

Appetizers

White Port Steamed Mussels

with tomatoes, garlic, chorizo, cilantro &
white port
\$12

Wild Mushroom & Fontina Risotto

arborio rice cooked wild mushrooms &
finished with baby spinach & fontina
cheese
\$9

House made Salmon Gravlox

served over arugula with blood orange
vinaigrette
\$10

Fried Oysters

with watermelon salsa & cilantro cream
\$12

Escargot en Croute

extra large helix snails sautéed with
butter, garlic & herbs;
served in tender pastry with exotic
mushrooms & demi-glace
\$11

Roasted Red & Golden Beets

with vinaigrette & goat cheese
\$8

Soups

Cream of Lump Crab

our signature recipe with cream sherry &
jumbo lump crab
\$8

5 Onion Soup

Spanish onions, shallots, leeks, garlic &
scallions in a madeira & roasted onion
broth with garlic focaccia croutons
\$6

Soup Trio

a tasting of cream of crab, 5 onion and our soup du jour
\$9

Salads

Salade Maison

baby greens with our honey poppy seed
dressing
\$6

Caesar Salad

fresh hearts of romaine with parmesan
cheese, garlic croutons & classic
dressing
\$7

Heart of Romaine Salad

fresh heart of romaine with grape tomatoes, red onion, pork lardons, candied walnuts &
bleu cheese vinaigrette
\$8

Entrees

From the Ocean

Pan Roasted Salmon

with salmon caviar beurre blanc & crispy
leeks
\$21

Pan Seared Shrimp Skewers

with chorizo succotash & cilantro aioli
\$23

Jumbo Lump Crab Cakes

jumbo lump crab cakes served with beurre
blanc
\$29

Seafood Risotto

creamy saffron risotto with English peas
with jumbo shrimp, mussels, littleneck
clams, lump crab & crayfish
\$30

Surf & Turf

8 oz. filet mignon & grilled shrimp skewer
\$28

From the Land

Braised Beef Short Rib

boneless beef short rib with crispy onions
\$24

Potato Gnocchi

with toasted walnuts, baby spinach &
gorgonzola cream sauce
\$18

Pork Osso Buco

braised pork shank with caramelized
onions & saffron risotto
\$27

Prime Rib Au Jus

slow roasted & served with fresh
horseradish & au jus
\$29

Stuffed Chicken Breast

12 oz breast of chicken stuffed with goat
cheese & spinach;
topped with tarragon butter
\$24

Duck 2 Ways

grilled duck breast & confit leg with
blackberry demi glace;
\$31

Tableside Entrees

Steak Diane

twin filets, pan seared with exotic
mushrooms, red wine; finished with
Dijon mustard, brandy & cream
\$34

Symphonia De La Mer

shrimp, lump crab, crayfish & littleneck
clams sautéed tableside, with
mushrooms & finished with brandy
cream sauce; served over linguini
\$34