



**ALL MENU ITEMS AND PRICES
SUBJECT TO CHANGE**

HOT APPETIZERS

COCONUT BEER BATTER SHRIMP	9.95
Large coconut battered shrimp w/ sweet chili sauce	
POINT JUDITH CALAMARI	9.95
Lightly fried w/ tofu satay, w/ cocktail & tartar sauce	
STEAMED BLUE HILL BAY MUSSELS	9.95
Choice of garlic, herbs & white wine or lemongrass broth	
SRIRACHA BUFFALO SHRIMP	9.95
Asian style buffalo sauce, wasabi ranch	
MARYLAND STYLE CRAB CAKE	10.95
Corn relish & remoulade sauce	
SEARED SCALLOPS	11.95
Szechwan glaze & chive pot sticker	
1/2 DOZEN GRILLED OYSTERS	12.95
Cilantro-lime butter	
TEMPURA SOFTSHELL CRAB	12.95
Slow roasted beets, arugula, wasabi vinaigrette	

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	Cup	Bowl	3	3.95
SEAFOOD GUMBO			3	3.95
FIELD GREEN SALAD				5.95
Tomato basil vinaigrette				
CAESAR SALAD				7.95
Thinly sliced crouton & parmesan cheese				
MARTHA'S VINEYARD				7.95
Red leaf lettuce, blue cheese, pine nuts, raspberry dressing				
ORGANIC BABY LETTUCE & MAYTAG BLUE CHEESE				7.95
Spiced walnuts, sliced pear & tomato basil vinaigrette				
HEARTS OF PALM				7.95
Vine ripened tomatoes, pesto & balsamic glaze				
FRESH MOZZARELLA AND VINE-RIPENED TOMATO				7.95
Opal basil vinaigrette, pesto				

TRADITIONAL

HADDOCK FISH & CHIPS	18.95
Tartar sauce & malt vinegar	
MARYLAND STYLE CRAB CAKES	23.95
Remoulade sauce	
PAN ROASTED SEA SCALLOPS	24.95
Garlic, fresh herbs & arugula	

OUT OF THE ORDINARY

BROWN SHRIMP WITH MUSHROOM RAVIOLI	18.95
Spinach, green peas & mushrooms in a light cream sauce	
ATLANTIC SALMON & ROASTED GARLIC GNOCCHI	22.95
Mushroom, asparagus, brandy cream, crispy horseradish crust	
BRAZILIAN STYLE TOP SIRLOIN	24.95
Peppers, onions, pepper-jack mashed potatoes, chimichurri sauce	
GEORGE'S BANK SEA SCALLOPS	24.95
Asian mustard soy, garlic-chive aioli, parmesan risotto	
SAUTEED ALASKAN HALIBUT	27.95
Maryland crabmeat, portabella mushrooms & meuniere butter	
CHILEAN SEA BASS	29.95
Hawaiian ginger-scallion sauce	

CRAB & LOBSTER

ALASKAN KING CRAB LEGS	42.95
Served w/ drawn butter	
ALASKAN KING CRAB LEGS & FILET MIGNON	49.95
Drawn butter & veal demi-glaze	
SOUTH AFRICAN LOBSTER TAIL & KING CRAB LEG	54.95
Grilled or steamed tail w/ drawn butter	
SOUTH AFRICAN LOBSTER TAIL & FILET MIGNON	59.95
Grilled or steamed tail w/ drawn butter & veal demi-glaze	
SOUTH AFRICAN LOBSTER TAILS	64.95
Grilled or steamed w/ drawn butter	

ON THE SIDE

SAUTEED SPINACH	6.95
CREAMED SPINACH	6.95
SAUTEED MIXED MUSHROOMS	7.95
TEMPURA ASPARAGUS	7.95
KING CRAB MASHED POTATOES	8.95

COLD APPETIZERS

TODAY'S HALF SHELL OYSTERS	
Served w/ cocktail sauce & mignonette	
11.95 / Half Dozen	21.95 / Dozen
BLUEPOINT COCKENOE	Long Island Connecticut
ISLAND CREEK	Massachusetts

CHILLED SHRIMP COCKTAIL	9.95
Cocktail sauce	
SEARED SESAME CRUSTED YELLOW FIN TUNA	12.95
Served with pickled ginger, wasabi, and soy	

MAKI ROLLS

CRISPY CHILE SALMON	9.95
Salmon, chile mayo, tempura, radish	
SPICY TUNA	9.95
Wasabi, tobiko, cucumber, chili oil	
SHRIMP TEMPURA	9.95
Flash fried shrimp, tobiko, frisee, cucumber	
KING CRAB CALIFORNIA	10.95
King crabmeat, carrot, cucumber, avocado, sweet soy	
SEAFOOD MEDLEY	10.95
Ahi tuna, shrimp, scallops, tobiko, wasabi, cucumber	
BARBECUE UNAGI	10.95
BBQ eel, cucumber, green tobiko, avocado, sesame seeds	
SMOKED SALMON	10.95
Smoked salmon, chive cream cheese, cucumber, carrot	

ASIAN FLAIR

SWEET & SOUR CHICKEN	17.95
Onions, peppers, grilled pineapple & jasmine rice	
BLACKENED SHRIMP & SCALLOPS	19.95
Cajun garlic sauce & mixed vegetables	
GINGER ASPARAGUS SHRIMP	19.95
Asparagus, hot chili pepper, shiitake mushroom & fresh ginger	
SHRIMP PHAD THAI	19.95
Rice noodles, lime, peanut & bean sprout	
THAI SHRIMP CURRY	19.95
Panang curry, papaya salad, broccoli, peppers	
YELLOW FIN TUNA (choose your preparation)	27.95
-Szechwan glaze, chive pot sticker & beer battered onion rings	
-Seared sesame crusted w/ fried rice & vegetable of the day	

FRESH FISH

LAKE SUPERIOR WHITEFISH	21.95
Dijon crusted, lemon beurre blanc	
HONDURAN TILAPIA	21.95
Crab crusted, poached leeks, celery root, tomato beurre blanc	
IDAHO RAINBOW TROUT	21.95
Mediterranean Tomato Salsa	
ATLANTIC SALMON (choose your preparation)	22.95
-Grilled, lemon dill sauce	
-Blackened, sweet chili sauce & pepper relish	
YELLOW FIN TUNA AU POIVRE	27.95
-Grilled, green peppercorn sauce	
WILD ALASKAN KING SALMON	27.95
Whole grain mustard char-glaze; shortrib, mushroom & asparagus hash; green peppercorn & mustard soy sauce	

PREMIUM CUT STEAKS

FILET MIGNON MEDALLIONS: Choose your preparation	26.95
-Blackened, chipotle honey butter	
-Grilled, herb butter	
-Blue cheese crusted, veal demi glaze	
NEW YORK STRIP	35.95
Full bodied cut of corn fed Mid-Western beef, veal demi-glaze	
FILET MIGNON	8oz cut 29.95 10oz cut 36.95
Tender cut of corn fed Mid-Western beef, veal demi-glaze	
BONE-IN RIB EYE	37.95
Prime rib cut, well marbled for peak flavor, veal demi-glaze	