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Since 1965

APPETIZERS

TODAY'S FRESH OYSTER SELECTION*

With Bloody Mary Cocktail Sauce and Cucumber Mignonette.... A.Q.



BLACKENED TILAPIA TACOS - Served with Avocado, Salsa, Micro Cilantro in a Crispy Wonton Shell	8.5
SHRIMP COCKTAIL - Large Gulf Shrimp with Classic and Bloody Mary Cocktail Sauces.....	13.5
CALAMARI FRITTI - Served with Gremolata, Sriracha Aioli, Sweet Spicy Tamarind Dip	9.5
SEARED CRAB CAKES - Pan Seared Lump Blue Crab Cake, Herbed Tartar Sauce	12
MESCLUN GREENS SALAD - Heirloom Tomatoes, Balsamic Vinaigrette, Hearth Roasted Laura Chenel Chevre Crostini	4
CLAM CHOWDER - New England Style With Freshly Steamed Manila Clams	cup..... 4.5 bowl..... 6
LOBSTER BISQUE	9
DAILY SOUP SELECTION	cup..... 3.5 bowl..... 5

SIMPLY PREPARED FRESH SEAFOOD

With Extra Virgin Olive Oil, Seasonal Vegetable and Yukon Gold Mashed Potatoes
Daily Fresh Selections available

EXPRESS LUNCH

Cup of Soup, Salad and Daily Entree Selection served all together for an expedited Lunch

SPECIALTIES

HEARTH OVEN ROASTED CEDAR PLANK SALMON* - With Braised Spinach and Roasted Fingerling Potatoes	16
FILET MIGNON* - 6 oz. Red Wine Sauce with Braised Spinach and Hearth Roasted Yukon Gold Potatoes.....	19
LINGUINI FINI with MANILA CLAMS - Garlic, White Wine, Vidalia Onion, Extra Virgin Olive Oil, Natural Clam Juice, Parsley.....	11
WALLEYE TEMPURA - Great Lakes Walleye Fillet, Green Beans, Asparagus, Meyer Lemon Tempura with Fresh Ginger Aioli and Ponzu.....	15

SALADS

SOUTH BEACH SALAD - With Char-Grilled Chicken, Honey Mustard Cumin Vinaigrette, Grilled Papaya, Avocado, Bermuda Onion, Tomatoes, Cilantro.....	12
CEDAR PLANKED HEARTH ROASTED SALMON* - Hearts of Romaine, Lemon Parmesan Vinaigrette, Parmesan-Reggiano.....	13
GRILLED SHRIMP SALAD - Hearts of Romaine, Lemon, Parmesan Vinaigrette.....	13
GRILLED CHICKEN PIADINA - Chopped Salad with Grilled Chicken, served on Hearth Roasted Flatbread	11
CHOPPED SALAD - Chilled Iceberg Lettuce, Applewood Smoked Bacon, Cucumber, Tomatoes, Haricot Verts, Avocado, Scallions and Herb Parmesan Dressing.....	8

SANDWICHES

Sandwiches are served with a Choice of Fresh French Fries or American Slaw

AHI TUNA BURGER* - With Caramelized Onions, Special Sauce, Heirloom Tomatoes, Field Greens.....	12
ATLANTIC SALMON BLT - Atlantic Salmon Fillet, Crispy Pancetta, Heirloom Tomato, Herb Aioli on Brioche Bun.....	14
BOUILLABAISSE SANDWICH - Grilled South American Tilapia, Heirloom Tomatoes, Shaved Fennel, Roasted Red Peppers with Saffron Mayonnaise, served on Toasted Herb Focaccia	13
TRADITIONAL NEW ENGLAND LOBSTER ROLL - Maine Lobster Meat, Hellman's Mayonnaise, Buttered Roll, Cole Slaw	18
ANGUS RESERVE BURGER* - Char-Grilled on a Toasted Challah Bun, Choice of Cheese, Housemade Frites, Tomatoes.....	12
CLASSIC GRILLED CHICKEN SANDWICH - Grilled, Seasoned Chicken Breast, Lettuce, Tomato, Onion, Focaccia Bun, Side of Mayonnaise, Homemade French Fries.....	11
PORK TENDERLOIN SANDWICH - Pork Tenderloin lightly fried, Aged Provolone, Roasted Red Peppers and Sun-Dried Tomato Aioli, toasted Stirato Bread.....	12

*These items can be served raw or undercooked, or may contain raw or undercooked ingredients. State health regulations require that we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

For your convenience, parties of 6 or more an 18% Gratuity will be added to the check

REGAN REIK - EXECUTIVE CHEF

G ESPEJEL - GENERAL MANAGER