

## APPETIZERS

HAWAIIAN BIGEYE TUNA SASHIMI*	20
<i>Seaweed Salad, Ponzu, Wasabi</i>	
CHARGRILLED MAINE LOBSTER TAIL	16
<i>Haricot Vert, Jalapeño Crema, Avocado Sorbet</i>	
MARYLAND LUMP CRAB CAKES	12
<i>Roasted Corn &amp; Poblano Salsa, Citrus Beurre Blanc</i>	
"PB & J"	9
<i>Marcona Almond Butter, Bacon Jam, Fresh Berries with Sourdough Crostini</i>	
CHILLED SHRIMP COCKTAIL (4)	12
<i>Cocktail Sauce, Horseradish</i>	
ASIAN CHICKEN POTSTICKERS	9
<i>Sesame Slaw, Wasabi Aioli</i>	
BAKED OYSTERS ROCKEFELLER	14
<i>Bacon &amp; Spinach Stuffing, Hollandaise</i>	

## RAW BAR\*

### EAST AND WEST COAST OYSTERS

- BLUE POINT (CT)
  - WEST PORT (MA)
  - CONNECTICUT (MA)
  - SUNSET BEACH (WA)
- 15.00 Half Dozen

### OYSTERS "JAPANOISE"

*Ponzu, Chives & Tobiko*  
Add ~ \$1 per Oyster

### ROSEMARY SMOKED

LITTLE NECK CLAMS SHOOTERS  
*6 Clams, Apple Horseradish ~ 8*  
*With Stolichnaya Vodka Shot ~ 12*

## SALADS & SOUPS

DUCK SALAD	15
<i>Duck Confit, Grilled Asparagus, Cherry Tomatoes, Mixed Greens, Whole Grain Mustard Beurre Blanc</i>	
ROASTED BEET SALAD	8
<i>Red &amp; Yellow Beets, Chevre, Frisée, Fresh Raspberries, Walnuts, Raspberry Walnut Vinaigrette</i>	
HOUSE SALAD	5
<i>Mixed Greens, Cherry Tomatoes, Red Onion, Cucumber, Julienne Carrots, Cheddar Cheese, Croutons</i>	
WEDGE OF ICEBERG	5
<i>Cherry Tomatoes, Red Onion, Cucumber, Julienne Carrots, Croutons</i>	
CAESAR SALAD	5
<i>Romaine, Parmesan, Croutons, Anchovies</i>	
SPINACH SALAD	5
<i>Green Grapes, Curried Cashews, Carrot, Pickled Red Onion, Sweet &amp; Sour Onion Vinaigrette</i>	
SOUP OF THE DAY	4/6
LOBSTER BISQUE	8/10
<i>Brioche Crostini, Sherry Splash</i>	
NEW ENGLAND CLAM CHOWDER	5/7

## DINNER

"STEAK & EGGS"	14
<i>Braised Veal Sweetbreads, Lemon Grass, Sea Urchin Roe Butter, Braised Brussels</i>	
TEMPURA FRIED PRAWNS	12
<i>Chili Garlic Sauce, Soy Reduction, Fresh Lime</i>	
SEARED FOIE GRAS & SMOKED DUCK BREAST	18
<i>Shallot Fig Marmalade, Coffee BBQ, Pistachio</i>	
SPINY LOBSTER SPRING ROLL	16
<i>Jalapeño Cream Cheese, Jicama, Sesame Slaw</i>	
STEAMED FRENCHMAN BAY MUSSELS	10
<i>Tomatoes, Thyme, Garlic, White Wine</i>	
POINT JUDITH CALAMARI	11
<i>Fried Pickles, Tomato, Housemade Pickled Jalapeno Chevre, Black Olive Vinaigrette</i>	

