

## TO BEGIN

<b>CRAB CAKE STARTER</b> MARYLAND-STYLE, PAN SEARED CRAB CAKES SERVED WITH FENNEL-APPLE SLAW AND ANISE SAUCE	<b>\$14</b>
<b>CRISPY CALAMARI</b> LEMON-PARSLEY AIOLI AND BANANA PEPPERS	<b>\$13</b>
<b>CHILLED SHRIMP COCKTAIL</b> FLAVORFUL GULF SHRIMP WITH FRESH LEMON AND COCKTAIL SAUCE	<b>\$16</b>
<b>ROASTED RED PEPPER AND GOAT CHEESE RAVIOLI</b> OVER DELICATE SAFFRON CREAM	<b>\$14</b>
<b>STEAMED BLACK MUSSELS</b> WHITE WINE, GARLIC, LEMON, TOMATOES AND CAPERS	<b>\$14</b>

## SOUPS AND SALADS

<b>CLASSIC CAESAR SALAD</b> CRISP ROMAINE, GRATED PARMESAN AND GARLIC CROUTONS	<b>\$10</b>
<b>PECAN SALAD WITH CHEVRE</b> FRESH BABY SPINACH AND SPICED PECANS, CHEVRE CHEESE AND SWEET-PEPPER VINAIGRETTE	<b>\$10</b>
<b>YELLOW TOMATO AND CUCUMBER CARPACCIO</b> THINLY SLICED RED AND YELLOW TOMATOES WITH ENGLISH CUCUMBER AND PARSLIED VINAIGRETTE	<b>\$9</b>
<b>ROASTED PEACH SALAD</b> BABY GREENS WITH PEPPERED GOAT CHEESE AND RASPBERRY VINAIGRETTE	<b>\$11</b>
<b>SIGNATURE NEW ENGLAND CLAM CHOWDER</b> TENDER CLAMS, POTATOES AND CREAM WITH FINE HERBS	<b>\$8</b>

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## MAIN COURSE

<b>GRILLED SHRIMP WITH PENNE PASTA</b>	<b>\$24</b>
GRILLED SHRIMP TOSSED WITH PENNE PASTA, FRESH TOMATO, FINISHED WITH TRUFFLE OIL AND SHAVED PARMIGIANO REGGIANO	
<b>PAN SEARED SEA SCALLOPS</b>	<b>\$26</b>
ON BRAISED FENNEL AND YELLOW TOMATO IN A LOBSTER BISQUE	
<b>FRESH ATLANTIC SALMON</b>	<b>\$22</b>
PAN-SEARED WITH ROASTED GARLIC AND SUNDRIED TOMATO BUTTER	
<b>WILD MUSHROOMS AND FUSILLI PASTA</b>	<b>\$23</b>
NESTLED IN TEMPERED BRIE WITH WHITE WINE AND SHALLOTS	
<b>FRESH NEW ENGLAND SCROD</b>	<b>\$22</b>
BOSTON CLASSIC WITH BAKED RITZ CRUMB TOPPING AND LEMON-PEPPER SAUCE	
<b>NEW ENGLAND CRAB CAKES</b>	<b>\$26</b>
MARYLAND-STYLE, PAN SEARED CRAB CAKES WITH FENNEL-APPLE SLAW AND ANISE SAUCE	
<b>PAN SEARED STATLER CHICKEN</b>	<b>\$23</b>
OVEN ROASTED BREAST IN GARLIC JUS WITH SCALLIONS	
<b>MUSTARD AND HERB CRUSTED RACK OF LAMB</b>	<b>\$28</b>
WITH NATURAL REDUCTION AND BALSAMIC JUS	
<b>NEW YORK STRIP LOIN</b>	<b>\$30</b>
12OZ. HAND CUT CHAR-GRILLED AGED NEW YORK WITH CABERNET BUTTER AND ROASTED GARLIC	
<b>CHAR-GRILLED FILET MIGNON</b>	<b>\$32</b>
8OZ. PRIME TENDERLOIN WITH SHIRAZ AND FOREST MUSHROOM DEMI-GLAZE	

## FOR THE SIDE

<b>PAN ROASTED BABY FINGERLING POTATOES</b>	<b>\$5</b>
<b>SAUTÉED ASPARAGUS</b>	<b>\$5</b>
<b>CREAM GOLDEN POTATOES WITH TRUFFLE OIL</b>	<b>\$5</b>
<b>WHITE BUTTON MUSHROOMS</b>	<b>\$5</b>
<b>GRUYERE GRATIN POTATOES WITH BUTTERED LEEKS</b>	<b>\$5</b>
<b>SEASON GARDEN VEGETABLE</b>	<b>\$5</b>

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.