

SEAFOOD

All Entrees include either soup of the day or salad bar

Mediterranean Haddock 26

Center cut haddock loins, topped with a sauté of artichoke hearts, scallion, cherry tomatoes, capers, in a lemon and white wine sauce, served over creamy risotto

Scallops 42

Jumbo U10 Scallops, pan seared. and served with a parsnip, cauliflower puree, sautéed green beans with basil and cherry tomatoes, finished with a lemon beurre blanc

Whiskey Shrimp 32

Jumbo shrimp sautéed with garlic and parsley, flamed with Jack Daniels, finished with a touch of cream, cherry tomatoes, and scallions, served over risotto

Pan Seared Salmon 29

Set a top sautéed spinach, artichoke hearts, cherry tomato, scallions, finished with lemon beurre blanc

Fisherman's Platter 38

Available golden fried or broiled
Two pieces of haddock, Two Shrimp,
and Two Scallops

Includes baked potato, house vegetables

Friday Fish Fry

Served with choice of potato, house vegetables

Haddock fried or broiled 22

Fried perch ½ pound 24

FEATHERED FARE

Chicken 26

Available Marsala or Piccata

Served over creamy risotto and house vegetables

Duck Two Ways 34

Confit leg and thigh, seared duck breast,
goat cheese potato croquet, sautéed spinach,
finished with a white wine cherry sauce

OTHERS

Grilled Vegetable Risotto 28

Creamy risotto topped with grilled house vegetables

Classic Fettuccine Alfredo 24

Cream, parmesan, mozzarella, black pepper,
touch of nutmeg Served with garlic bread

Add Ons:

Shrimp 9, scallops 12, chicken 6, sliced prime rib 12 , available
blackened 1

Baby Back Ribs

Served with choice of side and house vegetables

Full rack 42

Half rack 36

Red Wine Braised Beef 32

Served with roasted fingerling potatoes,
house vegetables, and bordelaise sauce,
topped with tumbled onions

*Consuming raw or undercooked meats, poultry and shellfish may increase your risk of foodborne illness

Credit cards will incur a 3% convenience fee