

## Seafood Bar

**Alaskan King Crab** \$ 2.75 oz

**Chilled Jumbo Shrimp** \$ 2.50 ea

**Littleneck Clams, Cape Cod** \$ 1.25 ea

**Oysters on the Half Shell** \$ 3.00 ea

*Black pepper mignonette*

*\*\*\*The above items served with cocktail sauce, horseradish, and lemon\*\*\**

**Seared Ahi Tuna** \$ 2.00 oz

*With shoyu (citrus soy) dipping sauce*

**Bacon Wrapped Scallops** \$ 2.50ea

*Honey glazed*

## Appetizers

**Prince Edward Island Mussels** \$ 9.95

*Sautéed in Pilsner Beer with basil, garlic, capers, and tomatoes*

**Lobster/Crab Cakes** \$ 9.95

*With corn salsa*

**Spinach & Artichoke Dip** \$ 8.95

*With toasted pita wedges*

**Vegetable Dumplings** \$ 7.95

*Vegetable stuffed Asian dumplings with citrus soy drizzle*

**Tuna Sushi Martini** \$ 9.95

*Raw Ahi(tuna) & cucumber tossed in wasabi aioli, with shoyu glazed sushi rice, wakame salad and pickled ginger*

**Lumpia** \$ 8.95

*Philipino eggroll - pork, beef and Asian vegetable filling with Thai chili sauce*

**Traditional Bruschetta** \$ 8.95

*Four Italian bread crostini topped with garlic, olive oil, basil and vine ripened tomatoes*

## Soups

<b>Soup of the Day</b> <i>Chef's daily creation</i>	<b>priced daily</b>
<b>French Onion Soup</b> <i>Baked with crouton and swiss topping</i>	<b>Crock \$5.00</b>
<b>New England Seafood Chowder</b>	<b>cup \$ 4.00    bowl \$ 6.00</b>

## Salads

<b>Mixed Green Salad</b> <i>Field greens, tomato, cucumber, red onion, carrot and choice of dressing</i>	<b>\$ 4.95</b>
<b>Caesar Salad</b> <i>Hearts of romaine, herbed croutons, grated parmesan, lemon and Caesar dressing</i>	<b>\$ 6.95</b>
<b>Iceberg Salad</b> <i>Candied walnuts, smoked bacon, tomato and house made bleu cheese dressing</i>	<b>\$ 5.95</b>
<b>Roasted Beet Salad</b> <i>Roasted beets, goat's cheese, watercress and sherry vinegar</i>	<b>\$ 6.95</b>
<b>Caprese Salad</b> <i>Vine ripened tomato layered with fresh mozzarella &amp; basil, finished with extra virgin olive oil</i>	<b>\$ 7.95</b>

## Entrees

<b>San Franciscan Cioppino</b> <i>PEI mussels, sea scallops, jumbo shrimp and salmon in an anise scented broth with grilled bread and rouille (red pepper aioli spread)</i>	<b>\$ 19.95</b> <b>Over Linguini.....Add \$3</b>
<b>Vegetable Lasagna</b> <i>House made using fresh local vegetables, provolone and mozzarella; artichoke-pesto cream sauce</i>	<b>\$ 15.95</b>
<b>Lobster Ravioli</b> <i>Maine lobster filled ravioli, sautéed leeks, roasted corn, tomato, &amp; arugula in lobster champagne cream sauce</i>	<b>\$ 21.95</b>
<b>Penne and Chicken</b> <i>Grilled chicken, broccoli, tomato and baby spinach in a garlic cream</i>	<b>\$ 16.95</b>
<b>Roquefort Dinner Salad</b> <i>Beef tenderloin with mixed greens, sun-dried tomatoes, roasted red peppers, marinated &amp; grilled Portobello mushrooms, Roquefort cheese, crispy fried leeks, and Balsamic dressing (Substitute Chicken or Seared Tuna)</i>	<b>\$ 15.95</b>
<b>Risotto of the Day</b> <i>Chef's daily inspiration</i>	<b>priced daily</b>

