

# Appetizers

## LOBSTER CAKES

Sautéed in clarified butter, lemon aioli, frisee salad, bacon crumbles 15

## NEW ZEALAND GREEN LIP MUSSELS

Sweet thai chili coconut broth 15

## LITTLE NECK STEAMED CLAMS

Fresh clams in a white wine, garlic, lemon butter sauce 15

## ESCARGOT

Fancy Helix Snails, broiled in cognac, butter, garlic, shallots, parsley 11

## WILD MUSHROOM RISOTTO

Porcini, Chanterelle, Shiitake, and Portobello mushrooms 10

## OYSTERS ROCKEFELLER

Broiled, fresh shucked oysters, spinach, pernod, buttery panko parmesan topping 18

## SCALLOPS ST. JACQUES

Jumbo scallops, white wine cream sauce, panko parmesan topping broiled in the shell 12

## FRESH HALF SHELL OYSTERS

Cocktail sauce, fresh horseradish, mignonette sauce, lemon wedges  
(Ask your server for origins and prices) MP

# Soups

## NEW ENGLAND CLAM CHOWDER

Cup 5 Bowl 8

## LOBSTER BISQUE

 Sherry crème fraiche

Cup 6 Bowl 11

# Salads

## THE WEDGE

Iceberg lettuce, diced tomato, bacon crumbles, Point Reyes Bleu cheese dressing 8

## HOUSE

Mixed greens, red onion, tomato, hot house cucumbers, shredded carrots, black olives, mushrooms 7

## CRAB LOUIE

Shredded lettuce, tomato wedges, hard cooked egg, asparagus, lump crab, thousand island 14

## CAESAR

Crisp romaine, croutons, shredded parmesan, 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

24

## JUMBO SEARED SCALLOPS

Potato hash cake, passion fruit beurre blanc, baby carrots

27

## MAHI MAHI

Macadamia nut crusted, pineapple beurre blanc, mascarpone chive mash, grilled baby bok choy

26

## GRILLED SWORDFISH

Lemon chive compound butter, twice-baked potato, haricots vert

29

## STUFFED HALIBUT

*Chef Bill's signature dish* Shrimp, lobster, scallops, brie, dill, mascarpone chive mash, lemon beurre blanc

35

## STEAMED AUSSIE LOBSTER TAIL

6-8 oz or 14-16oz, mascarpone chive mash, broccolini, Clarified butter

MP

## KING CRAB LEGS

1/2 lb or 1 lb, mascarpone chive mash, grilled marinated asparagus, clarified butter

MP

## CIOPPINO

Shrimp, clams, mahi, scallops, Dungeness crab claws, rich tomato broth

32

## Meats

*Choice of mascarpone chive mash, rice pilaf or twice baked potato*

## FILET MIGNON

8oz Filet, caramelized cipollini onions, porcini demi glace, haricot vert

34

## RIB EYE STEAK

16oz boneless rib eye, balsamic drizzle, grilled asparagus

32

## KOBE STRIP STEAK AU POIVRE

12oz Pepper crusted American Kobe strip, cognac cream sauce, haricot vert

36

## BRAISED LAMB SHANK

Three peppercorn cherry port reduction, mixed vegetables

26

## CHICKEN BREAST

Orange tarragon reduction, glazed baby carrots

19

## SURF AND TURF

8 oz Filet Mignon with 1/2 lb Crab Legs or 8oz Lobster Tail

MP

## Pasta

## SEAFOOD LINGUINI

Fresh fish, lobster, crab, scallops, shrimp, white wine, lemon garlic cream sauce

29

## FETTUCINI ALFREDO

Fresh fettuccini, garlic parmesan cream sauce

18

*Add chicken \$4. Add shrimp, lobster or salmon \$6*

## MEDITERRANEAN

*Vegetarian*, kalamata olives, artichoke hearts, spinach, pine nuts, capers, feta cheese, tomato

21

18 % gratuity will be added to parties of 8 or more. No personal checks. Split charge \$4.00.  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

6/18/2010

