

Appetizer Courses

Shrimp & Crab Cakes 11

Mango Salsa, Chili Lime Aioli (4 Per Order)

Fried Calamari 10

Roasted Garlic, Capers, Banana Pepper Rings, Provençal Sauce

Fried Brussel Sprouts 9

Balsamic Glaze, Bacon & Bleu Cheese

Spinach Artichoke Dip 9

Crispy Tortilla Chips, Boursin Cheese, Pico de Gallo

Blackened Fish Tacos (2) 10

Pico De Gallo, Jalapeño Lime Sauce, Shredded Cabbage

Salmon Pâté 6

Sesame Crackers

Shrimp Cocktail 10

Cucumber Salsa, Horseradish, Cocktail Sauce

Mussels Casino 10

Sherry, Garlic Casino Butter

Oysters Rockefeller 13

Spinach, Pernod, Parmesan Cheese

Fresh Oysters on the Half Shell

Blue Point, MA Each 2.50 ½ Dozen 13

Kamikaze Oyster 3

Sesame Seaweed Salad, Flying Fish Roe

Side Salads & Soup

House Salad 6 Wedge of Iceberg Lettuce 5 Caesar Salad 6 Black Bean (Contains Pork) 4
Crock of Three Cheese French Onion 6
New England Clam Chowder 6.5
Mediterranean Fish Chowder 4
Rocky's Road Kill Chili 5
(+Add an Egg for No Charge)

Dinner Salads

*Blackened Tenderloin Tip Salad 15

Wedge of Iceberg, Bacon, Onions, Croutons, Grape Tomatoes, Bleu Cheese Dressing

Pecan Encrusted Chicken Salad 12.50

Raspberry Vinaigrette, Mandarin Oranges, Onions, Bleu Cheese, Cranberries

Spinach Salmon Salad 16

 $Honey\ Mustard\ Vinaigrette,\ Bleu\ Cheese,\ Grape fruit,\ Dried\ Cherries,\ Red\ Onions,\ Almonds$

Greek Salad 14

Traditional Greek Salad with Crispy Calamari

Main Courses

All Main Courses Include Choice of One: Black Bean Soup, Soup Du Jour, or Cole Slaw.
If you would like to Substitute House Salad with Raspberry Maple
Vinaigrette Dressing Add \$3.00

Fried Shrimp 19

Fresh Vegetables, Rice Pilaf, Cocktail Sauce

Broiled Haddock 24

Basmati Rice, Fresh Vegetables, Lemon Cream, Marinated Cucumbers

Chipotle Honey Glazed Salmon 24

Pineapple Salsa, Basmati Rice, Asparagus

Broiled Great Lakes Whitefish 22

Rice Pilaf, Fresh Vegetables

Potato Crusted Whitefish 22

 $Fresh\ Vegetables,\ Lemon\ Butter\ Cream$

Great Lakes Perch Sauté 26

Brown Butter Vinaigrette, Wilted Spinach,
Toasted Almonds, Shitake Mushrooms, Basmati Rice

Creole Shrimp 19

Linguine, Tomatoes, Spinach, Garlic, White Wine, Parmesan

Shrimp & Lobster Fettucine 28

Roasted Red Pepper Cream, Parmesan, Herbs

Friday January 11th 2019

Drink Feature Kentucky Mule 8

Chef's Specials

Grilled Atlantic Mahi Mahi 23

Carrot Ginger Puree, Basmati Rice, Green Beans, Orange Soy Glaze, Cashews

Pan Seared Sea Scallops 28

Spaghetti with Tomatoes, Garlic, White Wine, Herbs, Asparagus, Champagne Cream, Parmesan Curls

Rainbow Trout 23

Herb Butter Redskin Potatoes, Fresh Vegetables, Whole Grain Mustard Cream, Cucumber Dill Salad

Fruit De Mer 19

Sea Scallops, Mussels, Atlantic Salmon, Gulf Shrimp, Fettuccine, White Wine, Garlic, Tomato Provencal Sauce

Grilled Atlantic Swordfish 27

Mashed Potatoes, Asparagus, Mustard Cream, Charred Feta Cheese, Grape Tomato, Dill Cucumber Salad

Broiled Casino Shrimp 19

Fresh Vegetables, Basmati Rice, Provencal Sauce

Fried Frog Legs 20

Casino Butter, Rice Pilaf, Fresh Vegetables

Broiled Jonah Crab Cakes 28

Steamed Asparagus, Basmati Rice, Charred Lemon, Siracha Aioli

Braised Beef Short Rib 28

Whipped Potatoes, Fresh vegetables, Burgundy Sauce, Crispy Onions

Short Rib of Beef Filled Ravioli 18

 $Be ef\ Tenderloin\ Tips,\ Spinach,\ Garlic,\ Tomato,\ Red\ Wine\ Cream$

<u>Steaks</u>

Grilled Pork Chop 18

Mashed Sweet Potatoes, Fresh Vegetables, Natural Sauce, Apple Salad

*6oz. Filet Mignon 26

Red Wine Sauce, Crispy Onions, Whipped Potatoes, Fresh Vegetables

*9oz. Filet Mignon 33

Red Wine Sauce, Crispy Onions, Whipped Potatoes, Fresh Vegetables

*Surf & Turf 38

Petite Filet and Lobster Tail, Whipped Potatoes, Fresh Asparagus
Drawn Butter, Red Wine Sauce, Crispy Onions

*Grilled 12oz. New York Strip 28

Parmesan French Fries, Casino Butter, Fresh Vegetables, Red Wine Sauce