

# Appetizers

## **Crab Nori Roll 9**

Risotto, Alaskan King crabmeat and fresh vegetables rolled in nori and deep fried.  
Served with avocado rémoulade.

## **Beef Carpaccio ♦ 10**

Tender, thin sliced Kobe beef with tomato caper relish, shaved Reggiano Parmesan and truffled basil aioli.

## **Seared Yellowfin Tuna ♦ 10**

Cumin crusted, rare pan-seared tuna with wasabi crème fraîche, tobiko and an avocado tomato salsa.

## **Crab Stuffed Mushrooms 7**

Baby portabellas roasted with our lump crab cake stuffing.

## **Smoked Salmon ♦ 10**

In house smoked Atlantic salmon in a pastrami seasoned crust with roasted beet, cabbage and caramelized onion salad, and topped with a chèvre crème fraîche. Finished with a whole grain mustard molasses.

## **Colossal Shrimp Cocktail 18**

Chilled, white Pacific shrimp with horseradish cocktail sauce. Huge! Biggest shrimp you'll ever see!

## **Buffalo Chicken Tenders 7**

In our house sauce and served with our blue cheese dressing.

## **Smoked Duck Bruschetta 9**

On French baguette with basil pesto pine nut butter and fig glaze.

## **Filet of Duck Fois Gras 15**

Pan roasted and creamy, served on a brioche garnished with crisp pancetta, sweet apricot chutney, endive and vanilla scented fig glaze.

## **Oysters Casino Style 12**

Baked on the half-shell with buttery panko crumbs, lemon and apple-wood smoked bacon. Topped with crisp prosciutto ham.

## **Scallops and Bacon 9**

Sea scallops wrapped in apple-wood smoked bacon.

## **Fried Calamari 9**

Crispy parmesan and panko fried, garnished with fried pearl onions and served with our own tomato sauce.

## **Beef Crabioli 11.50**

Tender raviolis filled with Kobe beef and black truffles, topped with butter poached Alaskan King crabmeat. Finished with cabernet demi-glace and sauce béarnaise.

## **Giant Seafood Martini 27**

An amazing display of colossal shrimp, smoked salmon, our Signature lobster salad, and Alaskan King crab. Served with cocktail sauce crème fraîche parfait shots. So good you may not want to share but we recommend it!

# SOUPS

*Made fresh daily by our Chefs using all natural stocks and the freshest ingredients available*

## **Soup Sampler 9**

A sampler of our two Soups of the Day and Lobster Chowder.

## **Soup of the Day 5.50**

### **Onion Soup au Gratin 8**

A hearty serving with melted Jarlsberg and Cheddar.

### **Cape Cod Lobster Chowder 7**

Chunks of lobster meat, potatoes and fresh herbs.

# Salads

## **Field Greens Salad 6**

Select mixed baby lettuces

## **Caesar Salad<sup>♦</sup>**

With sour dough croutons 7.50      With white anchovies 8.50

## **Blue Cheese Salad Webster 8**

Specialty lettuces with fresh Gorgonzola cheese, white raisins and pistachios.

## **Spinach Salad 9**

Baby spinach, tossed with diced figs and apple-wood bacon in a warm, cranberry vinaigrette.

## **Warm Goat Cheese and Roasted Beet Salad 9**

Broiled Vermont goat cheese and Italian sheep cheese, with roasted beets in a cider, maple vinaigrette.

## **Arugula Salad 8**

Baby arugula, sweet watermelon, Feta cheese and toasted pine nuts in a red currant and sherry vinaigrette.

## **Gazpacho Wedge 8**

Iceberg lettuce wedge garnished with manchego cheese, gazpacho dressing, fried chorizo and toasted almonds.