

## DINNER MENU

### STARTERS

#### TODAYS COMPOSED SOUP

**ICEBERG WEDGE SALAD** wedge of iceberg, crispy onions, Maytag blue cheese, steakhouse dressing

**CHILLED SPICED SHRIMP COCKTAIL** wasabi cocktail sauce

**SPINACH & ARTICHOKE DIP** jumbo lump crab, crispy tortilla chips & salsa crude

**LOBSTER & SHRIMP QUESADILLA** pepperjack cheese & salsa verde

**CRISPY PAN ASIAN CALAMARI** spicy sesame garlic sauce, crushed cashews, wasabi cream

**AHI TUNA FLATBREAD** Thai pepper crusted rare tuna, English cucumbers, pickled ginger, avocado, wasabi cream

### STILL IN THE SHELL

#### CLASSIC PEI MUSSELS

chardonnay, herbs, roast garlic butter

#### BOMBAY PEI MUSSELS

lemongrass, coriander, lime, garlic, ginger, coconut milk

#### JAMAICAN JERK PEI MUSSELS

Jamaican jerk BBQ sauce, diced pineapple & mango, toasted coconut

#### PROVENCAL PEI MUSSELS

oven roasted tomatoes, roasted red peppers, basil, Sambuca, garlic, shrimp

#### PACIFIC OYSTERS

served with wasabi cocktail sauce and ginger syrup

#### LONG ISLAND STEAMERS

natural clam broth, clarified butter

#### BAKED CLAMS

garlic, Andouille sausage, herb stuffing

### ENTRÉE SALADS

#### CLASSIC CAESAR SALAD

crisp romaine hearts, shaved Grana, Tara root chips & rotisserie spiced chicken

#### CRAB CAKE SALAD (2)

ruby grapefruit, avocado, Mesclun greens, mango vinaigrette & red beet strings

#### GINGER SOY GLAZED PACIFIC SALMON

mesclun greens, grape tomatoes, cucumbers, asparagus & Thai peanut sauce

#### SESAME CRUSTED AHI TUNA (served rare)

Napa cabbage, citrus segments, hearts of palm, red chili coconut vinaigrette & black forbidden rice

#### WOOD GRILLED SHRIMP SALAD

balsamic portobello mushroom, fresh mozzarella, grilled asparagus, Mesclun greens & balsamic fig reduction

HALF SHARE

## SIMPLY GRILLED

All items come with seasonal vegetables and a choice of parsnip potato purée or jasmine garden rice pilaf

**WHITE MARBLE FARMS DOUBLE PORK CHOP**  
**FLEISHMAN FARMS SKIRT STEAK**  
**AMERICAN LAMB CHOPS**  
**14oz VEAL CHOP**

**14oz NEW YORK SHELL STEAK**  
**PACIFIC SALMON**  
**JUMBO U12 SHRIMP**  
**ATLANTIC SWORDFISH**

All above items are marinated in extra virgin olive oil, lemon, shallots, and fine herbs

## LIVE MAINE LOBSTER

**1 ¼, 1 ½, 2 lbs**

**Steamed, Broiled or Grilled**

Served with seasonal vegetables and a choice of parsnip potato puree or jasmine garden rice pilaf

## ENTRÉES

### **WASABI CRUSTED PACIFIC SALMON**

garlic braising greens, parsnip potato puree & lobster butter sauce

### **MEYERS GRASS FED ANGUS BURGER**

freshly ground, crispy hand cut fries, Vermont cheddar, applewood smoked bacon

### **FISH & CHIPS / TEMPURA BATTERED CHATHAM COD**

crispy hand cut fries, coleslaw & traditional tartar sauce

### **PECAN CRUSTED OCEAN BASS**

pineapple mango salsa, black forbidden rice, Chinese sweet mustard

### **CARAMELIZED DAY BOAT SCALLOPS**

melted leeks, forest mushrooms, asparagus tips, roasted tomatoes, porcini scented Israeli couscous, soy syrup

### **VEAL MILANESE**

tri color salad, seasonal tomato medley, fresh mozzarella, rosemary balsamic syrup

### **BROILED SEAFOOD PLATTER**

½ lobster, jumbo shrimp, ocean scallops, jasmine garden rice pilaf, seasonal vegetables

### **ATLANTIC GRILLED SWORDFISH**

jumbo shrimp, avocado fan, nine grain rice pilaf, wood grilled asparagus, citrus vinaigrette

### **RAVIOLI OF THE DAY**

**FINN MACCOOLS**