## APPETIZERS

## TODAY'S FRESH CATCH

BRIOCHE CRUSTED RED GROUPER	
<i>Curried Carrot Bisque, Cilantro Yogurt, Cucumber Salad ~ 35</i>	
GRILLED HAWAIIAN SPEARFISH	
<i>Macadamia Black Rice, Asparagus, Cipollini Onion, Coconut Chili Cream ~ 27</i>	
PAN SEARED COLUMBIA RIVER STURGEON	
<i>Popcorn, Barley, Caramelized Sweet Potato Squash, Chestnut, Citrus Beurre Blanc ~ 29</i>	
STUFFED RAINBOW TROUT	
<i>Jambalaya Sofrito, Lobster Nage ~ 26</i>	
SESAME SEARED ATLANTIC SALMON	
<i>Fingerling &amp; Shallot Lyonnaise, Smoked Tomato Coulis ~ 27</i>	
SEARED SCALLOP AU POIVRE	
<i>Coconut Balsamic Lentil, Pancetta, Asparagus, Salmon Roe, Madeira ~ 31</i>	
SEARED BLOCK ISLAND SWORDFISH	
<i>Rainbow Swiss Chard, Baby Vegetables, Parsley Oil, Port Wine Reduction ~ 36</i>	
BROILED CHILEAN SEA BASS	
<i>Miso Gnocchi, Porcini Mushroom Sauce, Shitake Mushrooms, Edamame Puree ~ 36</i>	
NORI WRAPPED TEMPURA TUNA	
<i>Grilled Tiger Prawns, Maui Onion Cognac Demi Glace, Watercress Yuzu Salad ~ 36</i>	

## LAND LOVERS

### STEAK TOPPERS

JUMBO LUMP CRAB & BÉARNAISE	8
MAYTAG BLEU CHEESE	5
SAUTEÉD MUSHROOMS	5
CARAMELIZED ONIONS	4
SEARED FOIE GRAS	13

*Steaks Served with Grilled Asparagus Cabernet Jus or Béarnaise*

### OUR BEEF IS

CHAIRMAN'S RESERVE®  
CERTIFIED PREMIUM BEEF

FILET MIGNON*	
7 ounce	31
10 ounce	41
HARD WOOD SMOKED RIBEYE*	
16 ounce	30
NEW YORK STRIP*	
14 ounce	36

## COMBINATIONS

ADD TWO 4 OZ LOBSTER TAILS	27
ADD ¾ LB KING CRAB LEGS	26
ADD THREE SEARED SCALLOPS	19
ADD SHRIMP SCAMPI	10

ROASTED CHICKEN PAPPARDELLE	26
<i>Sautéed Spinach, Pancetta Bolognese, Parmesan</i>	
CRISPY CHICKEN SOUS VIDE	20
<i>Beet Farro Risotto, Spinach Emulsion, Aged Balsamic, Sautéed Grapes</i>	

DUCK DUO	26
<i>Pan Seared Duck Breast, Duck Confit Hash, Sourdough Crostinis Balsamic Blueberry Gastrique, Citrus Scented Baby Arugula</i>	

## VEGETARIAN

VEGETARIAN COMBINATION	18
<i>Corn &amp; Manchego Bread Pudding, Wheat Berry Salad, Root Vegetables, Oven Roasted Tomato, Pumpkin Dressing</i>	

## SIDES

LOBSTER MASHED POTATOES	8
SCALLOPED POTATOES	6
SALT ENCRUSTED BAKED POTATO	4
FRIED PLANTAINS ACHIOTE	5
STEAMED ASPARAGUS	6
SAUTEÉD SPINACH	5

## CLASSIC FISH HOUSE

Served with Seasonal Vegetable,  
Choice of Housemade Salsa, Beurre Blanc or Béarnaise

BROILED GREAT LAKES WHITEFISH	21
BROILED PERUVIAN TILAPIA	17
BROILED SCOTTISH ATLANTIC SALMON	25
CHILEAN SEA BASS	34
LIVE MAINE LOBSTER	26 /LB
BROILED MAINE LOBSTER TAILS	
SMALL - TWO 4 OZ. TAILS	31
LARGE - THREE 4 OZ. TAILS	41
1 ½ POUND ALASKAN KING CRAB LEGS	52

19% Gratuity will be added on to parties of six or more

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.