

APPETIZERS

Gazpacho & Shrimp Cocktail - \$7.95 Clam Chowder - \$5.95 Soup of the evening - \$3.95

Grilled Fresh Asparagus - with butter & shaved parmesan - \$7.95

Shrimp Santiago - 6 Gulf shrimp with bacon, glazed in Sambuca
Served on a bed of sauteed spinach - \$8.95

Stuffed Avocado - our lump crabmeat, capers, red onion and light mayo - \$11.95

Grilled Oysters (6) - garlic, parsley compound butter & grated Parmesan - \$10.95

Sauteed Butternut Squash Ravioli - with curry cilantro drizzle - \$6.95

Mussels - white wine, roasted tomatoes, garlic, lemon & a hint of cream - \$9.95

Smoked Salmon with homemade Boursin, red onion & capers - \$7.95

Lobster "Stack" - fresh lobster, stacked on fresh tomatoes & thinly sliced cucumbers with lemon chive mayo - \$13.95

Sesame Seared Tuna - pickled ginger, Wasabi & Ponzu drizzle - \$8.95

Caesar Salads

Basic - \$8.95 Grilled Chicken \$11.95

small dinner salad \$2.00 small Caesar salad -\$4.00

please address any questions or dietary requirements with your server or hostess.

DINNER ENTREES

Tenderloin - with garlic & parsley compound butter - \$24.00 "French Onion" Tenderloin
- caramelized onions & melted Swiss - \$26.95

Downeast Tenderloin - topped with fresh lobster sauce - \$28.95

Rack of Lamb - with shaved fennel & dried cranberries - \$28.95

Lamb Chops - 3- with rosemary infused vodka-mojito sauce - \$22.95

Chicken Verna - brandied cream sauce with white grapes & currants - \$19.95 Chicken Marino - mushrooms,
artichoke hearts, roasted tomatoes, fresh basil, lemon & white wine - \$19.95

Lump Crabmeat Cakes - Maryland Style - \$24.95

Caribbean Swordfish - jerk spiced rubbed & with lemon parsley butter - \$23.95

Lobster Puff - mushrooms, chardonnay cream sauce & puff pastry - \$24.95

Maple Mustard Salmon - glazed & and pan seared - \$22.95

Shrimp Amaretto - pan seared with an Amaretto laced sauce - \$22.95

Silver Dollar Scallops - pan seared with ginger & scallions - \$22.95

Tuna Steak - seared with toasted sesame seeds & lemon wasabi - \$20.95

Broiled Haddock - \$19.95

Haddock Florentine - fresh spinach, bacon & melted Swiss - \$22.95

Bouillabaisse - the classic seafood "stew" in a tomato-saffron broth - \$28.95

Lemon Spaghetti - seared scallops & fresh spinach - \$21.95

Pasta Carbonara - Apple wood bacon, sweet onions, Parmesan & cream - \$19.95

Pasta Puttanesca - Marinara, roasted tomatoes, black olives & capers - \$18.95

Pasta Roma - roasted plum tomatoes, basil & seared scallops & shrimp - \$22.95

Lobster Fettuccini Alfredo - simply the best - \$27.95