

Happy Mother's Day

1st Course

15 Point Road Crab Cakes*~14
With a spicy remoulade

Wild Mushroom Ragout~10
Fresh herbs, sun dried tomatoes
& a rich brandy demi glaze over
a puff pastry

15 Point Fried Calamari*~15
Served with romesco*sauce & a
garlic aioli

New England Clam Chowder*~9
Tender clams highlight this
house specialty

Lobster Quesdilla*~14
With lobster, corn, cheddar-jack,
scallions & spices

Shrimp Cocktail~14
Slow poached & chilled served
with lemon & cocktail sauce

Main Course

Mount Hope Seafood*~29
With Lobster, shrimp, scallops
tarragon & scallions sautéed in a
wine cream sauce served over a
puff pastry

Seafood Baked Stuffed Sole~27
With our signature seafood
stuffing & lobster sauce

Roasted Split Duckling*~32
With blueberries, raspberries & a
hoisin glaze

**Crisped Rotisserie half
Chicken*~27**
Slow Roasted moist & tender
served crispy with house
seasoning

Baked Stuffed 1/2 Lobster*~29
With our signature seafood
stuffing & drawn butter

Pesto Crusted Salmon*~26
Served with a lemon beurre
blanc

Slow Roasted Prime Rib*~37
Slow Roasted with a garlic &
thyme au jus

Seafood Pasta*~30
With garlic, shrimp, scallops &
lobster over penne pasta with a
spicy pink pepper vodka sauce

Veal Oscar*~29
Pan fried breaded milk fed veal
cutlet served with grilled
asparagus, crabmeat & béarnaise
sauce

Filet Mignon*~36
Grilled filet mignon served with
béarnaise sauce & fried shallot
rings

**Cajun Pan Seared
Swordfish*~29**
With a avocado lime butter

Three Cheese Ravioli~23
With a lobster Cardinale sauce &
fresh lobster meat

Grilled Lamb Chops*~35
Grilled domestic lamb chops
served with a Maitre d' butter

All Entrees are served with a choice of fresh vegetable & starch

May not be combined with any third party gift certificates or promotions

**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*