

TO BEGIN

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

SOUPS AND SALADS

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

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

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

FOR THE SIDE

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

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