

DECK FOOD MENU

Starters and Salads

Cocktails

With Horseradish Cocktail Sauce

*Jumbo Wild Gulf Shrimp 18.00, Domestic Lump Blue Crab 18.00,
Maine Lobster Tail 21.00*

Slow Roasted Tomato Bruschetta 8.00

Aged Balsamic, Boursin Cheese, Toasted Crostini

Chef's Garden Spinach and Arugula Salad 10.00

*Strawberries, Dark Chocolate Shavings,
Strawberry Balsamic Vinaigrette
Chicken 11.00, Salmon 12.00, Grilled Shrimp 15.00*

Caesar Salad 8.00

Chicken 11.00, Salmon 12.00, Grilled Shrimp 15.00

***Citrus Diver Scallop Ceviche 9.00**

Soy Yuzu Marinade, Orange, Cilantro

***Daily Selection of Oysters on the Half Shell**

*Lemon, Tabasco, Mignonette
½ Dozen 16.00, Dozen 30.00, Sampler 18.00*

Prosciutto and Cheese Board 13.00

*Pickled Local Vegetables, Olive Tapenade, Tomato Jam,
Manchego and Aged Goat Cheeses, Toasted Crostini*

Sandwiches-all served with Housemade Potato Chips

Maine Lobster Roll 24.00

Fresh Lobster Salad, Griddled New England Style

***Angus Reserve Hamburger 14.00**

*Char-Grilled served on a Toasted Buttered Challah Bun,
Choice of Cheese, Tomatoes, Onion and Lettuce*

***Grilled Salmon Burger 13.00**

*Challah Bun, Fennel and Asparagus Slaw,
Dijon Mustard and Mayonnaise*

Rosemary Chicken Salad Wrap 14.00

*Arugula, Dried Cherries,
Spinach Wrap*

Black Bean Burger 9.00

Fresh Herbs, Pickled Onion, Greens and Tomato

*These items can be served raw or undercooked, or may contain raw or uncooked 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.