ 26

CERTIFIED ANGUS BEEF FILET MIGNON

Bacon wrapped Certified Angus beef filet topped with a black olive butter or a rich demi glaze Served with your choice of pomme frites or sweet potato wedges and seasonal vegetables.

6 ounce \$ 32

9 ounce \$ 39

Bread service available upon request

We wish to guarantee you only the best and freshest ingredients for your dining experience. On occasion, we may not be able to offer certain menu items because of poor product quality or supply