

## 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 Fricco.....\$ 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 traditional cocktail sauce and a fresh lemon wedge.....\$ 10

### 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.....\$ 11

### 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

### 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 double smoked bacon, seasoned croutons and garnished with Asiago Fricco.....\$ 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 .....\$ 12

### 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.....\$ 13

### 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.....\$ 13

**CAESAR SALAD AND SAUTÉED SHRIMP OR CHICKEN.....\$ 14**

### SEAFOOD CANNELLONI

Fresh assorted seafood and shellfish rolled in a lasagna sheet with wilted spinach, roasted sweet peppers and Ricotta cheese. Served in a zesty tomato sauce and finished with Asiago cheese and fried basil.....\$ 14

### HERB CRUSTED RAINBOW TROUT

Pan seared herb dusted rainbow trout. Served on a ragu of green beans, double smoked bacon, white potatoes and spinach. Finished with a tomato and roasted garlic salsa.....\$ 14

### 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

### JAMBALAYA

Chorizo sausage, chicken, double smoked bacon, shrimp and mussels in a spicy tomato broth with mixed bell peppers, celery and onions. Served on a bed of black bean jasmine rice.....\$ 15

### KING CRAB PLATTER

Twelve ounces of our colossal King crab 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

### FETTUCCINE ALFREDO

Fettuccine noodles tossed in our roast garlic Alfredo sauce with a julienne of sautéed vegetables.....\$ 12  
**WITH CHICKEN**.....\$ 14  
**WITH SAUTÉED SHRIMP**.....\$ 14

### WILD MUSHROOM AND FONTINA QUICHE

Fresh field mushrooms, garlic, herbs, bacon and Fontina cheese baked in a pastry shell.  
Served with your choice of salad, soup, vegetables or potatoes.....\$13

### CHICKEN E FUNGI

Pan seared chicken supreme stuffed with goat cheese and mushrooms. Served on a bed of shitake  
and Asiago infused risotto with sautéed market vegetables and pan jus.....\$ 14

### GRILLED PROSCIUTTO WRAPPED PORK TENDERLOIN

Pork tenderloin wrapped with shaved prosciutto and grilled. Topped with a peach and cranberry chutney  
and served with shitake and Asiago infused risotto and seasonal sautéed vegetables.....\$ 14

### ANGUS BEEF SIRLOIN

Our finest sirloin steak topped with our confit of garlic and roasted pepper compound butter.  
Served with your choice of pomme frites or sweet potato wedges and seasonal vegetables.....\$ 26

### ANGUS BEEF FILET MIGNON

Bacon wrapped Angus beef filet topped with our confit of garlic and roasted pepper compound butter.  
Served with your choice of pomme frites or sweet potato wedges and seasonal vegetables  
Regular.....\$ 32  
King Cut.....\$ 39

### ANGUS BEEF SIRLOIN AND KING CRAB

Angus beef sirloin and six ounces of our colossal King Crab. Served with  
your choice of pomme frites or sweet potato wedges and seasonal vegetables.  
Served with a side of plain or garlic butter.....\$ 39

**ADD SIX OUNCES OF KING CRAB TO ANY MAIN COURSE FOR \$ 17**

*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*