



Dinner Menu

Served Sunday-Thursday 5-9pm / Friday & Saturday 5-10pm

Appetizers

<p>Fresh Oysters</p> <p><i>Served on the half shell with our house made cocktail sauce, ground horseradish & fresh lemon.</i></p>	<p>14</p>	<p>Tempura Green Beans</p> <p><i>Green Beans fried in a tempura batter, finished with a sweet soy glaze.</i></p>	<p>10</p>
<p>Shrimp Cocktail</p> <p><i>Poached jumbo prawns served in a bowl of crushed ice & our house made cocktail sauce.</i></p>	<p>14</p>	<p>Ahi Tuna Tar-Tar*</p> <p><i>Sushi grade Ahi tuna marinated in a Dashi broth & topped with fresh avocado & wasabi cream.</i></p>	<p>13</p>
<p>Calamari Fritti</p> <p><i>Lightly breaded & fried, served with a lemon caper aioli.</i></p>	<p>11</p>	<p>Steamers</p> <p><i>Hardshell clams simmered in a white wine, shallot, & garlic butter sauce, served with fresh lemon.</i></p>	<p>12</p>
<p>Crab Stuffed Mushrooms</p> <p><i>Button mushrooms with a king crab & bread crumb stuffing topped with parmesan cheese, baked in a scampi butter & white wine sauce.</i></p>	<p>12</p>	<p>Pork Pot Stickers</p> <p><i>Fried & served with a spicy plum sauce</i></p>	<p>10</p>
<p>Santa Fe Crab Cakes</p> <p><i>Made with fresh Alaskan king crab & lump blue crab, fried & topped with a chipotle aioli.</i></p>	<p>13</p>	<p>Tequila Shrimp</p> <p><i>Four jumbo shrimp sauteed with fresh garlic & cilantro, finished with a tequila-lime cream sauce.</i></p>	<p>14</p>
<p>Oysters Rockefeller</p> <p><i>A half dozen oysters baked & topped with spinach, bacon, & parmesan cheese.</i></p>	<p>14</p>	<p>Salad Bar</p> <p><i>Served with your choice of mashed potatoes, baked potato, or wild rice. With entree - 9.50 Add \$1 for cup of soup in place of starch</i></p>	<p>12.50</p>

Homemade Soups

New England Clam Chowder
Cup - 4.50 | Bowl 6.50

Soup of the Day
Cup - 4.50 | Bowl 6.50



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Entrees

Entrees are served with fresh breads, fresh sauteed seasonal vegetables & your choice of mashed potatoes, baked potato, or rice.

Ruby Red Trout	21	Ahi Tuna*	25
<i>Blackened, grilled & served with a Cajun crawfish sauce.</i>		<i>Pan-seared in a sesame seed crust served on Asian slaw & finished with a Thai peanut vinaigrette.</i>	
Lobster Tail	42	Pork Chop	25
<i>A 7 to 8 oz. tail baked & served with fresh lemon & clarified butter.</i>		<i>Pan-seared with a sweet chile rub, topped with a currant and apple spiced chutney.</i>	
Frutti di Mare	26	Mediterranean Chicken	21
<i>A medley of sea scallops, shrimp, clams, & mussels, sauteed in a spicy marinara broth over linguini.</i>		<i>7oz. chicken breast stuffed with prosciutto, and Fontina cheese, finished with a wild mushroom, sage, and brown butter sauce.</i>	
Tempura Fried Shrimp	19	Salmon	23
<i>Four jumbo shrimp fried in a tempura batter served on Asian slaw & topped with a Thai peanut sauce.</i>		<i>Grilled & finished with an orange bourbon glaze.</i>	
Mahi Mahi	26	Tequila Shrimp	19
<i>Pan-seared & served on a wild mushroom risotto, finished with an herb butter.</i>		<i>Four jumbo shrimp sauteed with fresh garlic & cilantro finished with a tequila-lime cream sauce served over linguini.</i>	
Shrimp & Steak*	33	Alaskan King Crab Legs	28
<i>Three sauteed jumbo shrimp with an 8oz. cut of flat iron steak.</i>		<i>6 to 7oz., served with fresh lemon and clarified butter.</i>	
King Crab & Prime Rib or Steak*	45	Lobster & Prime Rib or Steak*	52
<i>Alaskan king crab legs served with a 7oz. Cut of prime rib or flat iron steak.</i>		<i>A lobster tail served with a 7oz. Cut of prime rib or an 8oz. flat iron steak.</i>	
Prime Rib		Steaks	
The "Pandemonium"* - 16oz. cut	35	Ribeye*	35
The "Little Demon"* - 11oz. cut	26	<i>14 oz. cut, grilled & served with a mint rosemary compound butter & onion rings.</i>	
		Flat Iron*	24
		<i>8oz. Premium shoulder cut, grilled & served with an onion confit.</i>	
		Filet Mignon*	36
		<i>Grilled, topped with bleu cheese & served with a mushroom bordelaise.</i>	

*These items may be cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.