

Great Beginnings

Roasted Mushroom Bruschetta
topped with a sunny side egg & drizzled with basil oil
\$10

Jumbo Lump Crab Cake
single cake pan seared with roasted pepper butter
\$12

Escargot de Saffron
Burgundy Snails with Saffron Garlic Crème, fresh Chives
served over buttery puff pastry
\$10

Crispy Calamari
lightly fried tender calamari tossed with hot cherry peppers
& served with a Parmesan - ranch sauce
\$10

Daily Cheese Selection
Three gourmet cheeses, apple slices,
roasted nuts, strawberries, & gourmet crackers
\$11 per person

Lobster Johnny Cake
housemade cornmeal cake topped
with lobster sherry cream sauce
\$12

Parmesan Meatballs
in a sweet basil sauce
\$9

P.E.I. Mussels
saffron & white wine broth with chorizo, cherry tomato,
scallion & toast
\$11

Salads

make any salad a meal by adding chicken \$6, scallops \$10, or shrimp \$10

Organic Mixed Greens
diced tomato, & english cucumber,
with candied peacans, crumbled cranberry cheese
tossed in raspberry vinaigrette
\$9

Tuscan Caesar Salad
fresh Romaine lettuce
white anchovies, topped with house made
Caesar dressing, with grilled garlic toast
\$8

Chef's Specialties

Caramelized New Bedford Sea Scallops
lobster risotto, fresh chive, & a sweet orange gastrique
\$26

Lobster & Shrimp Saute
jumbo shrimp, fresh lobster,
garlic, lemon, cherry tomato, served over
fresh linguini, topped with shaved Parmesan
\$28

8oz Center Cut Filet Mignon
parmesan potato gratin, sauted asparagus,
& red wine reduction
\$34

Herb Roasted New Zealand Rack of Lamb
roasted corn cake topped with maderia creamed mushrooms
\$36

Grilled Hanger Steak
marinated in burbon & brown sugar with crispy potatoes &
sauteed baby spinach
\$29

Prosciutto Wrapped Chilean Sea Bass
lemon zest beurre blanc,
roasted green asparagus & roma tomato
\$30

Blackened Salmon
with broccolini & roasted fingerling potatoes
\$24

Blackberry Glazed Duck Breast
with roasted vegetable cous cous
\$26

Pan Roasted Organic Chicken
with roasted vegetables & fingerling potatoes
in a herb butter sauce
\$19

Bacon Cheddar Burger
on a soft brioche bun served with a crisp pickle
& shoestring fries or onion rings
\$12

*a \$4 charge applied to split entrees * substitutions are welcome, some may reflect a change in price*

Additional Sides

Potato Au Gratin-\$6
Roasted Fingerling Potato-\$6
Broccolini-\$7

Crispy Onion Rings-\$5
Shoe String French Fries-\$5
Lobster Risotto-\$12

Sauteed Wild Mushrooms-\$6
Roasted Green Asparagus-\$7
Sauteed Baby Spinach-\$6

Executive Chef
Joseph Drift

20% Gratuity will be added to parties of six or more. Consuming raw or under cooked fish, meat or poultry may increase the risk of food borne illness