



Appetizers

Crab Cakes Sautéed in clarified butter, lemon aioli, mango citrus relish	\$14
Calamari Lightly breaded, flash fried, tossed with sweet cherry peppers, spicy remoulade, cocktail sauce	\$10
Appetizer Platter Lollipop Lamb Chops, three peppercorn cherry reduction, crab cakes lemon aioli, mango citrus relish, Jumbo Prawn Scampi	\$24
Baked Brie Granny smith apples, almonds, crostinis, honey	\$11
Seared Scallops Sweet cucumber seaweed salad, Asian lime chili sauce	\$15
Prawn Cocktail Served chilled with cocktail sauce, lemon wedges	\$11
Little Neck Steamed Clams Fresh clams in a white wine, garlic, lemon butter sauce	\$15
Oysters on the Half Shell Fresh oysters shucked to order, cocktail sauce, lemon, horseradish	MP

Soups

New England Clam Chowder	Cup \$5	Bowl \$8
Lobster Bisque Sherry crème fraiche	Cup \$6	Bowl \$11
Soup of the day- Chef's choice	Cup \$5	Bowl \$8

Salads

House Mixed greens, red onion, tomato, hot house cucumbers, shredded carrots	\$6
Caesar Crisp romaine, home made croutons, shaved parmesan cheese, creamy dressing	\$8
Asian pear Mixed greens, gorgonzola, candied walnuts, red onion, honey cider vinaigrette	\$11
Spinach Bleu cheese crumbles, dried cherries, pancetta, spicy pecans, red onions, poppy seed vinaigrette	\$10
Sesame Seared Ahi Mixed greens, pickled ginger, sweet soy drizzle & wasabi mirin vinaigrette	\$13

Fresh Fish

Grilled Salmon Honey onion marmalade, rice pilaf, broccolini	\$27
Seared Scallops Persillade butter, garlic mash, grilled asparagus	\$30
Pan Seared Sea Bass Garlic mash, citrus watercress salad, blood orange vinaigrette	\$34
Stuffed Halibut (<i>Chef Bill's signature dish</i>) Shrimp, lobster, scallops, brie, dill, garlic mash, lemon beurre blanc	\$38
Steamed Aussie Lobster Tail Garlic mash, broccolini, clarified butter 6-8 oz or 10-12oz	MP
King Crab Legs Garlic mash, broccolini, clarified butter 1/2 lb or 1 lb	MP
Cioppino Shrimp, clams, mahi, scallops, Dungeness crab claws, rich tomato broth	\$36

Ketch Creations

8 oz Filet Mignon Grilled to perfection, garlic mash, asparagus, caramelized cipolini onions, porcini demi	\$39
24 oz Porterhouse Char broiled, sweet potato fries, grilled asparagus, bernaise sauce	\$39
Australian Rack of Lamb Pan seared, three peppercorn cherry reduction, glazed baby carrots, risotto	\$38
Chicken Breast Stuffed with wild mushroom ragout, caramelized onion risotto, sautéed spinach & basil pesto	\$24
Seafood Linguini Assorted fresh fish, lobster, scallops, shrimp, white wine, lemon garlic cream sauce	\$29

A gratuity of 18% will be added to parties of 8 or more. No personal checks please