## **Build Your Own Plates**

Select a seafood or meat item and two (2) side dishes

### **Seafood**

	<b><i>Light</i></b>	<b><i>Full</i></b>
<b>Atlantic Salmon</b> <i>with gremolata (lemon parsley garlic)</i>	<b>\$ 13.95</b>	<b>\$ 19.95</b>
<b>Baked Stuffed Haddock</b> <i>with lobster cream sauce</i>	<b>\$ 13.95</b>	<b>\$ 18.95</b>
<b>Ahi Tuna</b> <i>pepper/sesame seared with citrus soy sauce</i>	<b>\$ 14.95</b>	<b>\$ 20.95</b>
<b>Large Diver Sea Scallops</b> <i>with a citrus vinaigrette</i>	<b>\$ 14.95</b>	<b>\$ 21.95</b>

### **Meat**

<b>Grilled Meatloaf</b> <i>Barbecue Glazed with Mushroom Gravy</i>	<b>\$ 12.95</b>	<b>\$ 16.95</b>
<b>Herb Chicken Breast</b> <i>with grilled pineapple salsa</i>	<b>\$ 12.95</b>	<b>\$ 16.95</b>
<b>Double Cut Pork Chop</b> <i>with Peach Chutney</i>		<b>\$ 18.95</b>
<b>Breast of Duck</b> <i>with Fresh Berry Glaze</i>	<b>\$ 14.95</b>	<b>\$ 20.95</b>

### **Steaks**

Select a sauce & two (2) sides: *Red Wine Demi-Glace; Pepper & Onion Bourbon Demi-Glace; Mushroom Gravy; or, Clean with Habanero Rub*

<b>6 oz Sirloin Steak Tips</b>	<b>\$ 13.95</b>	<b>10 oz Sirloin Steak Tips</b>	<b>\$ 18.95</b>
<b>8 oz. N.Y. Strip loin</b>	<b>\$ 17.95</b>	<b>12 oz N.Y. Strip loin</b>	<b>\$ 21.95</b>
<b>8 oz. Filet Mignon</b>		<b>\$ 24.95</b>	

**\*\*\*Prime Rib Dinner-Friday and Saturday Nights\*\*\***

### **Sides**

<b>Sautéed Spinach</b>	<b>Garlic Mashed Potato</b>
<b>Green Beans</b>	<b>House Cut Fries</b>
<b>Vegetable of the Day</b>	<b>Mushroom Risotto</b>
<b>Cucumber/Onion Pasta Salad</b>	<b>Macaroni &amp; Cheese</b>
<b>Fried Scallion Rice Cake</b>	<b>Wild Rice Hash</b>

**Whipped Potato Encroute**

*Additional sides are \$ 5.00 each*

**\*\*\*Gratuuity of 18% may be added to groups of 5 or more\*\*\***

## **Happy Hour Specials**

*Monday – Friday, 3:00-6:00 in the Bar*

**\*\*\$2.00 Domestic Drafts\*\***

**\*\*\$1.00 off Mixed Drinks\*\***

**\*\*\$3.00 Imported Drafts\*\***

**\*\*50% off Bar Menu Food\*\***

## **Early Bird Specials**

**3 Course Dinner Weekdays 4:30-5:30....\$14.95**

*(Entire Group Must be seated before 5:30)*

### **1<sup>st</sup> Course**

*Cup of Soup*

*Mixed Green Salad*

### **2<sup>nd</sup> Course**

*Meatloaf*

*Chicken Breast*

*Vegetable Lasagna*

*Seafood Special of the Day*

### **3<sup>rd</sup> Course**

*Choice of Dessert*

## **Other Specials**

**Sundays.....10% Food Sales to DHS Booster Programs**

*(All Day.....All Food....Support Your Local High School Sports Program)*

**Tuesday Dinner....Two Apps for the Price of One**

*(Lesser Priced Appetizer Deducted)*

**Wednesday Dinner....1/2 Price Wine Bottles**

*(Dining Room Only...Bottles Only)*

*-20% Gratuity added before Discounts Applied-*

**-Live Music Friday and Saturday, 8:00-11:00-**

**R&B, Jazz, Blues, Soft Rock**

**On the Deck, Weather Permitting.....**

**In the Bar if not**