

DINNER

STARTERS

Shrimp Sambuca* \$15

five sauteed jumbo shrimp, garlic butter
crostini, sambuca cream sauce

Sesame Tuna* \$22

wakame salad, wasabi cornet, eel sauce

Steamed Clams* \$16

dozen, garlic, butter, crostini

Oysters Rockefeller \$16

five delaware salts, spinach, cream cheese, herbed
crumb

Clams Casino \$11

five middle necks, long hots, pork roll, herbed crumb

Deviled Eggs* \$15

two caviar, two bacon

Pimiento Cheese Dip \$10

homemade pita chips

Classic Caesar \$14

petite red romaine petals, locatelli, croutons, creamy garlic
caesar dressing

Dill-icious Shrimp Salad* \$16

jumbo shrimp, baby romaine hearts, feta cheese,
pickled onions, cherry tomatoes, dill vinaigrette

Mixed Berry Salad* \$16

mixed greens, assorted berries, mandarin oranges, red onion,
candied walnuts, goat cheese, raspberry vinaigrette

Mediterranean Salad* \$15

mixed greens, feta cheese, stuffed grape
leaves, kalamata olives, red onion, cherry tomatoes,
cucumbers, house vinaigrette

Corn & Crab Chowder \$8 cup | \$10 bowl

super lump crab, new england style

Soup Of The Day \$6 cup | \$8 bowl

ENTREES

Filet Crème Brûlée* \$54

blue cheese, balsamic, mashed potatoes, roasted
asparagus
pairs well with the calling cabernet sauvignon

Ribeye* \$48

prime 14oz strip steak, black garlic truffle compound
butter, fingerling potatoes, brussels sprouts
pairs well with benziger cabernet sauvignon

Pork Chop \$38

iberian duroc pork chop, roasted red
peppers, fontina cheese, roasted red
pepper coulis, red wine demi-glace, herbed sweet
potato mashed, roasted carrots
pairs well with imagery estate pinot noir

Champagne Chicken \$26

stuffed chicken (sundried tomatoes, artichoke hearts,
shiitake mushrooms, fontina cheese), pappardelle,
champagne cream sauce
pairs well with benziger running wild chardonnay

Short Rib* \$32

risotto, roasted carrots, beef jus
pairs well with san polo toscana rubio

Duck L'Orange* \$45

deep fried half duck, herbed sweet potato mashed,
roasted carrots, orange sauce
pairs well with joel gott pinot noir

Crab Cakes \$36

twin 3oz crab cakes, roasted fingerlings, mixed greens,
tarragon sauce
pairs well with raeburn chardonnay

Honey Hoisin Salmon* \$30

8oz jail island salmon, miso purple slaw, crispy rice
noodles, carrot puree, risotto
pairs well with maison saint aix rosé

Shrimp & Scallop Fra Diavolo \$26

spicy marinara sauce, kalamata olives, fresh
pappardelle
pairs well with mezzacorona pinot grigio

Roasted Cauliflower* \$22

roasted fingerlings, roasted brussels sprouts, roasted
red pepper coulis
pairs well with 13 celsius sauvignon blanc