



Specials

~ Appetizers ~

A@15 **Crab Cakes* (2)** ~14
Served with a spicy remoulade

A@15 **15 Point Stuffies* (2)** ~13
With garlic butter & our signature stuffing

~ Entrées ~

A@15 **Surf & Turf*** ~36
Grilled 8oz tenderloin with fresh lobster in a gorgonzola cream sauce served with mashed potatoes and choice of house vegetable

A@15 **Cajun Pan Seared Native Swordfish*(GF)** ~29
Served with an avocado lime butter, baked sweet potato and choice of house vegetable

A@15 **Deconstructed Beef Wellington*** ~37
Grilled filet mignon layered with puff pastry, portobello mushroom & patè served with a rosemary demi glaze. Served with mashed potatoes and choice of house vegetable

A@15 **Baked Stuffed 1/2 Lobster*** ~29
Served with our signature seafood stuffing, baked sweet potato and choice of house vegetable

A@15 **Pesto Crusted Salmon*** ~26
Served with a citrus beurre blanc, baked sweet potato and choice of house vegetable

A@15 **Grilled Lamb Chops*(GF)** ~35
Grilled domestic cut lamb chops served with a Maitre d' butter, served with mashed potatoes and choice of house vegetable

A@15 **Slow Roasted Prime Rib*(GF)** ~37
Slow roasted with a garlic & Thyme au jus, served with mashed potatoes and choice of house vegetable
Available Friday and Saturday nights only

~ Appetizers ~

A@15 **Little Necks Peri-Peri*(GF)** ~14

White wine, marinara, chourico, white beans, garlic and herbs

A@15 **Jumbo Shrimp Cocktail(4)*(GF)** ~14

Slow poached & chilled served with lemon and cocktail sauce

A@15 **Hot & Spicy Shrimp*(GF)** ~14

Sautéed shrimp with crushed red peppers, spices, dry white wine & finished with butter

Lemon Thai Grilled Shrimp*(GF) ~14

With sweet Thai chili sauce, lemon, honey & soy

A@15 **Fried Calamari**** ~16

Crispy calamari mixed with banana peppers served with our signature garlic aioli & romesco* sauce

Caprese (GF) ~13

Fresh mozzarella, vine-ripe tomatoes, basil, extra virgin olive oil & balsamic reduction

Scallops Wrapped In Bacon(5)* ~18

George's Bank Scallops wrapped in applewood bacon with a bourbon maple glaze

A@15 **Baked Brie** ~12

Wrapped in phyllo with a raspberry coulis & toasted crostini

Fried Pork Kimchi Dumplings* ~12

Served with a ponzo sauce

~ Soup ~

A@15 **Clam Chowder*** ~9

New England clam chowder, creamy with tender clams

Soup of The Moment

Ask your server about our soup of the moment

~From The Sea~

A@15 **Almond Crusted Halibut*** ~37

Served with an orange ginger beurre blanc, baked sweet potato and choice of house vegetable

A@15 **Baked Stuffed Sole*** ~27

Stuffed with our signature seafood stuffing served over lobster sauce, baked sweet potato and choice of house vegetable

A@15 **Baked Stuffed Shrimp*** ~27

Topped with our signature seafood stuffing served over lobster sauce, baked sweet potato and choice of house vegetable

A@15 **Sesame Pan Seared Tuna Steak*(GF)** ~29

Pan seared tuna steak served with crumbled chèvre cheese and a sweet Thai chili sauce, baked sweet potato and choice of house vegetable

A@15 **Sweet Potato Salmon*(GF)** ~26

Salmon encrusted with sweet potato served with a creamy roasted red pepper gastrique, baked sweet potato and choice of house vegetable

A@15 **Pan Seared Scallops*(GF)** ~28

George's Bank Scallops served with a lemon garlic aioli, baked sweet potato and choice of house vegetable

~Pasta~

Seafood Pasta* ~30

Served with shrimp, scallops and lobster over penne pasta

Choice of sauce:

Spicy Pink Pepper Vodka, Spiced Marinara, or Scampi Sauce

A@15 **King & Prince*** ~29

Lobster meat & medallions of milk-fed veal with spinach in a sherry cream sauce served over fettuccini

A@15 **Lobster Mac & Cheese*** ~29

Lobster meat & cheddar mornay tossed over penne pasta with a crispy parmesan topping

A@15 **Drunken Pasta***

Chicken ~25/**Lobster** ~29

Pink pepper vodka sauce with tomatoes, mushrooms & basil

~From The Land~

A215 **Crisped Rotisserie Half Chicken*(GF)** ~27

Slow roasted moist & tender chicken served crispy with house seasoning, served with mashed potatoes and choice of house vegetable

A215 **Madeira*(GF)**

Veal ~29/ **Chicken** ~27

With mushrooms, black cherries, garlic, butter & a madeira demi glaze, served with mashed potatoes and choice of house vegetable

Farm & Sea* ~29

Grilled marinated tenderloin tips drizzled with ponzo sauce, with two seafood baked stuffed shrimp, served with mashed potatoes and choice of house vegetable

A215 **Filet Mignon*** ~36

Grilled Filet Mignon served over a demi glaze, with a side of béarnaise sauce & topped with crispy shallot rings. Served with mashed potatoes choice of house vegetable

A215 **Chicken Nanaquaket***(GF)** ~23

Sautéed breast of chicken with apples, julienne of celery, lingonberries, chopped walnuts* & apple brandy butter served with mashed potatoes and choice of house vegetable

Steak "Diana"*(GF)~35

Medallions of beef tenderloin served with a wild mushroom sauce, finished with butter & a brandy merlot demi glaze. Served with mashed potatoes and choice of house vegetable

A215 **The Eugene Burger*** ~21

Certified black Angus burger with bacon, cheddar jack cheese, topped with crispy shallot rings served with french fries

Wild berry Roasted Split Duckling* ~32

With blueberries, raspberry gelee & a hoisin glaze, served with mashed potatoes and choice of house vegetable

Small House Salad may be added to each entree for \$4.50

Dressings: Blue Cheese, Parmesan peppercorn, Honey Mustard, Raspberry Vinaigrette, Italian, or Balsamic & Oil

**Consuming undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform server of any allergies in your party.*

**Contains Nuts (GF)= Gluten Free A215 = House Speciality*

Thank you for joining us this evening and supporting a local small business.